

DA CONDIVIDERE

to share

SELEZIONE DI OLIVE **VG** | **GF** • £6

A selection of Italian marinated olives

CESTINO DI PANE **VG** • £7

Rustic artisan bread, extra virgin olive oil and balsamic vinegar

ANTIPASTO DIVINO • £14 | £26

A selection of Italian charcuterie, 'nduja and buffalo mozzarella, served with marinated olives, sun-dried tomatoes and traditional taralli

FOCACCIA AL PROSCIUTTO CRUDO E FICHI • £18

Our handmade focaccia, topped with Parma ham, Grana Padano, rocket, mulled figs and balsamic vinegar

FOCACCIA NAPOLETANA **V** | **VG ON REQUEST** • £16

Our handmade focaccia, topped with buffalo mozzarella, marinated friarielli and sun-dried tomatoes

SELEZIONE DI FORMAGGI • £12 | £20

A selection of Italian cheeses, accompanied by tomato chutney, mulled figs, walnuts and oatcakes

ANTIPASTI

starter

BRUSCHETTA CON POMODORINI **V** | **VG ON REQUEST** • £11

Toasted Altamura bread topped with Isle of Wight confit cherry tomatoes and fresh basil pesto

BURRATA CON INSALATA DI POMODORI **V** • £13

Burrata from Puglia, served with heritage tomatoes, basil oil and crispy focaccia croutons

CAPONATA DI MELANZANE **VG** • £12

Traditional Sicilian aubergine caponata with onion, celery, olives and capers in a delicate sweet and sour tomato sauce, served with a garlic sourdough crouton

INSALATA DI POLPO E PATATE **GF** • £15

Slow-cooked octopus and baby potato salad dressed with lemon, parsley, capers and extra virgin olive oil

PANCIA DI MAIALE, CANNELLINI E PEPERONATA **GF** • £15

Slow-roasted pork belly served with cannellini bean purée and chilled Italian peperonata of roasted peppers and onions

COZZE AL TREBBIANO E ROSMARINO **GF** • £13

Steamed Shetland mussels in a Trebbiano wine, garlic, chilli, rosemary and butter sauce

PRIMI

pasta

SPAGHETTI ALLA CARBONARA • £20

The authentic Roman classic with guanciale, Pecorino Romano and golden egg yolks

TAGLIATELLE AL RAGÙ • £20

Our signature ragù of slow-braised Scottish beef and pork, cooked in Merlot wine and aromatic herbs

RAVIOLI DELLO CHEF • £20

Chef's daily selection of fresh ravioli or tortelli

CALAMARATA ALLA RANA PESCATRICE • £26

Calamarata, short pasta, tossed in a freshly cooked monkfish ragù with cherry tomatoes, garlic, white wine and parsley

STROZZAPRETI AI POMODORINI ARROSTO, BURRATA E PINOLI **V** | **VG ON REQUEST** • £19

Strozzapreti served in a slow-roasted cherry tomato sauce, finished with burrata cream, basil and toasted pine nut crumb

MEZZI RIGATONI AL FORNO CON PEPERONI, PROVOLA AFFUMICATA E PECORINO **V** • £19

Oven-baked mezzi rigatoni in a creamy yellow pepper sauce with smoked provola, finished with Pecorino Romano

DIV'INO

WINE BAR & RESTAURANT

DIETARY INFO | **GF** NO GLUTEN CONTAINING INGREDIENTS • **V** VEGETARIAN • **VG** VEGAN
(If you have any allergies please let your waiter know)

SECONDI

main course

GUANCIA DI MANZO AL MERLOT GF • £34

Scottish beef cheek braised in Merlot wine and herbs, served with creamy mash potato, sautéed mushrooms and pickled red onions

TAGLIATA DI MANZO CON PATATE DAUPHINOISE GF • £36

13oz Scottish ribeye steak, served with dauphinoise potatoes and a rocket salad with Parmigiano Reggiano, pickled mushrooms and balsamic dressing (Green peppercorn sauce • £4 supplement)

NASELLO ALL'ACQUA PAZZA GF • £28

Pan-seared hake fillet served on stewed red onions, cherry tomatoes, olives, capers, garlic, chilli and white wine

MELANZANA RIPIENA, FREGOLA E MANDORLE VG • £22

Roasted aubergine stuffed with seasonal cianfotta vegetables, served with warm fregola, tomatoes, lemon and toasted almonds

CONTORNI

sides

PATATE NOVELLE AL FORNO GF | V • £6

Baked new potatoes with garlic and butter

PURÉ DI PATATE GRATINATO AL GRANA PADANO GF | V • £6

Creamy mash potato gratin with Parmigiano Reggiano

FUNGHI TRIFOLATI GF | V • £8

Sautéed mushrooms with garlic and parsley

INSALATA DI RUCOLA GF | V • £6

Rocket salad with Parmigiano Reggiano, pickled mushrooms and balsamic dressing

INSALATA DELLA CASA VG | GF • £6

Little Gem lettuce with maple, wholegrain mustard and sesame dressing

ask about our
REGIONAL
MENU NIGHTS

EACH MONTH, WE WILL SHOWCASE THE VERY BEST PRODUCE AND WINES
FROM DIFFERENT REGIONS OF ITALY'S DIVERSE CULTURE AND CUISINE.

DIV'INO
WINE BAR & RESTAURANT

DIETARY INFO | GF NO GLUTEN CONTAINING INGREDIENTS • V VEGETARIAN • VG VEGAN
(If you have any allergies please let your waiter know)