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, STRACCHINO E CIPOLLE IN AGRODOLCE • £18
Our handmade focaccia topped with Prosciutto Crudo, creamy Stracchino, sweet and sour red onions and fresh thyme

FOCACCIA NAPOLETANA V | VG ON REQUEST • £16
Our handmade focaccia, topped with buffalo Mozzarella, marinated Friarielli and sun-dried tomatoes

SELEZIONE DI FORMAGGI • £14 | £24
A selection of Italian cheeses, accompanied by tomato chutney, mulled figs, walnuts and oatcakes

ANTIPASTI
starter

BRUSCHETTA CON POMODORINI V | VG ON REQUEST • £12
Toasted Altamura bread topped with Isle of Wight confit cherry tomatoes and fresh basil Pesto

BURRATA CON FINOCCHIO, ARANCIA E PISTACCHI V | GF • £13
Burrata from Puglia served with shaved fennel, orange and toasted pistachios

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

POLENTA FRITTA CON PORCINI GF | V | VG ON REQUEST • £13
Fried polenta topped with sautéed porcini mushrooms and finished with truffle oil and parmesan grated

CROSTINO TOSCANO AI FEGATINI, NOCCIOLE E CIPOLLE IN AGRODOLCE • £13
Chicken liver pâté on toasted brioche, rostead hazelnuts and sweet & sour onions

COZZE AL TREBBIANO E ROSMARINO GF • £15
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 • £22
Chef's daily selection of fresh ravioli or tortelli

CALAMARATA ALLA RANA PESCATRICE E ZAFFERANO • £26
Calamarata with monkfish in a delicate saffron and roasted cherry tomatoes sauce, Taggiasca olives, parsley and lemon zest

PASTA E PATATE ALLA NAPOLETANA V • £19
Traditional Neapolitan pasta with potatoes and smoked Provola, finished with Parmigiano Reggiano and black pepper

MEZZI RIGATONI AL FORNO CON CAVOLFIORE E TALEGGIO V • £19
Oven-baked mezzi rigatoni with roasted cauliflower and creamy Taleggio, finished with Pecorino and Parmesan breadcrumb

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 • £36
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 • £38
10oz Scottish ribeye steak, served with dauphinoise potatoes and a rocket salad
with Parmigiano Reggiano, pickled mushrooms and balsamic dressing
(Green peppercorn sauce • £4 supplement)

MERLUZZO CON SCAROLA NAPOLETANA E CANNELLINI GF • £28
Roast cod served on silky cannellini bean purée with traditional Neapolitan escarole,
finished with crispy fried batter crumbs and lemon

ZUCCA ARROSTITA, CAVOLO NERO E CAPRINO V | VG ON REQUEST • £24
Slow-roasted squash with sautéed cavolo nero, crispy barley, walnuts and goat's cheese, finished with a sweet and sour chili glaze

SUPREMA DI POLLO AL MARSALA • £26
Roasted chicken supreme, roast potatoes, sautéed Brussels sprouts with pancetta, Borettane onions and sage & Marsala jus

CONTORNI
sides

PATATE NOVELLE AL FORNO V | GF • £6
Baked new potatoes with garlic and butter

PURÉ DI PATATE GRATINATO AL GRANA PADANO V | GF • £6
Creamy mash potato gratin with Parmigiano Reggiano

FUNGHI TRIFOLATI V | GF • £8
Sautéed mushrooms with garlic and parsley

BROCCOLI E GORGONZOLA V | GF • £6
Roasted broccoli served with gorgonzola fondue

INSALATA DI RUCOLA, PARMIGIANO E FUNGHI V | GF • £7
Rocket salad with Parmigiano Reggiano, pickled mushrooms and balsamic 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.

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