

MONTEPULCIANO

MENU • £38

AVAILABLE SUNDAY TO THURSDAY

ANTIPASTI

BRUSCHETTA CON POMODORINI V | VG ON REQUEST

Classic bruschetta with Isle of Wight confit cherry tomatoes, topped with basil pesto

BURRATA CON INSALATA DI POMODORI V

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

CAPONATA DI MELANZANE VG

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

PIATTO PRINCIPALE

STROZZAPRETI AI POMODORINI ARROSTO, BURRATA E PINOLI V | VG ON REQUEST

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

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

SUPREME DI POLLO ARROSTO GF

Roast corn fed chicken supreme, served with
sautéed baby potatoes and seasonal salad

DOLCI

AFFOGATO GF | V

Madagascar vanilla ice cream drowned in freshly brewed espresso

PANNA COTTA AI FRUTTI DI BOSCO GF

Vanilla panna cotta served with wild berry compote

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG

Vegan and gluten free tart with orange flavored chocolate ganache

DIV'INO

WINE BAR & RESTAURANT

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