

CLICK HERE TO RESERVE

FESTIVE

MENU UNO • £39.95 P.P.

ANTIPASTI

BRUSCHETTA CON POMODORINI V

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto

BURRATA CON FINOCCHIO, ARANCIA E PISTACCHI GF | V

Burrata from Puglia served with shaved fennel, orange and toasted pistachios

POLENTA FRITTA CON PORCINI GF | V | VG on request

Fried polenta topped with sautéed porcini mushrooms and finished with truffle oil

CROSTINO TOSCANO AI FEGATINI E CIPOLLE IN AGRODOLCE

Chicken liver pâté on toasted brioche, slow-cooked onions, orange and thyme

PIATTO PRINCIPALE

PAUPIETTE DI TACCHINO RIPIENA

Roasted turkey paupiette with sage and onion stuffing, served with roast potatoes, sautéed Brussels sprouts with pancetta and Borretane onions

MERLUZZO CON SCAROLA NAPOLETANA E CANNELLINI

Roast cod served on silky cannellini bean purée with traditional Neapolitan escarole, finished with crispy fried batter crumbs and lemon

RIGATONI AL RAGÙ TOSCANO

Our signature Ragù, made with braised Scottish beef and pork, Merlot wine and fresh herbs

ZUCCA ARROSTITA, CAVOLO NERO E CAPRINO V | VG on request

Slow-roasted squash with sautéed cavolo nero, roasted garlic, crispy barley, walnuts and goat's cheese, finished with a sweet and sour chili glaze

DOLCI

PANDORO CALDO AL PISTACCHIO

Warm toasted Pandoro served with pistachio cream and pistachio praline crunch

PANNA COTTA ALLE BACCHE INVERNALI GF

Vanilla Panna cotta served with mulled wine berry compote

PERE, AMARENE E MANDORLE VG

Roasted pears and Amarena cherries served with lemon cream and almond crumble

TIRAMISÙ V

An Italian favorite, you know it

DIV'INO

WINE BAR & RESTAURANT

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

CLICK HERE TO RESERVE

FESTIVE

MENU DUE • £49.95 P.P.

ANTIPASTI

BRUSCHETTA CON POMODORINI V

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto

BURRATA CON FINOCCHIO, ARANCIA E PISTACCHI GF | V

Burrata from Puglia served with shaved fennel, orange and toasted pistachios

CROSTINO TOSCANO AI FEGATINI E CIPOLLE IN AGRODOLCE

Chicken liver pâté on toasted brioche, slow-cooked onions, orange and thyme

POLENTA FRITTA CON PORCINI GF | V | VG on request

Fried polenta topped with sautéed porcini mushrooms and finished with truffle oil

TORTELLINI DI MANZO IN BRODO

Beef filled tortellini served in homemade chicken broth, sprinkled with Parmigiano Reggiano

COZZE TREBBIANO E ROSMARINO GF

Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce.

PIATTO PRINCIPALE

PAUPIETTE DI TACCHINO RIPIENA

Roasted turkey paupiette with sage and onion stuffing, served with roast potatoes, sautéed Brussels sprouts with pancetta and Borretane onions

GUANCIA DI MANZO AL MERLOT GF

Our signature beef cheek, slowly braised with Merlot wine, warm spices and fresh herbs. Served with creamy mashed potato, sautéed wild mushrooms and pink onions

MERLUZZO CON SCAROLA NAPOLETANA E CANNELLINI

Roast cod served on silky cannellini bean purée with traditional Neapolitan escarole, finished with crispy fried batter crumbs and lemon

RIGATONI AL RAGÙ TOSCANO

Our signature Ragù, made with braised Scottish beef and pork, Merlot wine and fresh herbs

ZUCCA ARROSTITA, CAVOLO NERO E CAPRINO V | VG on request

Slow-roasted squash with sautéed cavolo nero, roasted garlic, crispy barley, walnuts and goat's cheese, finished with a sweet and sour chili glaze

MEZZI RIGATONI GRATINATI AL CAVOLFIORE V

Oven-baked mezzi rigatoni in a roasted cauliflower, Taleggio and smoked provola sauce, finished with a golden thyme crumb

DOLCI

PANDORO CALDO AL PISTACCHIO

Warm toasted Pandoro served with pistachio cream and pistachio praline crunch

PANNA COTTA ALLE BACCHE INVERNALI GF

Vanilla Panna cotta served with mulled wine berry compote

SELEZIONE DI FORMAGGI GF on request

Selection of Italian cheeses, served with oatcakes and chutney

PERE, AMARENE E MANDORLE VG

Roasted pears and Amarena cherries served with lemon cream and almond crumble

TORTA CAPRESE ALLA NOCCIOLA GF | V

Chocolate and hazelnut cake served with sweet ricotta

TIRAMISÙ V

An Italian favorite, you know it

DIV'INO

WINE BAR & RESTAURANT

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