

BAROLO

MENU • £65

GROUPS OF 8 & ABOVE

ANTIPASTI

BRUSCHETTA CON POMODORINI VG

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 & crispy focaccia croutons

CAPONATA DI MELANZANE VG

Fried aubergine cooked with onion, celery, olives & capers in a mild sweet & sour tomato sauce, served with a sourdough garlic crouton

PANCIA DI MAIALE, CANNELLINI E PEPERONATA GF

Slow-roasted pork belly served with Cannellini bean purée & chilled Italian Peperonata of roasted peppers & onions

COZZE AL TREBBIANO E ROSMARINO GF

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

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 & toasted pine nut crumb

RIGATONI AL RAGÙ

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

TAGLIATA DI MANZO CON PATATE DAUPHINOISE GF

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

GUANCIA DI MANZO AL MERLOT GF

Scottish beef cheek braised in Merlot wine & herbs, served with creamy mash potato & sautéed mushrooms

NASELLO ALL'ACQUA PAZZA GF

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

DOLCI

TIRAMISU V

An Italian favourite, you know it

PANNA COTTA AI FRUTTI DI BOSCO GF

Vanilla panna cotta served with wild berry compote

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG

Vegan & gluten free tart with orange flavored chocolate ganache

TORTINO GIANDUIA GF | V

Chocolate & hazelnut cake served with sweet ricotta & blueberries

SELEZIONE DI FORMAGGI

Finest selection of Italian cheese, served with chutney, mulled figs, oatcakes & walnuts

DIV'INO

WINE BAR & RESTAURANT

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