

CHIANTI

MENU • £45

GROUPS OF 8 & ABOVE

ANTIPASTI

BRUSCHETTA CON POMODORINI V

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

COZZE AL TREBBIANO E ROSMARINO GF

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

PIATTO PRINCIPALE

RIGATONI AL RAGÙ

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

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

MELANZANA RIPIENA, FREGOLA E MANDORLE VG

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

GUANCIA DI MANZO AL MERLOT GF

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

NASELLO ALL'ACQUA PAZZA GF

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

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

TORTINO GIANDUIA GF | V

Chocolate and hazelnut cake served with sweet ricotta and blueberries

DIV'INO

WINE BAR & RESTAURANT

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