

MONTEPULCIANO

MENU • £38

GROUPS OF 8 & ABOVE • SUN TO THU

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)