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 FINOCCHIO, ARANCIA E PISTACCHI GF | V
Burrata from Puglia served with shaved fennel, orange and toasted pistachios

CAPONATA DI MELANZANE VG
Fried aubergine cooked with onion, celery, olives and capers in a mild sweet and sour tomato sauce, served with a sourdough garlic crouton

CROSTINO TOSCANO AI FEGATINI E CIPOLLE IN AGRODOLCE
Chicken liver pâté on toasted brioche, slow-cooked onions, orange and thyme

COZZE AL TREBBIANO E ROSMARINO GF
Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce

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PIATTO PRINCIPALE

MEZZI RIGATONI AL FORNO CON CAVOLFIORE E TALEGGIO V
Oven-baked mezzi rigatoni with roasted cauliflower and creamy Taleggio, finished with Pecorino and Parmesan breadcrumb

RIGATONI AL RAGÙ
Our signature Ragù, made with braised Scottish beef and pork in Merlot wine and fresh aromatic herbs

TAGLIATA DI MANZO CON PATATE DAUPHINOISE GF
Pan fried Scottish ribeye steak, served with dauphinoise potatoes
(Green peppercorn sauce - £4 supplement)

GUANCIA DI MANZO AL MERLOT GF
Scottish beef cheek braised in Merlot wine and herbs, served with creamy mash potato, sautéed mushrooms and pickled red onions

MERLUZZO CON SCAROLA NAPOLETANA E CANNELLINI GF
Roast cod served on silky cannellini bean purée with traditional Neapolitan escarole, finished with crispy fried batter crumbs and lemon

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DOLCI

TIRAMISU V
An Italian favourite, you know it

PANNA COTTA ALLE BACCHE INVERNALI GF
Vanilla Panna cotta served with mulled wine 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

SELEZIONE DI FORMAGGI
Finest selection of Italian cheese, served with chutney, mulled figs, oatcakes and 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)