CHIANTI

MENU • £45

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

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

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PIATTO PRINCIPALE

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

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

SUPREMA DI POLLO AL MARSALA
Roasted chicken supreme, roast potatoes, sautéed Brussels sprouts with pancetta, Borettane onions and sage & Marsala jus

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

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

AFFOGATO GF | V
Madagascar vanilla ice cream drowned in freshly brewed espresso

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

TIRAMISÙ V
An Italian favorite, you know it

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)