

DIVINO

ITALIAN RESTAURANT & WINE BAR

INDULGENT DESSERTS

CHOCOLATE FUDGE CAKE (V)

£7.50

Served with vanilla ice cream

VANILLA PANNA COTTA (V,GF)

£7.50

Traditional vanilla panna cotta with fresh berries

CHEESECAKE (VE,GF)

£8.00

Baked vanilla cheesecake

TIRAMISU (V)

£7.50

Traditional tiramisu

CRÈME BRÛLÉE (V)

£8.00

Traditional crème

SELECTION OF ICE CREAM & SORBET

£7.00

Ice Cream: (V,GF)

Vanilla • chocolate • strawberry

Sorbet: (VE,GF)

Lemon • raspberry • mango

DESSERT WINE

LATE HARVEST SAUVIGNON BLANC Morandé

Aconcagua, Chile

Half Bottle £19.00

125ml £6.50

Combined flavours of honeydew melon and quince alongside an elegant floral burst of jasmine and orange blossom.

AFFOGATO

2 SCOOPS OF VANILLA GELATO (V,GF)

served with Espresso £6.50

Frangelico • Tia Maria • Cointreau

HOT DRINKS

	SINGLE	DOUBLE
ESPRESSO	£3.50	£3.80
ESPRESSO MACCHIATO	£3.50	£3.80
CAFFE AMERICANO	£3.50	£3.80
CAFFE MOCHA	£3.50	£3.80
CAPPUCINO		£3.80
CAFFE LATTE		£3.80
FLAT WHITE		£3.80

LIQUEUR SELECTION £7.50

Italian coffee, Amaretto, Irish coffee, Jameson, Frangelico coffee, Hazelnut liqueur, Tia Maria coffee, Coffee liqueur, Bailey's coffee or Irish cream liqueur

ORGANIC TEAS £3.50

Organic breakfast tea

HERBAL TEAS £3.60

Green, peppermint, Earl Grey or mango & bergamot

KEY: (VE) Vegan (V) Vegetarian (GF) Gluten Free

An optional 10% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal. Please advise your server of any special dietary requirements.

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights are stated prior to cooking. Additional allergen information is available on request - please ask your server for further information.

QVINIO