

# DIVINO

## ITALIAN RESTAURANT & WINE BAR

### PANE E ANTIPASTI

<b>OLIVE ASSORTITE (V) (GF)</b>	<b>£4.00</b>
Marinated olives	
<b>PANE FRESCO (V) (GFO)</b>	<b>£6.00</b>
House baked fresh bread	
<b>PANE ALL'AGLIO (V) (GFO)</b>	<b>£7.00</b>
Garlic pizza bread	
<b><i>add extra topping</i> £1.50</b>	
Mozzarella cheese / Tomato & basil sauce	
<b>BRUSCHETTA CLASSICA (V) (GFO)</b>	<b>£7.00</b>
Toasted bread with fresh tomatoes, red onions & basil	
<b>ANTIPASTO ALLA DIVINO (GFO)</b>	
<b><i>(SHARING PLATTER MINIMUM FOR 2 PERSONS)</i></b>	
Finest Italian cured meats	<b>£22.00</b>
(Parma ham, Coppa, salami Milano, Mortadella with pistachio), fresh tomato & buffalo mozzarella, wild rocket, pickled vegetables, parmesan cheese & focaccia bread	

### PRIMI PIATTI

<b>ZUPPA DEL GIORNO (GF)</b>	<b>£6.00</b>
Daily made fresh soup, served with toasted bread	
<b>CALAMARI FRITTI (GFO)</b>	<b>£9.00</b>
Deep fried squid, saffron & lemon aioli	
<b>PATÉ ALLA DIVINO (GFO)</b>	<b>£7.00</b>
Smooth chicken liver pate with Marsala wine & whipped butter, accompanied by orange marmalade & toasted bread	
<b>GAMBERONI PICCANTI (GFO)</b>	<b>£12.00</b>
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
<b>BURRATA (V) (GF)</b>	<b>£10.00</b>
Creamy Burrata cheese, served with marinated beef tomato & fresh basil	
<b>COSTINE DI MAIALE (GF)</b>	<b>£12.00</b>
Slow braised pork ribs, glazed in fruity “Divino” barbecue sauce	
<b>INSALATA CAPRESE (V) (GF)</b>	<b>£9.00</b>
Buffalo mozzarella, ripened beef tomatoes, wild rocket, basil oil & sea salt	
<b>COZZE</b>	<b>£11.00</b>
Fresh cooked mussels in creamy white wine or spicy marina sauce served with toasted bread	
<b>BEEF CARPACCIO (GF)</b>	<b>£12.00</b>
Very thinly sliced seared raw Aberdeen fillet of beef with mustard dressing, parmesan cheese & rocket	
<b>MOZZARELLA IN CARROZZA (V)</b>	<b>£9.00</b>
Popular in Southern Italy, fried mozzarella in bread with a basil & tomato sauce	
<b>CAPRINO</b>	<b>£9.00</b>
Baked goat’s cheese in spice tomato & red pepper sauce with toasted walnuts & fig jam	
<b>INSALATA DI TONNO (GF)</b>	<b>£19.00</b>
Seared fresh tuna, served over a crisp mixed salad, cherry tomatoes, Kalamata olives, citrus & mustard dressing	
<b>INSALATA CAESAR (V) (GFO)</b>	<b>£8.00</b>
Crisp gem lettuce with Caesar dressing, egg, ciabatta bread crisps & parmesan	
<b><i>add chicken</i> £3.50 / <i>bacon</i> £3.50</b>	

#### KEY

**(VE)** Vegan **(V)** Vegetarian  
**(GF)** Gluten Free  
**(GFO)** Gluten Free Option

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.

### SECONDO DI PESCE

<b>TONNO E LENTICCHIE (GF)</b>	<b>£25.00</b>
Charcoal grilled tuna served with tomato lentils	
<b>BRANZINO (GF)</b>	<b>£22.00</b>
Fillets of seabass with tender stem broccoli, white wine sauce	
<b>GRIGLIATA DI PESCE (GF)</b>	<b>£29.00</b>
A selection of different grilled fish	
<b>SALMONE GRIGLIATO (GFO)</b>	<b>£25.00</b>
Grilled salmon, served with a creamy hollandaise sauce, accompanied by charred asparagus & crushed new potatoes	

### SECONDI DI CARNE

<b>POLLO MILANESE</b>	<b>£20.00</b>
Flattened chicken breast in breadcrumbs pan-fried, served with spaghetti in tomato sauce	
<b>SUPREMA DI POLLO (GFO)</b>	<b>£22.00</b>
Pan fried chicken breast served with gnocchi, white wine, mushrooms & cream sauce	
<b>POLLO DIAVOLA (GF)</b>	<b>£22.00</b>
Pan fried chicken breast with pepperoni, mushrooms, chilli, ‘Nduja, & tomato sauce	
<b>SALTIMBOCCA ALLA ROMANA (GF)</b>	<b>£23.00</b>
Sliced veal with Parma ham, cooked in white wine, sage & butter	
<b>SCALOPPA ALLA MILANESE</b>	<b>£23.00</b>
Classic veal escalope pan-fried in breadcrumbs	
<b>SCALOPPINE DI VITELLO (GF)</b>	<b>£23.00</b>
Veal cooked in cream, brandy, mustard seeds & mushrooms	

### BISTECCA

***ALL OUR CUTS ARE GRILLED & GARNISHED WITH TOMATO & RED ONION SALAD***

<b>RUMP STEAK (10 OZ) (GF)</b>	<b>£23.00</b>
32 Days Matured beef rump steak	
<b>FILLET STEAK (8 OZ) (GF)</b>	<b>£33.00</b>
32 Days Matured prime beef fillet	
<b>RIB EYE STEAK (10 OZ) (GF)</b>	<b>£30.00</b>
32 Days Matured prime beef rib eye	

### SAUCES £3.00 each

**GREEN PEPPERCORN SAUCE /  
DIANE SAUCE / GARLIC BUTTER SAUCE /  
ITALIAN BLUE CHEESE SAUCE**

### PASTA E RISOTTO

<b>SPAGHETTI ALLA CARBONARA (GFO)</b>	<b>£9.00 / £16.00</b>
Spaghetti with smoked pancetta, egg, parmesan cheese & a touch of cream	
<b>SPAGHETTI ALLA BOLOGNESE (GFO)</b>	<b>£9.00 / £16.00</b>
Spaghetti with slow cooked classic beef ragù	
<b>LASAGNA AL FORNO (GFO)</b>	<b>£9.00 / £16.00</b>
Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese	
<b>SPAGHETTI AI FRUTTI DI MARE (GFO)</b>	<b>£10.00 / £18.00</b>
Spaghetti with chilli, garlic, mussels, squid, king prawns & tomatoes in shellfish bisque	
<b>PACCHERI ALLO STRACOTTO (GFO)</b>	<b>£11.00 / £20.00</b>
Large pasta tubes, shredded braised beef with Marsala wine & aged Pecorino	
<b>RAVIOLI ALL'ARAGOSTA</b>	<b>£11.00 / £20.00</b>
Egg pasta parcels filled with lobster meat & cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
<b>RAVIOLI DI ZUCCA (V)</b>	<b>£10.00 / £18.00</b>
Ravioli filled with roast pumpkin in butter, parmesan, sage fondue	
<b>GNOCCHI (V)</b>	<b>£11.00 / £20.00</b>
Gnocchi made with roasted potatoes in a creamy Gorgonzola DOP sauce	
<b>PENNE PICCANTE CON 'NDUJA (GFO)</b>	<b>£10.00 / £18.00</b>
Penne with onions, garlic, spicy Calabrese sausages, ‘Nduja, tomato sauce & fresh basil	
<b>PENNE CON POLLO (GFO)</b>	<b>£10.00 / £18.00</b>
Penne with onions, chicken, garlic mushrooms & creamy sauce	
<b>SPAGHETTI E GAMBERONI (GF)</b>	<b>£11.00 / £20.00</b>
Spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato	
<b>FUNGHI RISOTTO (V) (GF)</b>	<b>£11.00 / £20.00</b>
Arborio rice wild mix mushrooms, garlic, butter & parmesan cheese	
<b>PENNE ARRABBIATA (V) (GFO)</b>	<b>£9.00 / £16.00</b>
Penne with garlic, chilli, tomato sauce	

### PIZZA

<b><i>add extra toppings</i></b>	<b>VEG £2.00 / MEAT £3.00</b>
<b>MARGHERITA (V)</b>	<b>£13.00</b>
Tomato, fior di latte & oregano	
<b>PROSCIUTTO E FUNGHI</b>	<b>£15.00</b>
Tomato, fior di latte, ham & mushrooms	
<b>DIVINO PIZZA</b>	<b>£16.00</b>
Tomato, fior di latte, Parma ham, rocket, Parmesan shavings	
<b>DIAVOLA</b>	<b>£16.00</b>
Tomato, buffalo mozzarella, pepperoni, ‘Nduja, red onions & chilli	
<b>ZUCCHINE PIZZA (V)</b>	<b>£15.00</b>
Courgettes, tomato sauce, mozzarella & goat’s cheese	
<b>PIZZA ALLA BOLOGNESE</b>	<b>£15.00</b>
Slow cooked classic beef ragu, tomato sauce, mozzarella	
<b>CALZONE POLLO</b>	<b>£16.00</b>
Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce	
<b>MEAT PIZZA</b>	<b>£18.00</b>
Ham, chicken, peperoni, Nduja sausage mozzarella cheese & tomato sauce	
<b>POLLO E ROSMARINO</b>	<b>£17.00</b>
Tomato, fior di latte, chicken, mushrooms & rosemary	
<b>PUTTANESCA</b>	<b>£16.00</b>
Pizza with tomato sauce, mozzarella cheese, chilli, garlic, tuna chunks, anchovies, olives & capers	
<b>PRIMAVERA (V)</b>	<b>£15.00</b>
Tomato sauce, mozzarella, aubergines, courgettes & red peppers	
<b>PEPPERONI PIZZA</b>	<b>£15.00</b>
Tomato sauce, mozzarella & pepperoni	



## ROSÉ WINES

- 29 BARBERA Vistamonte** £32.00  
*Piedmont, Italy*  
Juicy cherry fruit leaps out of the glass.  
Smooth, refreshing medium-bodied style  
with hints of spice.

- 9 SAUVIGNON BLANC Featherdrop** £36.00  
*South Island, New Zealand*  
Lively aromas of gooseberry, passionfruit and grapefruit. Bold flavours of lemon, lime, grapefruit and gooseberry.

- 14 CHARDONNAY Bramìto** £59.00  
**Castello della Sala, Antinori** *Umbria, Italy*  
 The baby brother of the iconic Cervaro della Sala is an exceptional wine in its own right, with a tautly structured palate and aromas of apples and citrus.

## SPARKLING & CHAMPAGNE SELECTION

- 23 CHAMPAGNE Special Cuvée, £93.00**  
**Bollinger**  
*Champagne, France*

## RED WINE SELECTION

- 38 IL BRUCIATO,**  
**TENUTA GUADO AL TASSO**  
**Antinori**  
*Tuscany, Italy*  
Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. Full-bodied and smooth with a long finish.