

PANE E ANTIPASTI

OLIVE ASSORTITE (V) (GF) Marinated olives	£ 4.00
PANE FRESCO (V) (GFO) House baked fresh bread	£6.00
PANE ALL'AGLIO (V) (GFO) Garlic pizza bread	£7.00
add extra topping £1.50 Mozzarella cheese / Tomato & basil sauce	
BRUSCHETTA CLASSICA (V) (GFO) Toasted bread with fresh tomatoes.	£7.00

ANTIPASTO ALLA DIVINO (GFO)

red onions & basil

(SHARING PLATTER MINIMUM FOR 2 PERSONS)

Finest Italian cured meats £22.00 (Parma ham, Coppa, salami Milano, Mortadella with pistachio), fresh tomato & buffalo mozzarella, wild rocket, pickled vegetables, parmesan cheese & focaccia bread

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

KEY

add chicken £3.50 / bacon £3.50

(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

TONNO E LENTICCHIE (GF) Charcoal grilled tuna served with tomato lentils	£25.00
BRANZINO (GF) Fillets of seabass with tender stem broccoli, white wine sauce	£22.00
GRIGLIATA DI PESCE (GF) A selection of different grilled fish	£29.00
SALMONE GRIGLIATO (GFO)	£25.00

SECONDI DI CARNE

Grilled salmon, served with a creamy

asparagus & crushed new potatoes

hollandaise sauce, accompanied by charred

€20.00
€22.00
€22.00
£23.00
£23.00
£23.00

BISTECCA

seeds & mushrooms

RUMP STEAK (10 OZ) (GF)

32 Days Matured prime beef rib eye

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

£23.00

RIB EYE STEAK (10 OZ) (GF)	£30.00
FILLET STEAK (8 oz) (GF) 32 Days Matured prime beef fillet	£33.00
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32 Days Matured beer rump steak	

SAUCES £3.00 each

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

CONTORNI

	
FRIES	£4.00
SPINACH (GF) Sautéed spinach with garlic & chilli	£ 6.00
TENDER STEM BROCCOLI (VE) (GF) With garlic & chilli	£ 6.00
FRIED ZUCCHINI	£5.00
SAUTÉED POTATOES (GF)	£5.00
ROCKET & PARMESAN SALAD (V) (GF)	€6.00
MIXED SALAD (VE) (GF)	£5.00
TOMATO & RED ONION SALAD (GF)	£ 5.00

PASTA E RISOTTO

SPAGHETTI	£9.00 / £16.0
ALLA CARRONARA (CEO)	

ALLA CARBONARA (GFO)

Spaghetti with smoked pancetta, egg, parmesan cheese & a touch of cream

SPAGHETTI £9.00 / £16.00 ALLA BOLOGNESE (GFO)

ALLA BOLOGNESE (GFO)

Spaghetti with slow cooked classic beef ragù

LASAGNA AL FORNO (GFO) £9.00 / £16.00 Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese

SPAGHETTI £10.00 / £18.00

AI FRUTTI DI MARE (GFO)

Gorgonzola DOP sauce

Spaghetti with chilli, garlic, mussels, squid, king prawns & tomatoes in shellfish bisque

PACCHERI £11.00 / £20.00
ALLO STRACOTTO (GFO)

Large pasta tubes, shredded braised beef with Marsala wine & aged Pecorino

RAVIOLI ALL'ARAGOSTA £11.00 / £20.00 Egg pasta parcels filled with lobster meat & cheese, in a creamy lobster bisque with prawns & cherry tomatoes

RAVIOLI DI ZUCCA (V) £10.00 / £18.00 Ravioli filled with roast pumpkin in butter, parmesan,

sage fondue

GNOCCHI (V)

Gnocchi made with roasted potatoes in a creamy

PENNE PICCANTE £10.00 / £18.00 CON 'NDUJA (GFO)

Penne with onions, garlic, spicy Calabrese sausages, 'Nduja, tomato sauce & fresh basil

PENNE CON POLLO (GFO) £10.00 / £18.00
Penne with onions, chicken, garlic mushrooms
& creamy sauce

SPAGHETTI E GAMBERONI (GF) £11.00 / £20.00 Spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato

FUNGHI RISOTTO (V) (GF) £11.00 / £20.00 Arborio rice wild mix mushrooms, garlic, butter & parmesan cheese

PENNE ARRABBIATA (V) (GFO) £9.00 / £16.00 Penne with garlic, chilli, tomato sauce

PIZZA

add extra toppings	VEG £ 2.00	/	MEAT £ 3.00

MARGHERITA (V)	£13.00
Tomato, fior di latte & oregano	

PROSCIUTTO E FUNGHI

Tomato, fior di latte, ham & mushrooms

DIVINO PIZZA

Tomato, fior di latte, Parma ham, rocket,

Parmesan shavings

DIAVOLA
Tomato, buffalo mozzarella, pepperoni, 'Nduja, red onions & chilli

ZUCCHINE PIZZA (V) £15.00 Courgettes, tomato sauce, mozzarella & goat's cheese

PIZZA ALLA BOLOGNESE £15.00 Slow cooked classic beef ragu, tomato sauce, mozzarella

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CALZONE POLLO

£16.00

Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce

topped with tomato sauce

MEAT PIZZA £18.00

Ham, chicken, peperoni, Nduja sausage mozzarella cheese & tomato sauce

POLLO E ROSMARINO €17.00 Tomato, fior di latte, chicken, mushrooms & rosemary

PUTTANESCA £16.00

Pizza with tomato sauce, mozzarella cheese, chilli,

garlic, tuna chunks, anchovies, olives & capers

PRIMAVERA (V) £15.00

Tomato sauce, mozzarella, aubergines, courgettes

& red peppers

PEPPERONI PIZZA £15.00

PEPPERONI PIZZA
Tomato sauce, mozzarella & pepperoni





WHITE WINE SELECTION -

Intense fruit aromas and a bright, light palate.

SAUVIGNON BLANC Mezzacorona, £35.00

Citrus fruit and apples in a crisp and style.

VERDICCHIO Castelli di Jesi

Castel Firmian

Trentino-Alto Adige, Italy

VERMENTINO/NURAGUS

Silenzi Bianco, Pala

Classico, Vignamato Marches, Italy

TREBBIANO RUBICONE Villa Rossi £24.00 Emilia-Romagna, Italy
Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.

2 GRECANICO Vialetto

Sicily, Italy

Delicately floral, with notes of apple

blossom and citrus peel. Fresh and lively.

PINOT GRIGIO Poggio Alto

Veneto, Italy
Fresh pear and almond notes infuse

£26.00

250ml £9.50

175ml £6.75

4 CHARDONNAY RESERVA
Pionero, Morandé
Valle Central, Chile
Citrussy aromas with pear and green

apple fruit, with citrus on the fresh finish.

with citrus and tropical fruits.

ANGELO GRILLO

Sicily, Italy
A native Sicilian variety, which here produces a delicious wine, bursting

Fresh pear and almond notes infuse this delicate wine. Dry yet rounded. 175ml £6.75

A fresh yo showing o

Sardinia, Italy
A fresh young wine with good intensity,
showing crisp, clean notes of apple, pear,
citrus and herbs.

Invigorating with a dry, citrussy palate.

Delicate mineral finish (typical Trentino).

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

10 CHARDONNAY, Tormaresca £41.00 Puglia, Italy
Bright, fruity and medium-bodied showing the purity and richness of Puglian fruit.

11 GAVI DI GAVI La Contessa £42.00 Piedmont, Italy
Fresh and dry, with distinctive greengage and almond notes on the palate.

12 POUILLY-FUMÉ Les Chailloux Silex, £51.50 Chatelain Loire, France
A lively, intense nose of green fruit, then focused minerally notes on the palate

backed up by zippy citrus and some spice.

13 CHABLIS Hamelin

Burgundy, France
Fresh, classic nose with notes of green apple, hawthorn and minerals. Crisp on the palate.

14 CHARDONNAY Bramito £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.

ROSÉ WINES

15 PINOT GRIGIO ROSÉ Nina

Abruzzo, Italy

Delicate pale pink with an elegant light-bodied, dry rosé.

£26.00

250ml £9.50

175ml £6.75

16 LE ROSÉ REGALEALI Tasca
Sicily, Italy
Crisply balanced and full of flavour, with delicious strawberry and cherry fruit.

17 CHÂTEAU SAINTE MARGUERITE £55.00 SYMPHONIE ROSÉ (Organic)

RECOMMENDED... A SUMMER FAVOURITE!

Provence, France
Delicate with bright citrus, white peach and
herbaceous aromas.

SPARKLING & CHAMPAGNE SELECTION

£35.00

250ml £11.95

175ml **£**8.50

£36.00

GREAT WITH FISH!

PROSECCO, Serena 1881 £36.00 Extra Dry 175ml £9.00 Veneto, Italy

19 PROSECCO ROSÉ, Ca' del Console Veneto, Italy

20 CHAMPAGNE £61.00
Brut, EPC 175ml £15.50
Champagne, France

21 CHAMPAGNE Rosé
Laurent-Perrier
Champagne, France

22 CHAMPAGNE La Cuvée
Laurent-Perrier
Champagne, France

23 CHAMPAGNE Special Cuvée, £93.00 Bollinger Champagne, France

RED WINE SELECTION -

24 SANGIOVESE RUBICONE Villa Rossi £24.00 Emilia-Romagna, Italy A smooth and easy-drinking red wine with

a delicate aroma and flavours of red fruits.

25 NEGROAMARO Vialetto

Puglia, Italy

Ripe and juicy, with a succulent dark fruit character, satisfyingly rich to taste with spice and a hint of liquorice.

26 NERO D'AVOLA Angelo

Sicily, Italy

Fresh, juicy red - spicy, succulent and berry-fruited, with a hint of the island's wildness.

£28.00

250ml £9.95

175ml £6.95

27 PRIMITIVO Codici Masserie
Puglia, Italy
Full-bodied and bold, with an abundance

Full-bodied and bold, with an abundance of red berry fruit flavours, plus notes of dark fruit jam. The palate is soft and well-rounded.

28 MALBEC Finca La Colonia £33.00 Norton

Mendoza, Argentina
A delightful, vibrant blend, with the spice
and cherry fruit of the Sangiovese
given texture by the blackberryish Malbec.

29 BARBERA Vistamonte

Piedmont, Italy

Juicy cherry fruit leaps out of the glass.

Smooth, refreshing medium-bodied style

with hints of spice.

MERLOT Castel Firmian, £35.00
Mezzacorona £50ml £11.95
Trentino-Alto Adige, Italy 175ml £8.50
Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured palate.

31 SILENZI ROSSO Pala
Sardinia, Italy
Intense, persistent aromas dominated by red fruit notes. Well-structured with a soft, plummy palate.

32 MONTEPULCIANO D'ABRUZZOBarrique Aged, Itinera
Abruzzo, Italy
Concentrated and juicy with earthy

cherry and berry flavours, a round yet spicy palate, and a smooth, fruity finish.

33 RIOJA CRIANZA Promesa £39.00

Rioja, Spain
A classic style of Rioja, with strawberry,
blackberry and rhubarb fruit flavours
taking on a vanilla and cocoa smoothness
during twelve months in oak barrels.

34 CHIANTI SUPERIORE
Santa Cristina Tuscany, Italy
Aromas of red berry fruit and vanilla
Medium-bodied palate, fresh in structure
and with a delicious balance of fruit and
savoury notes. Typical spice from the oak.

GREAT WITH STEAK

35 VALPOLICELLA CLASSICO
Bonacosta, Masi
Veneto, Italy

Intense aromas of fresh cherries and raspberries accompanied by hints of spices such as cloves. Refreshing on the palate with a long finish of vanilla and cherry notes.

36 CABERNET SAUVIGNON
Blacksmith, Langmeil

€52.00

South Australia
An exceptionally elegant Barossa
Cabernet style, with plenty of rich
cassis and blueberry fruit framed in
a remarkably refined structure.
The palate seamlessly combines
freshness and generosity.

37 SAINT-EMILION GRAND CRU
Château Peymouton 2018
Bordeaux, France

Ripe red fruit aromas sit against a subtly earthy backdrop. The palate is silky and well-rounded, with plush tannins and a pleasant herbal note.

38 IL BRUCIATO, TENUTA GUADO AL TASSO Antinori €75.00

Tuscany, Italy
Fragrant fruity aromas, particularly
plum, followed by delicate mint and
green tea notes. Full-bodied and
smooth with a long finish.