DIVINO

ITALIAN RESTAURANT & WINE BAR

PANE E ANTIPASTI

OLIVE MARINATE (V) (GF) £5.00
Mixed olives marinated with extra-virgin olive oil, chilli pepper, parsley & garlic

PANE FRESCO (V) (GFO) £6.00
A selection of Tuscan bread & warm focaccia, served with extra-virgin olive oil

PANE ALL'AGLIO (V) £8.00
Garlic pizza bread ***add extra topping*** £1.50
Mozzarella cheese / Tomato & basil sauce

BRUSCHETTA CLASSICA (V) (GFO) £7.00
Toasted Tuscan bread topped with tomatoes, red onion, fresh basil & extra-virgin olive oil

ANTIPASTO ALLA DIVINO (GFO) £22.00
(SHARING PLATTER MINIMUM FOR 2 PERSONS)
Finest Italian cured meats (Parma ham, Coppa, salami Milano, Mortadella with pistachio), fresh tomato & buffalo mozzarella, wild rocket, pickled vegetables, parmesan cheese & focaccia bread

ANTIPASTI CALDI / FREDDI

ZUPPA DEL GIORNO (GFO) £6.00
Daily made fresh soup, served with toasted bread

CALAMARI FRITTI £9.00
Deep fried squid, saffron & lemon aioli

PATÉ ALLA DIVINO (GFO) £7.00
Smooth chicken liver pate with Marsala wine & whipped butter, accompanied by orange marmalade & toasted bread

GAMBERONI PICCANTI (GFO) £12.00
King prawns in a rich lobster bisque with garlic, fresh chilli and cherry tomatoes, served with grilled bread

BURRATA AL PISTACCHIO (GFO) £11.00
Fresh burrata topped with pistachios and a delicate drizzle of honey, served with crisp Sardinian carasau bread

COSTINE DI MAIALE (GF) £12.00
Slow braised pork ribs, glazed in fruity 'Divino' barbecue sauce

MOZZARELLA ALLA MODENA (GF) £9.00
Buffalo mozzarella, cherry tomatoes and black olive tapenade, finished with Modena balsamic

COZZE (GFO) £11.00
Fresh cooked mussels in creamy white wine or spicy marinara sauce served with toasted bread

BEEF CARPACCIO (GF) £12.00
Thin slices of Aberdeen fillet of beef, finished with extra virgin olive oil, Parmesan shavings and fresh rocket.

MOZZARELLA IN CARROZZA (V) £9.00
Crispy golden-fried bread filled with melted mozzarella, served with a basil & tomato sauce.

CAPRINO (V) (GFO) £9.00
Baked goat's cheese in spiced tomato & red pepper sauce with toasted walnuts & fig jam

PARMIGIANA DI MELANZANE £10.00
Baked layers of aubergine with rich tomato sauce, mozzarella and Parmesan

INSALATA CAESAR (GFO) £8.00
Crisp gem lettuce with Caesar dressing, boiled egg, crunchy croutons and shaved Parmesan.
add chicken £3.50 / ***pancetta*** £3.50

KEY
(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

BRANZINO (GF) £23.00
Fillets of seabass with tenderstem broccoli, white wine sauce

GRIGLIATA DI PESCE (GF) £29.00
A selection of fresh grilled fish, served with calamari, mussels and prawns cooked in a light tomato and lobster bisque sauce.

SALMONE GRIGLIATO (GF) £25.00
Grilled salmon, served with a creamy hollandaise sauce, accompanied by charred asparagus & crushed new potatoes

SECONDI DI CARNE

POLLO MILANESE £20.00
Flattened chicken breast in breadcrumbs pan-fried, served with spaghetti in tomato sauce

SUPREMA DI POLLO (GFO) £24.00
Pan-fried chicken breast served with Parmesan mashed potato, in a creamy white wine & mushroom sauce

POLLO DIAVOLA (GF) £22.00
Pan-fried chicken breast with pepperoni, mushrooms, chilli, 'Nduja, & tomato sauce

SALTIMBOCCA ALLA ROMANA (GF) £24.00
Sliced veal with Parma ham, cooked in white wine, sage & butter

SCALOPPA ALLA MILANESE £24.00
Classic veal escalope pan-fried in breadcrumbs

SCALOPPINE DI VITELLO (GF) £24.00
Veal cooked in cream, brandy, mustard seeds & mushrooms

BISTECCA

ALL OUR STEAKS ARE GRILLED & GARNISHED WITH CHERRY TOMATOES & SEA SALT

RUMP STEAK (10 oz) (GF) £23.00
32 Days Matured beef rump steak

FILLET STEAK (8 oz) (GF) £33.00
32 Days Matured prime beef fillet

RIB EYE STEAK (10 oz) (GF) £30.00
32 Days Matured prime beef rib eye

SAUCES £3.00 each

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

CONTORNI

FRIES £4.00

SPINACH (GF) £6.00
Sautéed spinach with garlic & chilli

TENDERSTEM BROCCOLI £6.00
With garlic & chilli

FRIED ZUCCHINI £5.00

SAUTÉED POTATOES (GF) £5.00

ROCKET & PARMESAN SALAD (GF) £6.00

MIXED SALAD (VE) (GF) £5.00

TOMATO & RED ONION SALAD (GF) £5.00

PASTA E RISOTTO

Starter / Main

SPAGHETTI ALLA CARBONARA (GFO) £12.00 / £16.00
Spaghetti with smoked pancetta, egg, parmesan cheese & a touch of cream

TORTELLONI DI CAPESANTE E GAMBERONI £18.00 / £22.00
Pasta parcels filled with scallops & king prawns in a creamy mushroom & truffle sauce

SPAGHETTI ALLA BOLOGNESE (GFO) £12.00 / £16.00
Spaghetti with slow cooked classic beef ragù

LASAGNE AL FORNO £16.00
Baked layers of egg pasta with slow cooked beef ragù, nutmeg béchamel, tomato & mozzarella cheese

SPAGHETTI AI FRUTTI DI MARE (GFO) £16.00 / £20.00
Spaghetti with chilli, garlic, mussels, squid, king prawns & tomatoes in shellfish bisque

PACCHERI ALLO STRACOTTO (GFO) £16.00 / £20.00
Large pasta tubes, shredded braised beef with Marsala wine & aged Pecorino

RAVIOLI ALL'ARAGOSTA £16.00 / £20.00
Egg pasta parcels filled with lobster meat & cheese, in a creamy lobster bisque with prawns & cherry tomatoes

RAVIOLI DI ZUCCA £14.00 / £18.00
Ravioli filled with roast pumpkin in butter, parmesan, sage fondue

PENNE PICCANTE CON 'NDUJA (GFO) £14.00 / £18.00
Penne with onions, garlic, spicy Calabrese sausages, 'Nduja, tomato sauce & fresh basil

PENNE CON POLLO (GFO) £14.00 / £18.00
Penne with onions, chicken, garlic mushrooms & creamy sauce

SPAGHETTI CON GAMBERONI (GFO) £16.00 / £20.00
Spaghetti with tiger prawns and asparagus in a brandy cream sauce, topped with basil breadcrumbs

RISOTTO DEL GIORNO £14.00 / £18.00
Chef's daily risotto made with fresh seasonal ingredients - please ask your server for today's recipe

PENNE ARRABBIATA (V) (GFO) £12.00 / £16.00
Penne with garlic, chilli, tomato sauce

PIZZA

add extra toppings VEG £2.00 / MEAT £3.00

MARGHERITA £13.00
Classic tomato sauce topped with mozzarella and fragrant oregano

PROSCIUTTO E FUNGHI £15.00
Tomato and mozzarella topped with cooked ham and sautéed mushrooms

PIZZA DIVINO £16.00
Tomato sauce and mozzarella topped with prosciutto, fresh rocket and creamy burrata, finished with extra-virgin olive oil

DIAVOLA £16.00
Rich tomato base with mozzarella, pepperoni, 'nduja, red onion and chilli

PIZZA CAPRINO £17.00
Tomato sauce, mozzarella, goat's cheese, caramelised onion & Modena balsamic glaze

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

CALZONE POLLO £16.00
Folded pizza filled with chicken, garlic, spinach and mozzarella, finished with tomato sauce

MEAT PIZZA £18.00
A rich combination of ham, chicken, pepperoni, 'nduja sausage, mozzarella and tomato sauce

POLLO E ROSMARINO £17.00
Tomato sauce, mozzarella, chicken, mushrooms and rosemary, finished with our homemade Divino BBQ recipe

PUTTANESCA £16.00
Tomato sauce layered with mozzarella, tuna, anchovies, olives, capers, garlic and chilli

QUATTRO FORMAGGI AL TARTUFO £17.00
White base with fresh mozzarella, gorgonzola, Parmesan and smoked scamorza, finished with truffle oil

PEPPERONI PIZZA £15.00
Tomato sauce topped with mozzarella and pepperoni