

STARTERS

GRAND ANTIPASTO DIVINO N	£25.00
Divino's finest selection of the best hams & salamis, cheeses, olives and bruschetta Suitable for minimum of 2 guests	
INSALATINA DI POLLO	£9.00
Confit of crunchy chicken salad served with grilled baby gem, Caesar dressing and salad leaves	
BURRATA V	£10.00
The creamiest mozzarella from Puglia accompanied with spicy tomato salad, red onion, basil oil and crispy croutons	
INVOLTINO DI VITELLO ALLA PIZZAIOLA	£9.00
Soft veal escalope roll stuffed with speck and smoked provolone cheese served with tomato and oregano sauce	
SGOMBRO AFFUMICATO G	£9.00
Smoked fillet of mackerel served with pickled vegetable and dehydrated watermelon finished with sesame oil and soya sauce	
GAMBERONI SALTATI AL BRANDY G	£12.00
Sautéed king prawns in brandy, red onion and chili served on top of roasted courgette, and a shellfish bisque sauce	
VELLUTATA DI ZUCCHINE CON CIPOLLOTTI V	£8.00
A creamy smooth courgette soup served with caramelized pearl onion with saffron and croutons	
CANNOLO DI MELANZANA V N	£8.00
Violet aubergines deep fried then rolled with a sauté of semola anellini, Sicilian flavors and pesto finished with red onion mousse	
STARTER PASTA	£9.00
Fancy pasta as a starter? Enjoy one of our pastas below as a starter size portion	

PASTA

TAGLIATELLE ALLA BOLOGNESE	£13.50
Fresh egg tagliatelle pasta served with traditional Bolognese ragu' finished with grated parmesan	
RIGATONI ALLA NORMA V	£14.00
Fresh egg rigatoni pasta served with a ragu of violet aubergine and tomatoes finished with grated ricotta.	
MAFALDE ALLA 'NDUJA E STRACCIATELLA	£14.00
Rich egg mafalde pasta served with sauté of anchovies, onion and 'nduja finished with stracciatella cheese and toasted bread crumbs on top	
SPAGHETTONI AL NERO DI SEPIA CON GAMBERI E FICHI	£15.00
Fresh black spaghetti pasta served with a sauté of prawns, figs, chilli and onion finished with lemon, basil and guanciale crumbs	
FUSILLI CON PESTO DI MENTA E SPADA N	£15.00
Fresh egg fusilli pasta served with swordfish ragu', mint pesto and lemon	
RISOTTO AL POMODORO V G	£14.00
Traditional Mediterranean recipe with "Carnaroli" risotto and a rich tomato sauce finished with parmesan, extra virgin oil and basil (Please allow at least 30 minutes waiting time)	
RAVIOLI DELLO CHEF	£15.00
Chef's choice of handmade fresh ravioli (Please ask your waiter)	

CUSTOMER KEY

G Gluten free **V** Vegetarian **N** Contains Nuts **L** Lactose Free
(If you have any allergies please let your waiter know)

MAIN

PETTO DI POLLO FARCITO	£19.00
Pan fried Scottish chicken breast filled with apricot and vegetable served with purple mash potatoes, sweet and sour red onion and gorgonzola sauce	
GUANCIA DI MANZO BRASATA L	£25.00
Slow cooked Scottish beef cheek served with poached potato, savoy cabbage salad and beef juice	
COTOLETTA ALLA CALABRESE	£23.00
Spicy pork rack "butterfly" baked in oven and served with beetroot salad and buttered roast potatoes	
BISTECCA ARROSTO SENZ'OSSO	£35.00
14oz gold Scottish quality Ribeye steak, served with a deep rich red wine sauce and seasonal vegetable (please allow at least 30 minutes)	
PESCE SPADA ALLA PALERMITANA N	£22.00
Breaded swordfish fillet with capers, raisins and panko served with sauté' of chicory, green sauce and caponata	
ORATA AL FORNO CON PATATE	£25.00
Oven cooked all sea bream with potatoes, lemon and herbs served with sauté of seasonal vegetables	
CERNIA IN CROSTA	£19.00
Scottish stone bass gratin served with cavolo nero, celeriac and grain mustard mash and asparagus finish with fish velouté	
PARMIGIANA DI MELANZANE V	£14.00
Traditional mediterranean recipe made with deep fried aubergine, tomato sauce, fresh basil and parmesan	
ZUCCHINA RIPIENA AL FORNO V	£14.00
Soft courgette stuffed with a sauté of vegetables and buffalo mozzarella served with baked red onion, bread cannolo, peas and mint sauce	

CHARCUTERIE , SIDES AND SALAD

SELEZIONE DI SALUMI	£12.00
Divino's finest selection of the best hams & salamis and olive oil grissini	
BRUSCHETTA	£7.50
The classic toasted Italian bread served with seasonal ingredient	
VERDURE DEL GIORNO SALTATE IN PADELLA V G L	£5.00
Daily selection of vegetables sautéed with garlic and chilly	
ZUCCHINI FRITTI V	£4.50
Crispy courgette fries	
PATATE ARROSTO V G L	£4.50
Diced roasted potatoes and herbs	
INSALATA DI RUCOLA V G	£4.50
Rocket and parmesan salad extra virgin olive oil and lemon dressing	
INSALATA MISTA V G L	£4.50
Mixed leaves salad with citronette dressing	
VERDURE GRIGLIATE V G L	£4.50
Grilled season vegetables	
SELEZIONE DI OLIVE V G L	£4.00
SELECTION OF ITALIAN BREAD	£4.50

CUSTOMER KEY

G Gluten free **V** Vegetarian **N** Contains Nuts **L** Lactose Free
(If you have any allergies please let your waiter know)