

à la carte MENU

STARTERS

GRANDE ANTIPASTO DIVINO N Divino's finest selection of the best Italian prosciutto's and selections of cheeses, served with marinated vegetables and succulent olives.	£13.00
BURRATA V Creamy mozzarella from Puglia served with heritage tomatoes, fresh basil, red chilli and homemade croutons.	£10.00
POLPETTE DELLA NONNA A traditional recipe of pork and beef meatballs slow cooked in a rich tomato sauce, served with chopped parsley and grated parmesan.	£9.00
GAMBERONI SALTATI AL BRANDY G Scottish king prawns sautéed with brandy, red onion and chilli served on a bed of grilled courgette, with a seafood bisque.	£12.00
SAUTE DI COZZE A classic dish of Scottish mussels with white wine, garlic, chilli, cherry tomatoes, oregano and croutons.	£10.00
BRUSCHETTONE AL POMODORO V A traditional style of Bruschetta from south of Italy crispy 'Frisella' durum wheat bread infused with garlic, served with tomatoes, oregano, basil and extra virgin olive oil.	£8.00
HALF PORTION OF PASTA AVAILABLE AS A STARTER	£9.00
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PASTA	
TAGLIATELLE ALLA BOLOGNESE Tagliatelle served with a traditional rich ragu of pork, beef and veal, finished with grated parmesan.	£14.00
PAPPARDELLE CON NDUJA Pappardelle tossed with cherry tomatoes 'nduja, Stracciatella cream cheese and finished with toasted breadcrumbs.	£14.00
RIGATONI ALLA NORMA V Rigatoni served with a rich sauce of violet aubergine, tomatoes and olive oil and finished with grated ricotta.	£13.00
MEZZE MANICHE AI GAMBERI L N Small tubes of pasta tossed with sautéed prawns, chilli, garlic and celeriac. Finished with toasted pistachio, lemon zest and fresh herbs.	£15.00
SPAGHETTI ALLA CARBONARA Made in the traditional Roman style with crispy guanciale, egg yolk, pecorino Romano cheese and cracked black pepper.	£14.00
FREGOLA SARDA AI FRUTTI DI MARE L A delicious mix of pan fried mussels, clams and squid with chilli and fresh herbs, served with large couscous shaped pasta.	£15.00
RISOTTO AI FUNGHI G V Traditional "Carnaroli" risotto served with seasonal Scottish wild mushrooms. (Please allow at least 30 minutes waiting time)	£14.00
RAVIOLI DELLO CHEF Chef's choice of fresh ravioli. (Please ask your waiter)	£15.00

DIETARY KEY : **G** NO GLUTEN CONTAINING INGREDIENTS **V** VEGETARIAN **N** CONTAINS NUTS **L** LACTOSE-FREE

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MAIN COURSES

GUANCIALE DI MANZO AL VINO ROSSO G	£25.00
Slow braised Scottish beef cheek served with nutmeg potato cream, savoy cabbage and pancetta, finished with red wine beef jus.	
FILETTO DI MANZO ARROSTO CON SALSA AL PEPE VERDE G	£30.00
8oz fillet steak roasted to your liking with herbs and garlic. Finished with a green peppercorn sauce and sprouting broccoli.	
VITELLO ALLA MILANESE	£25.00
Traditional recipe from Lombardy; breaded 250g veal loin fried in clarified butter, served with roast potatoes and mixed salad leaves.	
FILETTO DI BRANZINO AL FORNO CON PATATE	£20.00
Panko encrusted fillet of Sea bass, oven roasted and served with saute of cherry tomato, garlic, capers, olives and chilli.	
FRITTURA MISTA	£23.00
An Italian classic of mixed seafood lightly dipped in semolina flour and fried, served with courgette and garlic mayonnaise.	
PARMIGIANA DI MELANZANE V G	£14.00
Traditional Mediterranean recipe made with violet aubergine, a rich tomato sauce, fresh basil and parmesan.	

SIDES

BROCCOLETTI SALTATI IN PADELLA V G L	£4.50
Sautéed sprouting broccoli with garlic and chilli	
ZUCCHINI FRITTI V	£4.50
Crispy courgette fries.	
PATATE ARROSTO V G L	£4.50
Diced roasted potatoes with herbs.	
INSALATA MISTA V G L	£4.50
Mixed leaf salad with citronette dressing.	
CESTINO DI PANE	£4.50
Selection of homemade Italian bread.	

SALATO

SELEZIONE DI FORMAGGI	£14.00
Selection of regional Italian cheeses with chutney, frozen fruits, celery and biscuits.	
SELEZIONE DI SALUMI N	£12.00
Divino's finest selection of the best hams & salamis, with olive oil grissini.	
OLIVES	£4.00

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