

STARTERS

GRANDE ANTIPASTO DIVINO N	£12.00 PER PERSON
Divino's finest selection of the best Italian prosciutto's and selections of cheeses, served with marinated vegetables and succulent olives.	
BURRATA V	£10.00
Creamy mozzarella from Puglia served with heritage tomatoes, fresh basil, red chilli and homemade croutons.	
POLPETTE DELLA NONNA	£9.00
A traditional recipe of pork and beef meatballs slow cooked in a rich tomato sauce, served with chopped parsley and grated parmesan.	
GAMBERONI SALTATI AL BRANDY G	£12.00
Scottish king prawns sautéed with brandy, red onion and chilli served on a bed of grilled courgette, with a seafood bisque.	
SAUTE DI COZZE	£10.00
A classic dish of Scottish mussels with white wine, garlic, chilli, cherry tomatoes, oregano and croutons.	
BRUSCHETTONE AL POMODORO V L	£8.00
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.	
HALF PORTION OF PASTA AVAILABLE AS A STARTER	£9.00

PASTA

TAGLIATELLE ALLA BOLOGNESE	£14.00
Tagliatelle served with a traditional rich ragu of pork, beef and veal, finished with grated parmesan.	
PAPPARDELLE CON NDUJA	£14.00
Pappardelle tossed with cherry tomatoes 'nduja, Stracciatella cream cheese and finished with toasted breadcrumbs.	
RIGATONI ALLA NORMA V	£13.00
Rigatoni served with a rich sauce of violet aubergine, tomatoes and olive oil and finished with grated ricotta.	
MEZZE MANICHE AI GAMBERI L N	£15.00
Small tubes of pasta tossed with sautéed prawns, chilli, garlic and celeriac. Finished with toasted pistachio, lemon zest and fresh herbs.	
SPAGHETTI ALLA CARBONARA	£14.00
Made in the traditional Roman style with crispy guanciale, egg yolk, pecorino Romano cheese and cracked black pepper.	
FREGOLA SARDA AI FRUTTI DI MARE L	£15.00
A delicious mix of pan fried mussels, clams and squid with chilli and fresh herbs, served with large couscous shaped pasta.	
RISOTTO AI FUNGHI G V	£14.00
Traditional "Carnaroli" risotto served with seasonal Scottish wild mushrooms. (Please allow at least 30 minutes waiting time)	
RAVIOLI DELLO CHEF	£15.00
Chef's choice of fresh ravioli. (Please ask your waiter)	

CUSTOMER KEY

G No gluten containing ingredients **V** Vegetarian **N** Contains Nuts **L** Lactose Free
(If you have any allergies please let your waiter know)

MAIN

GUANCIALE DI MANZO AL VINO ROSSO	£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	£35.00
8oz fillet steak roasted to your liking with herbs and garlic. Finished with a green peppercorn sauce, diced roast potatoes 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	£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	£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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