




STARTERS










ANTIPASTI DI PESCE

CAPELANTE AL FORNO	£8.00
Oven-roasted Queen scallops with sundried tomato and anchovy crust on crushed peas and mint, finished with pea shoots & drizzled with Extra Virgin olive oil	
TROTA IRIDEA 	£6.95
Rainbow trout with new potatoes, watercress salad and roasted rhubarb dressing	
SAUTÈ DI PESCE 	£11.50
Sautéed seafood: mussels, cockles, clam meat, king prawns & squid served in a white wine butter broth	


ANTIPASTI DI CARNE

IL TAGLIERE	£8.50
Divino's carefully selected and prepared antipasto featuring some of Italy's best D.O.P. cheese and cold cut meats.	
ASPARAGI ALLA MILANESE	£7.95
Warmed asparagus with a poached egg dressing and Parma ham finished with balsamic vinegar and parmesan crisp	
CARPACCIO DI BRESAOLA 	£9.00
Beef carpaccio with rocket, parmesan shavings and finished with truffle oil	

ANTIPASTI VEGETARIANI

ZUPPA DEL GIORNO	£4.50
Soup of the day	
CAPRESE   	£6.95
Buffalo mozzarella, grilled vegetables, drizzled with our own basil pesto	
BRUSCHETTA CLASSICA 	£5.00
Fresh cherry tomatoes, fresh basil, Extra Virgin olive oil	
MELANZANE PARMIGIANA  	£6.50
Roasted aubergines, tomato sauce and Parmigiano cheese	
GRIGLIATA DI VEGETALI   	£6.95
Marinated Mediterranean vegetables, pesto and freshly baked bread	

PASTA STARTER PORTION

RAVIOLI DELLO CHEF	£6.50
Made with a luxury filling, please ask your waiter for recipe of the day	
GARGANELLI 	£7.50
Sautéed pancetta with mushroom and artichoke, drizzled with Extra Virgin olive oil	

CUSTOMER KEY

 Gluten free  Vegetarian  Contains Nuts  Lactose Free
(If you have any allergies please let your waiter know)

MAIN COURSES

PASTA

GNOCCHI SORRENTINA V	£10.95
Freshly made potato dumplings served in a delicious Napoli tomato sauce with ripped basil and topped with melted hand-torn mozzarella.	
LINGUINE Tossed in a fresh tomato sauce with fresh seafood	£11.95
RISOTTO	£11.95
Scottish crab and asparagus, finished with brown crab meat and lemon thyme G	
RAVIOLI Freshly made with luxury filling, please ask your waiter for today's recipe	£11.95
TAGLIATELLE Traditionally made with juicy rich minced beef ragu	£10.50
GARGANELLI L	£10.50
Sautéed pancetta with mushroom and artichoke drizzled Extra Virgin olive oil	

IL PESCE

NASELLO AL FORNO G L	£16.50
Roasted garlic and rosemary hake, with braised chicory and crushed fava beans served in its flavourful cooking juices	
MERLUZZO IN PADELLA G L	£15.50
Pan-fried pollock on braised fennel and crushed tomato, with capers, anchovy sauce, black olives, & finished with basil leaves and Extra Virgin olive oil	

LA CARNE

FILETTO DI MANZO ALLA GRIGLIA G	£21.50
Roasted 5oz Scottish beef fillet served on a pesto polenta cake and a bed of baby vegetables, with a rich red wine jus	
POLLO E PISELLI	£15.00
Roasted free-range corn-fed chicken, sautéed gnocchi, fricassee of peas, broad beans and spring onions, served with a mushroom and tarragon sauce	
SALSICCIA SCOTTATA	£13.95
Seared Sicilian sausages, served with a pancetta and white bean stew, roasted cherry vine tomatoes and a caramelised onion sauce	
COSCIOTTO D'AGNELLO G	£16.50
Balsamic-glazed lamb rump with grilled artichokes & aubergine, confit cherry tomatoes served on a buttered-baked potato fondant, rosemary and balsamic jus	

VEGETARIANO

FRITTATA V	£11.50
Asparagus, parsley and ricotta served with courgette fritters & a roasted garlic mayonnaise	

CONTORNI

SAUTÉED ASPARAGUS AND PARMESAN G V	£4.50
WHITE BEAN STEW WITH PANCETTA G L	£3.50
ROASTED GARLIC AND ROSEMARY POTATOES WEDGES G V L	£3.50
FRESH BREAD with Extra Virgin oil and balsamic vinegar V	£3.50
WILD ROCKET SALAD with aged Parmigiano Reggiano cheese and balsamic vinegar G V	£3.95
MIXED ITALIAN SALAD G V	£3.95

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I DOLCI DIVINI

DESSERTS

TIRAMISU V Italy's most iconic dessert. WINE SUGGESTED: Recioto Di Soave D.O.C.	£6.00 50ml £6.00
VANIGLIA PANNACOTTA Rhubarb jelly and ginger biscotti. WINE SUGGESTED: Moscato Giallo	£6.00 50ml £6.00
TORTA AL CIOCCOLATO FONDENTE G V Dark chocolate torte served with an orange marmalade sauce & mascarpone cream. WINE SUGGESTED: Barolo Chinato	£6.00 50ml £6.00
MERINGA CON FRAGOLE G V Meringue with a basil whipped cream, served with strawberries and a drizzle of 25 y/o balsamic. WINE SUGGESTED: Picolit	£6.00 50ml £7.00
CANTUCCI E VIN SANTO A glass of Vin Santo with cantucci biscuits.	50ml £8.50
SELEZIONE DI CIOCCOLATINI Selection of 4 gourmet chocolates served with a glass of Pedro Ximenez	50ml £8.95
SELEZIONE DI FORMAGGI Our choice of specially selected regional D.O.P. cheeses. WINE SUGGESTED: Vintage Port	per person £8.50 50ml £5.50

"DESSERT COCKTAILS"

ESPRESSO MARTINI Freshly made espresso, shaken with golden rum & Kahlúa coffee liqueur	£7.50
MON CHERRY Vecchia Romagna Brandy, Divino cherry liqueur and Crème de Cacao. Stirred until silky smooth.	£7.50
POCKET COFFEE Grappa di Moscato, Illyquore, Crème de Cacao, espresso and freshly made vanilla cream	£7.50
IL PADRINO Johnnie Walker Black Label, Cointreau, and Campari, slowly stirred and finished with a drop of Anima Nera. The perfect accompaniment for a Romeo Y Julieta cigar, to enjoy on a mid-summer evening in our courtyard	£8.00

COFFEE SELECTION

Special selection Bei & Nannini / All our coffees are available as de-caffeinated (Add £0.30)

ESPRESSO	£1.90	DOUBLE ESPRESSO	£3.50
CAFFÉ MACCHIATO	£2.00	CAPPUCCINO	£2.40
LATTE & CAFFÉ	£2.40	AMERICANO	£2.10
CIOCCOLATA	£3.40	LIQUEUR COFFEE	£6.95

TEA SELECTION

CHOOSE FROM: Organic Breakfast, Earl Grey, Orange Dulce, Green Tea, White Orchard, Organic Spring Jasmine, Chamomile, Mint Melange, African Nectar.	ALL £2.40
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CIGARS

MONTE CRISTO OPEN JR	each £11.00	COHIBA SIGLO II	each £18.00
ROMEO Y JULIETA	each £14.00	MONTECRISTO PORRITOS	each £2.00 pack of 5 £10.00

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DIGESTIFS

WHISKIES (25ML)

LAPHROAIG 10 YO Islay	40%	5.00	WOODFORD RESERVE Bourbon	43.2%	4.00
ARBEG 10 YO Islay	46%	5.50	WILD TURKEY Bourbon	40%	3.50
MACALLAN 10 YO Speyside	40%	5.00	MONKEY SHOULDER Blended malt	40%	3.50
GLENMORANGIE "Lasanta"	46%	5.50	SUNTORY HIBIKI 17 YO malt and grain whisky	43%	9.50
GLENMORANGIE ORIGINAL	46%	5.50	1968 HIGHLAND PARK Peerless	41.8%	18.00
HIGHLAND PARK 12 YO Orkney	40%	4.50	JOHNNIE WALKER Black Label 12 YO	40%	4.00
JACK DANIELS Bourbon	40%	3.50	BLACK BULL 40 Deluxe blended whisky	40.2%	7.50
GENTLEMAN JACK Bourbon - long ageing	40%	4.50			
JURA 10 YO	40%	4.50			

COGNACS, ARMAGNACS, BRANDIES & CALVADOS (25ML)

TESSERON LOT 90 XO 100% Ugni Blanc - Grande Champagne, Petite Champagne and Fins Bois	40%	7.00	HENNESSY V.S.	40%	4.50
TESSERON LOT 76 XO 100% Ugni Blanc - Grande Champagne	40%	11.00	HINE SIGNATURE	40%	6.00
ST. CHRISTEAU V.S.O.P.	40%	5.00	COURVOISIER V.S.O.P.	40%	5.50
1994 ST.CHRISTEAU	40%	7.00	1974 ST. CHRISTEAU	40%	8.50
1979 CASTARÈDE Bas Armagnac	40%	9.00	1972 CASTARÈDE Bas Armagnac	40%	12.00
DELAMAIN XO	40%	9.00	1969 CASTARÈDE Bas Armagnac	40%	14.00
			VECCHIA ROMAGNA RISERVA	40%	4.00
			CALVADOS VSOP	40%	4.50

GRAPPA (25ML)

GRAPPA PRIMITIVO Giannandrea - 100% Primitivo	40%	3.50	GRAPPA DI MOSCATO Paolo Marolo – 100% Moscato Bianco	42%	4.00
GRAPPA DI BARBERA Paolo Marolo - 100% Barbera	40%	4.00	GRAPPA "BRIC DEL GAIAN" Distilleria Berta – 100% Moscato D'Asti	45%	7.50
GRAPPA DEDICATA AL PADRE Paolo Marolo - 100% Barbera	60%	5.50	GRAPPA "ROCCANIVO" Distilleria Berta – 100% Barbera D'Asti	45%	7.50
GRAPPA ROSSJ-BASS Gaja – 100% Cahrdonnay	42%	6.00	GRAPPA "RISERVA DEL FONDATORE"	45%	9.50
GRAPPA DI BARBARESCO Gaja – 100% Nebbiolo	42%	5.50	GRAPPA BAROLO 9 ANNI Paolo Marolo – 100% Nebbiolo	50%	5.50
GRAPPA INVECCHIATA Giannandrea-Local Grapes`	40%	3.50	GRAPPA LE DICIOTTO LUNE Marzadro - Two years in small cherry, ash, oak & robinia casks	41%	5.00
GRAPPA "AFFINA" Marzadro Muller Thurgau, Moscato	40.5%	27.00	GRAPPA RISERVA VUSINAR Nonino - Chardonnay Planeta barrels finish	41%	4.50
GRAPPA DI NEBBIOLO "TRE SOLI TRE" Berta Distilleria 100% Nebbiolo from Barolo	45%	9.50	GRAPPA AMARONE Alexander, Corvina, Rondinella, Molinara	41%	7.50