

THE EMILIA ROMAGNA MENU

£39 FOR 4 COURSES
£26 WINE PAIRING SUPPLEMENT

For our second edition of the 'Taste the Regions' celebration of Italian cuisine we are inviting you to join us on a journey through Emilia Romagna, in northeast Italy. The region boasts being the birthplace of famous Italian staples like Parmigiano Reggiano, balsamic vinegar and meat ragù. With the historic city of Bologna as it's capital, Emilia Romagna has long been known as the culinary epicentre of Italy and with over 200 traditional products now protected by law it is undoubtedly the heart of classic Italian home cooking. From the team at Divino, buon appetito and enjoy your journey!

STARTER

Gnocco fritto e culatello

Classic golden pillow of deep fried dough served with Culatello ham and Stracciatella cream cheese

Zuppa di verza **V** **L**

Traditional Savoy cabbage soup served with potatoes and croutons

Wine pairing : Pignoletto Frizzante Chiarli 2018

PASTA

Tagliatelle al ragù

Fresh egg pasta with bolognese ragù served with grated Parmesan cheese

Tagliatelle ricotta e spinaci **V**

Fresh egg pasta served with ricotta and spinach finished with grated Parmesan cheese

Wine pairing: Sangiovese Di Romagna DOC Zavalloni 2018

MAIN COURSES

Faraona alla Romagnola **G**

Marinated guinea fowl with shallot, wine and garlic served with Parmesan polenta and sauté of cabbage finished with guinea fowl jus

Cascione Romagnolo **V**

Classic salted pastry case filled with chard, sauté of vegetables and leeks, finished in the oven and served with a pecorino mousse

Wine pairing: Sangiovese Riserva DOCG Gallegati 2010

DESSERTS

Mascarpone mousse and Savoiardì

Whipped mascarpone with an egg sabayon served with grated dark chocolate and Savoiardì biscuits

Cheese

Parmesan cheese aged for 24 months, served with frozen grapes, balsamic vinegar and breadsticks

Wine pairing: Albana Di Romagna Passito DOCG Fattoria Paradiso 2018

CUSTOMER KEY

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