

# Lunch Menu

2 COURSES £20 OR 3 COURSES £25

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## STARTER

### INSALATINA DI POLLO

Confit crunchy chicken salad served with baby gem, Caesar dressing and salad leaves

### PEPATA DI COZZE

Fresh mussels sauté with black pepper, oregano, cherry tomatoes, white wine and croutons

### ZUPPA DEL GIORNO

Seasonal vegetable soup served with croutons and extra virgin olive oil

### CANNOLO DI MELANZANA

Violet aubergines deep fried then rolled with a sauté of semola anellini, Sicilian flavours and pesto finished with a red onion mousse

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## PASTA & MAIN

### RIGATONI ALLA NORMA

Fresh egg rigatoni pasta served with a ragu of violet aubergine and tomatoes, finished with grated ricotta on top

### MAFALDE ALLA 'NDUJA E STRACCIATELLA

Rich egg mafalde pasta served with a sauté of anchovies, onion and 'nduja finished with stracciatella cheese and toasted bread crumbs on top

### MERLUZZO FRITTO CON CIPOLLOTTI CAMELLATI

Fried fillet of cod served with caramelized pearl onion, pickled cherry tomato and confit aubergine

### FILETTO DI MAIALE ALLA GRIGLIA

Grilled pork fillet with sauté of savoy cabbage, bacon and dates, lemon mash potato

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## DESSERT

### TIRAMISU

### GELATI

Selection of ice cream

### PROFITEROLE ALLA GIANDUJA V N

Traditional choux buns filled with gianduja mousse, caramelised white chocolate ganache

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RESTAURANT & WINE BAR