

Summer

SET MENU

STARTERS

VELLUTATA DI ZUCCHINE CON CIPOLLOTTI **V**

Courgette vellutè served with caramelized pearl onion and croutons

INSALATINA DI POLLO

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

CANNOLO DI MELANZANA **V N**

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

SGOMBRO AFFUMICATO **G**

Smoked fillet of mackerel served with pickled vegetable and dehydrated watermelon finished with sesame oil and soya sauce

MAINS

RIGATONI ALLA NORMA **V**

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

GUANCIA DI MANZO BRASATA **L**

Slow cooked Scottish beef cheek served with poached potatoe, savoy cabbage salad and beef juice

ZUCCHINA RIPIENA AL FORNO **V**

Soft courgette stuffed with saute of vegetables and buffalo mozzarella served with baked red onion, bread cannolo, peas and mint sauce

CERNIA IN CROSTA

Scottish stone bass gratin served with cavolo nero, celeriac and grain mustard mash and asparagus finish with fish veloute'

DESSERTS

TIRAMISU

PANNA COTTA COCCO E LIME E FRAGOLE **G V L**

Coconut panna cotta with lime and strawberries

PROFITEROLE ALLA GIANDUJA **V N**

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

GELATI

Selection of ice cream

CUSTOMER KEY

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

Enoteca

SET MENU

STARTERS

CHEF SELECTION TO SHARE

Bruschette – olives - Divino's finest selection of the best hams and salamis with olive oil grissini

MAINS

TAGLIATELLE ALLA BOLOGNESE

Fresh egg tagliatelle pasta served with traditional Bolognese ragu' finished with parmesan on top

PETTO DI POLLO FARCITO

Pan fried Scottish chicken breast filled with apricot and vegetable served with purple mash potatoes, sweet and sour red onion and gorgonzola sauce

CERNIA IN CROSTA

Herb crusted Scottish stone bass, served with cavolo nero, celeriac and grain mustard mash, with asparagus finished with fish veloute'

PARMIGIANA DI MELANZANE **V**

Traditional mediterranean recipe made with deep fried aubergine, tomato sauce, fresh basil and parmesan

DESSERTS

TIRAMISU

PANNA COTTA COCCO E LIME E FRAGOLE **G V L**

Coconut panna cotta with lime and strawberries

GELATI

Selection of ice cream

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