

Enoteca

SET MENU - £35

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

CUSTOMER KEY

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