

# Lunch Menu

2 COURSES £20 OR 3 COURSES £25

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## STARTERS

### FAGOTTINI DI BRESAOLA CON POMODORINI CANDITI E GRANA

Thin slices of "Bresaola Della Valtellina" rolled with rocket and flakes of Grana Padano, served with candied cherry tomatoes

### PEPATA DI COZZE

Traditional Sautéed Mussels with black pepper, oregano, white wine and croutons

### LATTUGHINA ARROSTITA

Marinated and roasted baby gem served with heritage carrots and black olives, finished with a yellow pepper sauce

## PASTA & MAIN

### RAVIOLI DEL GIORNO

Homemade egg pasta. Ask your waiter for today's selection.

### SPAGHETTI ALLA CHITARRA CON POMODORO FRESCO E BASILICO

Fresh squared spaghetti sautéed with Cherry tomatoes and basil

### 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 served with sautéed savoy cabbage with bacon and dates and rough mashed potatoes

## DESSERT AND FRUITS

### TIRAMISU

### ICE CREAM SELECTION

### BOWL OF SEASONAL FRUITS

  
**DIVINO**  
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SCOTLAND'S FINEST ITALIAN  
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