

# Lunch Menu

2 COURSES £20 OR 3 COURSES £25

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## STARTER

### PANCIA DI MAIALE BRASATA

Slow cooked pork belly served with a sauté of apple and pork sauce

### PEPATA DI COZZE

Traditional mussels sautéed with black pepper, oregano, white wine and croutons

### ZUPPA DI PATATE

Red potato soup served with brunoise of vegetable and croutons

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## PASTA & MAIN

### MEZZE MANICHE AL RAGÙ DI MAIALE

Fresh mezze maniche pasta served with a spicy pork ragù

### SPAGHETTONE AL POMODORO E BASILICO

Fresh spaghetti pasta served with a ragu of tomato and basil

### MERLUZZO FRITTO CON CIPOLLE ROSSE IN AGRODOLCE

Fried fillet of cod served with sweet and sour red onions and confit aubergine

### STRACCETTI DI MANZO

Slices of Beef steak served with a chutney of peach and grain mustard, radicchio and rocket

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## DESSERT

### TIRAMISÙ

### A SELECTION OF ICE CREAMS

Please ask your waiter

### RASPBERRY BAVAROISE

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**DIVINO**  
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SCOTLAND'S FINEST ITALIAN  
RESTAURANT & WINE BAR