

# L'ENOTECA MENU

## PERFECT ITALIAN LIGHT BITES

<b>GRAND ANTIPASTO DIVINO</b> Divino's finest selection of the best hams & salamis, cheeses and olives. Suitable for min 2 guests	<b>£25.00</b>
<b>SELEZIONE DI SALUMI</b> Selection of the finest salami & hams	<b>£12.00</b>
<b>SELEZIONE DI FORMAGGI</b> Selection of regional Italian cheeses, served with chutney, honey, nuts and celery	<b>£10.00</b>
<b>CESTINO DI PANE DELUXE</b> Selection of Italian bread, grissini, carasau, tigelle, crescentine and focaccia	<b>£5.00</b>
<b>BRUSCHETTA</b> The classic mix of tomatoes, garlic and extra virgin olive oil topped on toasted Italian bread	<b>£6.00</b>
<b>CROSTINI</b> Today's special (Please ask your waiter)	<b>£7.00</b>
<b>SELEZIONE DI OLIVE E VERDURE SOTT'OLIO</b> Selection of olives and pickled vegetables	<b>£8.00</b>
<b>BOWL OF CHOCOLATE COATED RAISINS</b>	<b>£4.00</b>
<b>BOWL OF MIXED NUTS</b>	<b>£4.00</b>
<b>2 YEAR OLD PARMESAN &amp; 30 YEAR OLD BALSAMIC VINEGAR</b>	<b>£5.50</b>



## ASK US ABOUT STAGING YOUR EVENT

Divino is a memorable venue for private dining, weddings and celebrations, offering a magical atmosphere seamlessly married with the finest Italian food and wines.

For smaller parties of up to 14 guests we offer exceptional set menus or our bespoke menus can be crafted to suit your requirements. For larger groups, all menus are created for individual events & celebrations.

We do not charge a fee for hire of our rooms or exclusive use of the venue, instead we work on the basis of a minimum spend.

# COCKTAILS

## APERITIF & CLASSICS

<b>AVIATORE</b> <b>L</b>	£8.00
Premium Bordiga Rosa gin shake with, Maraschino, fresh lemon juice and a dash of Crème de Mûre	
<b>BLOODY MARY</b> <b>L</b>	£7.50
Tarragon and Celery infused vodka*, tomato juice, and our house spices mixed to your taste	
<b>DAIQUIRI SPEZIATO</b> <b>L</b>	£7.50
A take on the classic. Spiced rum shaken with fresh Lime Juice and raw cane sugar, refreshing yet warm.	
<b>OAKED NEGRONI</b> <b>L</b>	£7.50
Traditional Negroni aged in our European oak barrel for 14 days. Tanqueray gin, Campari and Vermouth Rosso	
<b>CLASSIC MARTINI</b> <b>L</b>	£8.00
Aromatic gin or Smooth vodka gently stirred with Cinzano Dry; Olives or a lemon twist	
<b>MARY PICKFORD</b> <b>L</b>	£8.00
Dark Rum shaken with Pineapple juice, Maraschino liqueur and a dash of Grenadine.	
<b>MISS COLEY</b> <b>L</b>	£8.00
Tanqueray 10 gin stirred with Berto Rosso vermouth & Fernet Branca liqueur	

## SIMPLY DIVINO TWISTS

<b>MARTINI FROM THE BARREL</b> <b>L</b>	£9.00
Premium Bordiga Smoked gin gently stirred with Oban 14 yo single malt whisky	
<b>ARIA D'AUTUNNO</b> <b>L</b>	£8.00
Johnnie Walker Black Label stirred with Calvados, Saint Germain and Orange bitter*	
<b>DIVINO G &amp; T</b> <b>L</b>	£7.50
Our seasonal gin and tonic Tanqueray, Chinotto liqueur and Fever-Tree Tonic water	
<b>DIVINO SPRITZ</b> <b>L</b>	£7.50
Mountain pine liqueur mixed with Prosecco and Strega liqueur topped with Fever-Tree Soda	
<b>SOAVE MARTINI</b> <b>L</b>	£8.00
Tanqueray gin married with Reciotto di Soave and Orange bitter*	
<b>ITALICUM</b> <b>L</b>	£10.00
Vecchia Romagna brandy, Chinotto liqueur and a dash of house bitter* topped with premium Franciacorta	
<b>CHANCELLOR</b> <b>L</b>	£7.50
Monkey Shoulder whisky gently stirred with Ruby Port, Berto Rosso vermouth and orange bitter*	
<b>IL NOBILE</b> <b>L</b>	£8.50
Premium Bordiga Smoke gin stirred with Berto Rosso vermouth and China Elixir liqueur	
<b>VINTNER SOUR</b> <b>L</b>	£8.00
Vecchia Romagna brandy shake with fresh Lemon juice, Ruby Port reduction* and egg white	

### CUSTOMER KEY:

**L** Lactose Free    \* Made in-house

# COCKTAILS

## DESSERT / AFTER-DINNER

<b>AMMAZZACAFFE' <sup>Ⓛ</sup></b>	<b>£8.50</b>
Wild Turkey 101 bourbon blended with Illiquore coffee liqueur and Toasted Black Peppercorn bitter*	
<b>ESPRESSO MARTINI <sup>Ⓛ</sup></b>	<b>£8.00</b>
Bacardi Carta Oro shake with freshly made espresso, Illiquore and Vanilla syrup	
<b>GIANDUJOTTO <sup>Ⓝ</sup></b>	<b>£7.50</b>
Frangelico liqueur and Crème de Cacao brown shake with Cream, Chocolate bitter* and aged rum	
<b>AMARO FLIP <sup>Ⓛ</sup></b>	<b>£8.00</b>
Averna Liqueur and Wild Turkey 101 bourbon shaken until smooth with a whole egg and a dash of Vanilla	
<b>FORTIFICATO <sup>Ⓛ</sup></b>	<b>£7.50</b>
Berto Rosso vermouth, Cinzano Bianco vermouth, gently stirred with Barolo Chinato, Vin Santo and a dash of Averna liqueur and Vanilla	

# BEER AND CIDER

## BOTTLES ALL £4.95

<b>INNIS &amp; GUNN</b>
Toasted Oak IPA, 5.6% ABV
<b>BITTER &amp; TWISTED GOLDEN ALE</b>
Golden ale with a malty sweet aroma, 3.8% ABV
<b>THISTLY CROSS</b>
Whisky Cask Cider, 6.9% ABV

## DRAUGHT HALF PINT £2.50 / PINT £4.95

<b>MENABREA PREMIUM LAGER</b>
Biella, Italy, 4.8% ABV

# SOFT DRINKS

<b>JUICES</b>	<b>£2.50</b>
Apple, Orange, Cranberry, Pineapple & Tomato	
<b>FEVER TREE SELECTION</b>	<b>£2.60</b>
Ginger Beer, Ginger Ale, Lemonade, Tonic, Naturally Light Tonic & Soda	
<b>SPARKLING</b>	<b>£2.60</b>
San Pellegrino Limonata, Coca-Cola & Diet Coke	

## CUSTOMER KEY:

<sup>Ⓝ</sup> Contains Nuts   <sup>Ⓛ</sup> Lactose Free   \* Made in-house

# SPARKLING WINES

## ITALIAN SPARKLING WINES

	Bottle	Glass
<b>FERRARI ROSÉ MAXIMUM DOC</b> <b>D</b> Cantine Ferrari - 60%Pinot Noir 40% Chardonnay	54.00	-
<b>FERRARI TRENTO</b> "PERLE' NERO" D.O.C. <b>D</b> Cantine Ferrari - 100% Pinot Nero Blanc de Noirs – Brut	75.00	-
<b>FRANCIACORTA "CUVÉE" D.O.C.G.</b> <b>D</b> 80% Chardonnay, 10% Pinot Nero, 10% Pinot Bianco - Brut	57.00	9.50
<b>IL GRIGIO BRUT DOC</b> <b>D</b> E.Collavini - Pinot Grigio, Chardonnay	36.00	-
<b>MALVASIA VINO FRIZZANTE</b> <b>EMILIA ROMAGNA IGT</b> <b>M</b> Cavicchioli U. & Figli - 100% Malvasia	22.00	-
<b>MADRE NATURA ROSÉ D.O.C.G.</b> <b>D</b> 100% Nebbiolo	36.00	6.00
<b>PROSECCO TREVISO D.O.C.</b> <b>D</b> 100% Glera	28.00	5.50
<b>PROSECCO SANTO</b> <b>STEFANO D.O.C.G.</b> <b>D</b> Ruggeri - 100% Glera	34.00	-

## CHAMPAGNES

	Bottle	Glass
<b>BOLLINGER GRAND CUVÉE</b> <b>D</b> Pinot Noir, Chardonnay, Pinot Meunier	75.00	-
<b>DOM PÉRIGNON CUVÉE</b> <b>MÖET &amp; CHANDON</b> <b>D</b> Chardonnay, Pinot Noir - Brut	230.00	-
<b>HENRIOT "CUVÉE DES</b> <b>ENCHANTELEURS" D</b> 50% Chardonnay, 50% Pinot Noir - Brut	270.00	-
<b>HENRIOT "SOVERAIN" (MAGNUM)</b> <b>D</b> Chardonnay, Pinot Noir - Brut	160.00	-
<b>HENRIOT ROSÉ</b> <b>D</b> 80% Pinot Noir, 20% Chardonnay - Brut	85.00	-
<b>KRUG "GRAND CUVÉE" D</b> Pinot Meunier, Pinot Noir, Chardonnay - Brut	200.00	-
<b>LOUIS ROEDERER "CRISTAL" D</b> 55% Pinot Noir, 45% Chardonnay - Brut	270.00	-
<b>MÖET CHANDON IMPERIAL D</b> 40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay - Brut	70.00	-

### CUSTOMER KEY:

**D** Dry **M** Medium **R** Rich **L** Light **F** Full-Bodied **S** Sweet

# WINE FLIGHTS

## TOUR OF ITALY WHITE FLIGHT

25ml x 5 wines: **£8.00**  
50ml x 5 wines: **£16.00**

**PINOT GRIGIO** - Trentino - 2015  
**SAUVIGNON BLANC** - Veneto - 2015  
**RIBONA** - Marche - 2014  
**PECORINO** - Abruzzo - 2015  
**VERMENTINO** - Toscana - 2014

## COMBO FLIGHT RED & WHITE

25ml x 6 wines: **£7.50**  
50ml x 6 wines: **£15.00**

**MANZONI BIANCO** - Veneto - 2015  
**FRASCATI** - Lazio - 2015  
**PINOT GRIGIO** - Trentino - 2015  
**CABERNET FRANC** - Veneto - 2014  
**MONTEPULCIANO** - Abruzzo - 2014  
**AGLIANICONE** - Campania - 2014

## TOP OF THE RANGE FLIGHT

25ml x 4 wines: **£12.00**  
50ml x 4 wines: **£24.00**

**EXTRAVAGANT**  
ASK YOUR WAITER FOR DETAILS  
**NEBBIOLO** - Australia - 2013  
**VALPOLICELLA RIPASSO** - Veneto - 2014  
**SAGRANTINO** - Umbria - 2008

## ITALY & ABROAD RED FLIGHT

25ml x 5 wines: **£7.50**  
50ml x 5 wines: **£15.00**

**NEGROAMARO** - Puglia - 2014  
**CHIANTI** - Toscana - 2013  
**BIFERNO** - Molise - 2011  
**RIOJA** - Spain - 2011  
**CABERNET SAUVIGNON** - Chile - 2015

## PINOT NOIR FLIGHT

25ml x 4 wines: **£7.00**  
50ml x 4 wines: **£14.00**

**BOURGOGNE** - France - 2014  
**UMORE NERO** - Lombardy - 2013  
**PINOT NOIR** - South Australia - 2012  
**PINOT NOIR** - Oregon - 2014

## ABROAD WHITE FLIGHT

25ml x 5 wines: **£7.50**  
50ml x 5 wines: **£15.00**

**RIESLING** - Australia - 2011  
**TORRONTES** - Argentina - 2015  
**RIOJA WHITE** - Spain - 2012  
**CHASSAGNE MONTRACHET** - France - 2013

# WHITE & ROSÉ BY THE GLASS

## LIGHT & FULL BODIED WHITE

	25ml	125ml	175ml
<b>FRASCATI SUPERIORE D.O.C. <b>L</b></b> Casale Marchese - 2015	1.00	4.50	6.50
<b>GAVI DOC <b>L</b></b> 100% Cortese - 2015	1.00	4.00	6.00
<b>SAUVIGNON BLANC D.O.C. <b>M</b></b> 100% Sauvignon Blanc - 2015	1.00	4.00	6.00
<b>TREBBIANO DOCG <b>M</b></b> 100% Trebbiano - 2015	1.50	5.00	8.50
<b>PINOT GRIGIO DOC <b>M</b></b> Pinot Grigio - 2015	1.50	5.50	7.50
<b>VERMENTINO MAREMMA DOC <b>R</b></b> 100% Vermentino - 2015	2.50	7.50	10.50
<b>NURAGUS <b>L</b></b> 100% Naragus - 2015	1.50	4.50	7.00
<b>GRECHETTO <b>M</b></b> 100% Grechetto - 2015	1.50	5.50	8.50
<b>MALVASIA BIANCA <b>R</b></b> 100% Malvasia - 2014	1.50	5.50	7.00
<b>MANZONI BIANCO <b>L</b></b> 100% Manzoni - 2015	1.00	4.00	6.00
<b>PECORINO <b>M</b></b> 100% Pecorino - 2014	1.50	6.00	9.00
<b>RIBONA <b>M</b></b> 100% Ribona - 2014	1.50	5.00	8.00

## INTERNATIONAL WHITE WINES

	25ml	125ml	175ml
<b>RIOJA WHITE <b>R</b></b> 100% Viura - 2013	2.00	8.00	12.00
<b>RIESLING <b>R</b></b> 100% Riesling - 2015	2.00	8.00	12.00
<b>TORRONTES <b>L</b></b> 100% Torrontes - 2015	1.50	4.50	7.00

## ROSÉ

	125ml	175ml
<b>BARDOLINO CHIARETTO DOC <b>L</b></b> Corvina, Molinara, Rondinella - 2015	4.50	6.00

### CUSTOMER KEY:

**L** Dry   **M** Medium   **R** Rich   **L** Light   **F** Full-Bodied   **S** Sweet

# RED WINES BY THE GLASS

## **FINEST RED WINES**

	<b>25ml</b>	<b>125ml</b>	<b>175ml</b>
<b>PINOT NOIR</b> <b>M</b> 100% Pinot Noir - 2013	2.50	13.00	18.00
<b>CESANESE</b> <b>F</b> 100% Cesanese - 2013	2.00	10.50	14.50
<b>VALPOLICELLA RIPASSO</b> <b>M</b> Corvina Molinara, Rondinella - 2014	1.50	7.50	10.50
<b>SAGRANTINO</b> <b>F</b> 100% Sagrantino - 2008	3.00	14.50	20.50
<b>NEBBIOLO</b> <b>M</b> 100% Nebbiolo - 2013	3.50	17.50	24.50

## **LIGHT & FULL BODIED RED**

	<b>25ml</b>	<b>125ml</b>	<b>175ml</b>
<b>AGLIANICONE IGT</b> <b>F</b> 100% Aglianico - 2014	1.50	5.50	8.50
<b>BIFERNO D.O.C.</b> <b>F</b> 50% Montepulciano, 50% Aglianicone - 2011	1.50	4.50	7.50
<b>BOURGOGNE</b> <b>L</b> 100% Pinot Noir - 2015	1.50	7.50	10.50
<b>CABERNET FRANC I.G.T.</b> <b>L</b> 100% Cabernet Franc - 2014	1.00	4.50	6.50
<b>CHIANTI</b> <b>M</b> 100% Sangiovese - 2013	1.50	4.50	7.50
<b>MONTEPULCIANO D'ABRUZZO D.O.C.</b> <b>M</b> 100% Montepulciano d'Abruzzo - 2014	1.00	4.50	6.50
<b>UMORE NERO</b> <b>M</b> 100% Pinot Noir - 2013	1.00	5.00	7.00
<b>NEGROAMARO DOC</b> <b>L</b> 100% Negroamaro - 2014	1.00	3.50	5.50
<b>PINOT NOIR</b> <b>F</b> 100% Pinot Noir - 2014	2.00	9.50	14.50

## **INTERNATIONAL RED**

	<b>25ml</b>	<b>125ml</b>	<b>175ml</b>
<b>RIOJA</b> <b>F</b> 100% Tempranillo - 2011	1.50	7.50	10.50
<b>CABERNET SAUVIGNON</b> <b>F</b> 100% Cabernet Sauvignon - 2013	1.50	7.00	10.50

### **CUSTOMER KEY:**

**D** Dry   **M** Medium   **R** Rich   **L** Light   **F** Full-Bodied   **S** Sweet

# SPIRITS

## ITALIAN BRANDY

**abv 25ml**

**VECCHIA ROMAGNA "ETICHETTA NERA"** 40% 4.00  
100% Trebbiano

## COGNACS

**abv 25ml**

**TESSERON LOT 90 XO** 40% 7.00  
100% Ugni Blanc - Grande Champagne,  
Petite Champagne and Fins Bois

**TESSERON LOT 76 XO** 40% 11.00  
100% Ugni Blanc - Grande Champagne

**HENNESSY VS** 40% 4.50

**HINE VSOP** 40% 6.00

**COURVOISIER VSOP** 40% 5.50

**DELAMAIN X.O.** 40% 9.00

## ARMAGNACS

**abv 25ml**

**ST. CHRISTEAU VSOP** 40% 5.00

**1994 ST. CHRISTEAU** 40% 7.00

**1979 CASTARÈDE** 40% 9.00  
Bas Armagnac

**1974 ST. CHRISTEAU** 40% 8.50

**1969 CASTARÈDE** 40% 14.00  
Bas Armagnac

## CALVADOS

**abv 25ml**

**CALVADOS VSOP** 41% 4.50  
Pays d'Auge

**ROGER GROULT VÉNÉRABLE HORS D'AGE** 40% 8.00  
Pays d'Auge

## RUM

**abv 25ml**

**BACARDI 8YO** 40% 3.90  
Puerto Rico - Sweet and rich with tropical fruits,  
peels and winter spice.

**MATUSALEM GRAND RESERVA** 40% 4.00  
Dominican Republic - Soft and smooth,  
with rich fruit and spice, but clean and elegant.

**ZACAPA 23YO** 40% 4.00  
Guatemala - Sweet and soft, brown sugar,  
molasses with a hint of smoke, really gentle.



# SPIRITS

<b>WHISKIES &amp; SINGLE MALTS</b>	<b>abv</b>	<b>25ml</b>
<b>LAPHROAIG - 10 YO</b> Islay - Really smoky and iodine rich.	<b>40%</b>	<b>5.00</b>
<b>ARBEG - 10 YO</b> Islay - Sweet vanilla, citrus and smoke	<b>46%</b>	<b>5.50</b>
<b>MACALLAN "GOLD"</b> Speyside - Citrus, boiled sweets and toasted apple	<b>40%</b>	<b>5.00</b>
<b>GLENMORANGIE "LASANTA" - 12 YO</b> Speyside - finished in Oloroso and Pedro Ximénez casks	<b>46%</b>	<b>5.50</b>
<b>HIGHLAND PARK - 12 YO</b> Orkney - Delicious sweetness and a hint of smoke	<b>40%</b>	<b>4.50</b>
<b>TALISKER - 10 YO</b> Skye - Intense coastal spiciness, peaty character	<b>40%</b>	<b>5.00</b>
<b>JOHNNIE WALKER BLACK LABEL - 12 YO</b> A rich and smooth blend of 40 whiskies, light smoke & toffee	<b>40%</b>	<b>4.00</b>
<b>OBAN - 14 YO</b> Highland - Figs and honey, sweet spices & dry smoky finish	<b>40%</b>	<b>6.00</b>
<b>JURA - 10 YO</b> Jura - Light and delicate with a warming honey finish	<b>40%</b>	<b>4.50</b>
<b>GLENMORANGIE ORIGINAL</b> Speyside - Gently warming, with flowers & spicy notes	<b>40%</b>	<b>4.50</b>

<b>WHISKIES FROM AROUND THE WORLD</b>	<b>abv</b>	<b>25ml</b>
<b>WOODFORD RESERVE</b> Kentucky - Rich, round, complex citrus, cinnamon & cocoa	<b>43.2%</b>	<b>4.00</b>
<b>WILD TURKEY 101</b> Kentucky - spicy cinnamon, clove & nutmeg, fresh minty note	<b>50.5%</b>	<b>4.30</b>
<b>SUNTORY HIBIKI - 17 YO</b> Japan - Sweet and rich, mixed peels, raisin, custard & oak	<b>43%</b>	<b>9.50</b>



## **SATURDAY LUNCH** **3 COURSES FOR JUST £25**

Get together with friends & family and enjoy a leisurely lunch with 3 courses for just £25! Our Saturday Lunch menu offers a selection of delicious starters, a fabulous array of main courses - just remember to leave room for our beautifully hand-crafted desserts!

Authentic Italian cuisine & an unrivalled wine list, an enchanting ambience & fantastic service from our team - what more could you ask for?

Available from 12 noon till 5pm.  
Advance booking required.

# GRAPPAS & ACQUEVITI

## GRAPPA GIOVANI - CLEAR COLOUR abv 25ml

NV GRAPPA PRIMITIVO 40% 3.50  
Giannandrea - 100% Primitivo

NV GRAPPA DI BARBERA 40% 4.00  
Paolo Marolo - 100% Barbera

NV GRAPPA ROSSJ-BASS 42% 6.00  
Gaja - 100% Chardonnay

NV GRAPPA DI BARBARESCO 42% 5.50  
Gaja - 100% Nebbiolo

NV GRAPPA TIGNANELLO 45% 6.50  
Antinori - Sangiovese, Cabernet Sauvignon

## GRAPPA INVECCHIATA - AMBER COLOUR abv 25ml

NV GRAPPA INVECCHIATA 40% 3.50  
Giannandrea - local grapes

NV GRAPPA DI MOSCATO 42% 4.00  
Paolo Marolo - 100% Moscato Bianco

NV GRAPPA "BRIC DEL GAIAN" 45% 7.50  
Distilleria Berta - 100% Moscato D'Asti

NV GRAPPA LE DICOTTO LUNE 41% 5.00  
Marzadro - Two years in small cherry,  
ash, oak and robinia casks

NV GRAPPA RISERVA 41% 9.50  
DEL FONDATORE 1989  
Distilleria Berta - Barbera, Nebbiolo

2000 GRAPPA "AFFINA" 40.5% 27.00  
Marzadro - Muller Thurgau, Moscato

NV GRAPPA AMARONE 41% 7.50  
Corvina, Rondinella, Molinara

NV GRAPPA CHARDONNAY 45% 5.50  
100% Chardonnay

NV GRAPPA GEWURZTRAMINER 41% 5.50  
100% Gewurztraminer

NV GRAPPA DI BAROLO 9 ANNI 50% 5.50  
100% Nebbiolo