

# IL MENU DIVINO A LA CARTE MENU

## STARTERS

### L'ANTIPASTO DIVINO

*Divino carefully select and prepare their antipasti from some of Italy's best D.O.P. cheese and salami, homemade chicken liver pate served with artisan bread.*

£8.50

### ANTIPASTI PESCE:

*Pan fried Scallops on a bed of squid ink polenta served with Italian spicy sausage*

£10.00

*Sautéed Seafood, King Prawns, Scallops and Mussels with vine tomato and onion (GF)*

£9.95

### ANTIPASTI CARNE:

*Selection of Exclusive D.O.P. Salumi and Hams from Italy served with artisan bread*

£8.00

*Valtellina Beef Carpaccio with rocket, Parmesan shaving and E.V. Olive Oil (GF)*

£8.50

*Pan fried Sliced Steak with radicchio, roasted courgettes and sundried tomatoes (GF)*

£8.50

*Melon and Prosciutto San Daniele ham (GF)*

£8.00

### ANTIPASTI VEGETERIAN:

*Chef's Soup of the day (V)*

£4.50

*Caprese with Buffalo Mozzarella and grilled vegetables (V) (GF)*

£5.95

*Bruschetta Classica, fresh Cherry Tomatoes, fresh basil, E.V. olive oil (V)*

£5.00

*Melanzane Parmigiana, roasted aubergines, tomato sauce and Parmigiano cheese bake (V)*

£5.95

### PASTA STARTER PORTION:

*Gnocchi, fresh potato dumplings tossed with rocket, cherry tomatoes and basil pesto with melting buffalo mozzarella on top (V)*

£6.50

*Ravioli dello Chef, homemade with luxury filling ask the waiter for recipe of the day*

£6.50

## CONTORNI

*Baked to roast seasonal vegetables and spinach selection (GF) (V)*

£4.50

*Roast Potatoes (GF) (V)*

£2.95

*Fresh Bread with Sicilian Extra Virgin oil and 10 y/o Balsamic vinegar (V)*

£2.95

*Wild rocket salad with aged Parmigiano Reggiano cheese and balsamic vinegar (GF) (VA)*

£4.50

*Mixed Italian Salad (V) (GF)*

£3.95

*(GF) Gluten free (V) Vegetarian (VA) Vegetarian Available  
IF YOU HAVE ANY ALLERGIES PLEASE LET YOUR WAITER KNOW*

# IL MENU DIVINO A LA CARTE MENU

## MAIN COURSES

### PASTA

<i>Lasagna, homemade Vegetarian Lasagna made with fresh seasonal vegetables (V)</i>	£10.50
<i>Linguine, Neapolitan pasta tossed in a fresh tomato and fresh seafood sauce</i>	£11.95
<i>Risotto made with 4 Italian Formaggi cheese sauce and truffle (GF)</i>	£10.95
<i>Ravioli, homemade with luxury filling ask your waiter for today's recipe</i>	£11.95
<i>Tagliatelle Traditionally made with juicy rich minced Pork ragu'</i>	£10.00
<i>Gnocchi, fresh potato dumplings tossed with rocket, cherry tomatoes and basil pesto with melting buffalo mozzarella on top (V)</i>	£10.50

### PESCE

<i>Pan fried Fillet of Salmon on crushed lemon scented potatoes served with sauce vierge (GF)</i>	£15.50
<i>Roast Cod with Italian cheese crust served with Heirloom tomato salad</i>	£15.50

### CARNE

<i>Scottish Sirloin Steak served with sautéed vegetables and roasted potatoes (GF)</i>	£20.00
<i>Sauces available: Green peppercorn or Béarnaise (GF)</i>	£2.50
<i>Roast Chicken with Fricassee of crispy gnocchi and peas served with a light cream and truffle sauce</i>	£14.95
<i>Rump of Lamb with a basil polenta cake, Aubergine caviar and rosemary jus (GF)</i>	£16.95
<i>Roast Veal served with potato puree and Sicilian Caponata (GF)</i>	£16.50

### VEGETARIANO

<i>Chickpeas and beans burger on a bed of fresh spinach and potatoes served with grilled vegetables and creamy cheese sauce (V)</i>	£12.50
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### MAIN SALAD

<i>Chef's Salad, mixed leaves, melon, goat cheese, cucumber, olives, tomatoes, dressed with balsamic vinegar and olive oil (GF)</i>	£8.50
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