

MENU DIVINO

FROM 2 PEOPLE

FOODSHARING MENU

4-COURSE | 42.50 P.P

ANTIPASTI | STARTER

MAIN | DESSERT

BIB GOURMAND

3-COURSE | 38.50 (no second starter)

3-COURSE | 42.50 (no dessert)

4-COURSE | 47.50

cheese instead of dessert + 3.50

STARTER

SALMON

cucumber | shiitake | bellpepper | soy | lime

or

PHEASANT

salsify | mushroom | souer kraut | hazelnut

SECOND STARTER

PLAICE

carrot | Brussels sprouts | beurre blanc

or

RAVIOLI CHESTNUT & CEPES

king oyster | sweet potato | aceto

MAIN

COD

romanesco | king oyster | haricots vert | shellfish

or

VENISON

red cabbage | Brussels sprouts | pear | raisin bread

DESSERT

CHEESECAKE MACADAMIA

yogurt | white chocolate | vanilla | macadamia

or

APPLE & AMARETTO

almond | lime | mascarpone | amaretto

STARTER

TALEGGIO | **VEGA** | 11.50

salsify | mushroom | almond | hazelnut

CHARDONNAY / Ronchi

COD | 12.50

white aceto | hazelnut | apple | chicory | truffle

ARNEIS AMPFORA / Ronchi

SMOKED SALMON | 13.50

cucumber | shiitake | soy | lime

CHARDONNAY / Ronchi

BEEF CARPACCIO | 12.50

Parmesan | tomato | rocket | truffle

RIESLING / Ca' Botta

TARTAR DIVINO | 13.50

parsnip | egg yolk | Parmesan

VENETO BIANCO / Ca' Botta

SOUP

MUSHROOM SOUP | 10.50

guanciale | mushroom | parsley | truffle

CHARDONNAY / Ronchi

LOBSTER BISQUE | 14.50

prawn | chives | tomato

VERMENTINO DI PIU RISERVA / Su'entu

ANTIPASTI

FROM 2 PERSONS

Plate with various specialties to enjoy with the aperitif.

15.50 (2p)

PASTA

RAVIOLI CHESTNUT &

CEPES | **VEGA** | 12.50 / 17.50

king oyster | sweet potato | aceto

BARBERA D'ALBA / Ca' Brusà

RAVIOLI PRAWN & ZUCCINI | 13.50 / 18.50

prawn | tomato | parsley | shellfish

GARGANEGA / Ca' Botta

TAJARIN AL TARTUFO | **VEGA** | 13.50 / 18.50

egg pasta | truffle | Parmesan

VERMENTINO DI PIU RISERVA / Su'entu

RISOTTO SALAMI & TRUFFLE | 13.50 / 18.50

mushroom | parsley | truffle

BARBERA D'ALBA / Ca' Brusà

HOOFD

BRUSSELS SPROUTS & GOAT CHEESE | **VEGA** | 19.50

carrot | butter | parsley | romanesco | walnut

CATTARATTO / Alessandro di Camporeale

PLAICE | 21.50

carrot | brussels sprouts | beurre blanc

CATTARATTO / Alessandro di Camporeale

COD | 22.50

sweet potato | romanesco | king oyster | shellfish

VERMENTINO DI PIU RISERVA / Su'entu

CARNE DIVINO | 20.50

changing meat dish

BEEF FILLET | 22.50

sweet potato | tortellini | romanesco | aceto | port sauce

SANGIOVESE RISERVA / Le Sorgenti

VENISON | 21.50

red cabbage | brussels sprouts | pear | raisin bread

LAGREIN RISERVA / Castelfeder

supplement gooseliver + 7.00

SUPPLEMENT FRIES | 3.25

ROSEVAL POTATOES | 3.25

roseval potato | sea salt

DESSERT

CHEESECAKE MACADAMIA | 9.50

yogurt | white chocolate | vanilla | macadamia

VIN SANTO HYRIS / Le Sorgenti

APPLE & AMARETTO | 9.50

almond | lime | mascarpone | amaretto

VERDEMMIA TARDIVA / Roeno

ICE DIVINO | 7.50

SCROPPINO | 5.50

ASSORTMENT

ITALIAN CHEESES | 11.50

FRIANDISES | 3 PC. | 3.50

KIDS

What do you want? Tell us what you would like to eat, so our chef can make something delicious for you.

BITES

MIXED OLIVES | 3.75

SMOKED ALMONDS | 3.75

BREAD & DIPS | 3.75

BRUSCHETTA / TOMATO / GARLIC / BASIL 4 PC. | 4.75

NACHOS / PULLED PORK / CRÈME FRAÎCHE | 7.50

"BITTERBALLS" 6 PC. / 9 PC. | 7.50/11.50

PRAWN CROQUETTES 6 PC. | 7.50

CHICKEN BITES 8 PC. | 6.50

OYSTERS 3 PC. / 6 PC. | 8.50/17.00

PRAWNS AGLIO OLIO 6 PC. | 9.75

ITALIAN TYPES OF HAM 80 GR. | 9.75

PARMAHAM 18M 80 GR. | 14.75

PARMESAN CHUNKS | 8.75

ITALIAN CHEESES | 11.50

DIVINO SUPERIORE PLATE | 11.00 P.P. FROM 2P.

DIVINO SUPERIORE PLATE DELUXE | 13.50 P.P. FROM 2P.