

DiVino Ristorante

MENU'

Bread basket \$6

Wood-fired garlic & cheese pizza \$14

Wood-fired focaccia, stracciatella, cherry tomatoes, rocket \$16

Appetizer

Mt Zero mixed olives, grissini \$10

Arancini (6 pieces) \$12

Chicken liver pairfait, bread \$14

Gourmet cold cuts served with bread

Home-made duck prosciutto \$20

Prosciutto di parma \$17

House-made Salame (mild or spicy) \$17

House-made Capocollo \$17

Shared platters & Entrees

Antipasto for 2 \$40

Selection of cold cuts, olives, pickles and preserves from our kitchen

Calamari & Prawns for 2 \$40

Deep fried Calamari and Prawn, rocket, aioli

Prosciutto & Burrata \$40

Hand-made Burrata, Prosciutto di Parma, bread

Wagyu carpaccio \$18

White truffle oil, parmigiano, smoked asparagus, herbs, pangrattato

Ocean Salmon \$18

Marinated onion, candied oranges, cucumber, yoghurt

Mozzarella caprese \$18

Fior di latte mozzarella, marinated tomatoes, basil, crostini, olives

Primi e Secondi

Home-made potato gnocchi \$33

Pork & fennel ragu', shaved fennel, pecorino

Panfried Eye fillet (200gr) \$42

Potato puree, maple glazed baby carrots, crispy potatoes, jus

Roasted pumpkin Ravioli \$31

Spinach, noisette butter, braised shallots, sour ricotta, amaretti

Crab risotto \$34

Prawns, parsley, pomegranate, lemon oil

Tasting of lamb for 2 \$78

Rump, ribs, shoulder terrine, seasonal veggies, roasted potatoes, jus

Side Dishes

Roasted cauliflowers, dried fruits, smoked almonds, seeds	\$12
Truffle and parmesan fries	\$12
House made hand-cut chips served with aioli	\$12
Rocket & spinach salad, currants, parmesan, balsamic	\$12

House-made GF pizza extra \$5, Vegan Mozzarella \$

Pizza

Margherita S.Marzano tomatoes, fior di latte mozzarella, basil	\$18
Prosciutto di Parma S.Marzano tomatoes, buffalo mozzarella, Prosciutto, rocket, parmigiano	\$28
DiVino Garden S.Marzano tomatoes, fior di latte mozzarella, roasted vegetables	\$25
Salame S.Marzano tomatoes, fior di latte, mild cacciatore, capsicum, pecorino	\$26
Capricciosa Artichoke cream, smoked ham, porcini, fior di latte mozzarella, olives	\$30
Duck prosciutto Truffle cream, buffalo Mozzarella, duck prosciutto, foie gras, dried raspberry	\$36
Frutti di mare S.marzano tomatoes, seasonal fresh seafood, garlic oil, parsley	\$38

Dessert

DiVino Tiramisu'	\$16
Strawberry bavarois, marinated strawberries, almond crumble, white chocolate sauce	\$16
Malt semifreddo, chocolate soil, dulce de leche	\$16

www.divino-ristorante.com

On Public holidays 15% surcharge will be applied to the final bill