

DiVino Ristorante

MENU'

Bread basket \$6

Wood-fired garlic & cheese pizza \$14

Wood-fired focaccia, stracciatella (pulled creamy mozzarella), 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 Wagyu Bresaola \$17

Shared platters & Entrees

Antipasto for 2 (V* GF* DF*)
Selection of cold cuts, olives, pickles and preserves from our kitchen \$40

Calamari & Prawns for 2 (GF* DF)
Deep fried Calamari and Prawn, rocket, aioli \$40

Prosciutto & Burrata for 2 (GF)
Hand-made Burrata, Prosciutto di Parma, bread \$40

Wagyu carpaccio (GF* DF*)
White truffle oil, parmigiano, smoked asparagus, herbs, pangrattato \$18

Ocean Salmon (GF DF*)
Marinated onion, candied oranges, cucumber, yoghurt \$18

Mozzarella caprese (GF*)
Fior di latte mozzarella, marinated tomatoes, basil, crostini, olives \$18

Primi e Secondi

Home-made potato gnocchi (V*)
Pork & fennel ragu', shaved fennel, pecorino \$33

Panfried Eye fillet (200gr) (GF DF*)
Potato puree, maple glazed baby carrots, crispy potatoes, jus \$42

Roasted pumpkin Ravioli
Spinach, noisette butter, braised shallots, sour ricotta, amaretti \$31

Crab risotto (GF)
Prawns, parsley, pomegranate, lemon oil \$34

Tasting of lamb for 2 (GF DF*)
Rump, ribs, shoulder terrine, seasonal veggies, roasted potatoes, jus \$78

Side Dishes (GF DF* V*)

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
Garden Vegetables medley salad <i>(limited availability)</i>	\$12

Our Pizza is lovingly hand-made with only the freshest ingredients: Italian flour, fiordilatte mozzarella, San Marzano tomatoes, fresh basil from our veggie garden and extra virgin olive oil.

Our dough is improved for 72 hours and baked to perfection in our authentic wood-fired pizza oven. BUON APPETITO!!!

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

Pizza (GF* DF*)

Margherita (V*) S.Marzano tomatoes, fior di latte mozzarella, basil	\$18
Prosciutto di Parma S.Marzano tomatoes, buffalo mozzarella, Prosciutto, rocket, parmigiano	\$28
DiVino Garden (V*) S.Marzano tomatoes, fior di latte mozzarella, roasted vegetables	\$25
Salame S.Marzano tomatoes, fior di latte, mild salami, smoked mozzarella	\$27
Capricciosa (V*) 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

GF= Gluten Free DF= Dairy Free V= Vegan *=Original dish will be altered

www.divino-ristorante.com

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