

Divino

Italian Restaurant



A La Carte Menu



Dear Customers

We only use fresh, carefully selected and seasonal ingredients to make all our beautiful, rustic dishes. We use D.O.P products and only extra virgin olive oil both as a dressing and in our cooking. All beef, pork, lamb and chicken is 100% Irish.

You can take a look at our vegetarian, gluten free and healthy options on our menu. Just make sure you check the ingredients of some dishes as they may require small changes for your dietary needs. Always speak to your server if you have any dietary requirements or allergies and we will be happy to help you make the right choices.

Please be careful of small pin bones in fish, and stones in olives.

We hope you enjoy our authentic Italian menu.... Enjoy and Buon Appetito!

Antipasti Fredi – Cold Starters

Olives Marinate (V) (1) €5.50

Italian green olives.

Bruschetta di Pomodoro (V) (1,15) €7.90

Toasted sourdough bread brushed with garlic, topped with fresh tomatoes and basil, drizzled with extra virgin olive oil.

Caprese V (4,12) €9.50

Fresh cherry tomatoes, buffalo mozzarella, basil, balsamic reduction and extra virgin olive oil.

Parma e Bufala (4,12) €13.50

Buffalo Mozzarella ,aged Parma ham, drizzled with extra virgin olive oil and balsamic reduction on a bed of rocket salad.

Asparagi alla Griglia (V) (4,12) €10.50

Grilled fresh asparagus topped with parmesan shavings and rocket drizzled with extra virgin olive oil and a balsamic reduction.

Avocado Bruschetta (1,15) €8.90

Toasted sourdough bread with smashed avocado, shallots, chilli, lime citronette and fresh tomatoes.

Antipasti Caldi – Hot Starters

Stufato di Verdure (V) (12,15) €8.50

Sautéed peppers, courgettes, aubergines and onions with wild garlic, thyme in a light tomato sauce.

Funghi e Prosciutto (4,12) €9.50

Baked mushrooms with wild garlic and thyme, topped with smoked Italian ham, goat cheese and balsamic vinegar.

Padelatta di Pollo (12,15) €9.50

Pan-fried diced chicken with roast peppers, shallots and courgettes with garlic and a balsamic reduction.

Salsiccia alla griglia (12,15) €9.50

Grilled fresh Italian sausage served with mixed peppers, shallots, garlic and rosemary roast potatoes.

Calamari Saporiti (9) €9.90

Pan-fried baby squid with garlic, chilli, parsley, lemon citronette and extra virgin olive oil.

Gamberi in Salsa (7,12,15) €9.90

Pan-fried wild red prawns with garlic, white wine and sweet pepper in a spicy tomato sauce.

Sharing Plates

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| Pesto (V) (1,2,3,4,15) | €8.5 |
| <i>selection of pesto served with warm sourdough bread.</i> | |
| Selection of Italian Meat and Cheese (1,2,4,12,15) | €18.60 |
| <i>Selection of cured Italian ham and salami meat served with olives, pecorino cheese and warm bread</i> | |
| Italian antipasti selection (1,2,3,4,15) | €14.90 |
| <i>Selection of pesto, olives, salami, pecorino cheese and warm bread</i> | |

Salads

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| Insalata di Rucola (4,12) | €6.00 |
| <i>Fresh rocket leaves with parmesan shavings, datterino tomato, extra virgin olive oil and balsamic reduction.</i> | |
| Super salad (4,12,15) | €14.90 |
| <i>Mixed leaves, avocado, shallots, datterino tomato, beetroot, Bufala mozzarella, olive oil and balsamic reduction.</i> | |

Primi Piatti – Pasta Dishes

Spaghetti Allo Scoglio (1,6,7,9,12) €18.90

Spaghetti pasta with mussels, clams and prawns with garlic in a spicy cherry tomato sauce.

Penne Cime di Broccoli (1,4,12) €17.90

Penne pasta with fresh sausage, broccoli, garlic and spicy 'nduja in a creamy tomato sauce.

Rigatoni alla Contadina (1,12) €17.90

Rigatoni pasta with diced Irish chicken, Calabrian spicy salami and mushrooms in a tomato sauce.

Tagliatelle alla Salsiccia (1,4,5,12) €17.90

Tagliatelle pasta with fennel-infused fresh Italian sausage, garlic and white wine served in a creamy tomato sauce.

Rigatoni Primavera (V) (1,12) €17.50

Rigatoni pasta with roasted peppers, courgettes, shallots, aubergine, black olives, fresh basil leaves and tomato sauce.

Rigatoni all' Aroma di Tartufo (1,4,12) €17.90

Rigatoni pasta with slow-braised mushrooms and fresh sausage in a creamy parmesan sauce, drizzled with truffle oil.

Penne Con Speck e Funghi (1,4,12) €17.90

Penne pasta with speck, mushrooms, garlic white wine and spicy tomato creamy sauce.

Tortelloni ai gamberetti (1,4,5,7,12,15) €18.50

Tortellini filled with spinach and ricotta with wild red prawns, in a creamy tomato sauce.

Linguine alla spigola (1,4,5,6,7,12,15) €22.00

Linguine pasta with seabass, wild red prawns, garlic, chilli served with creamy or tomato sauce.

Fresh Pasta Dishes

Tortellini Verdi (V) (1,4,5,15)

€17.50

Fresh pasta filled with ricotta cheese and spinach in a creamy gorgonzola sauce.

Cappelletti di Carne (1,4,5,12,14,15)

€17.50

Fresh pasta parcels filled with beef and cheese in a creamy Bolognese sauce.

Classic Italian Pasta Dishes

Tagliatelle alla Bolognese (1,4,5,12,14)

€17.90

Egg tagliatelle pasta served with slow-cooked beef and tomato ragout sauce.

Spaghetti Carbonara (1,4,5,12)

€17.90

Spaghetti pasta with diced pancetta, white wine, freshly grated black pepper and classic carbonara sauce.

Penne Arrabiata (1,12)

€14.90

Penne pasta with fresh chilli, garlic, basil and tomato sauce.

Mezze Maniche All' Amatriciana (1,4,12)

€17.90

Mezze Rigatoni pasta with diced guanciale, chilli, garlic in a white wine, pecorino cheese and cherrytomato sauce.

Penne Pollo (1,12)

€17.90

Penne pasta with diced chicken breast, Calabrian chilli peppers, basil, garlic and tomato sauce.

Linguine alla Puttanesca (1,6,12)

€18.50

Linguine pasta with anchovies, taggiasca olives, capers, garlic and chilli in a tomato sauce.

Linguine Gamberi e Zucchine (1,4,7,12)

€18.50

Linguine pasta with courgette, wild red prawns and garlic in a white wine creamy sauce.

Secondi Piatti - Main Courses

All main courses are served with garlic and rosemary roast potatoes.

Pollo alla Gorgonzola (4,12,15) (cooking time: 20 minutes) €22.50

Free-range chicken supreme seasoned with rosemary and garlic, wrapped in smoked ham served with gorgonzola creamy sauce.

Straccetti di Maiale (12,15) €22.50

Escallops of pork with chestnut mushrooms, garlic, rosemary and juniper berries in a white wine sauce.

Catch of the Day (6,12,15)

Fresh fish served with an authentic Italian twist. Please see the specials board or ask your server for details.

Sides

Garlic Bread (1,4,15) €5.50

Toasted sourdough bread with garlic herb butter.

Patate Arrosto (12,15) €5.70

Roast potatoes with garlic and rosemary

Sautéed Broccoli (15) €6.50

Tender steamed sautéed broccoli with garlic, capers and olives.

Patate parmeggiano e Tartufo (4,12,15) €6.50

Roast potatoes with garlic and rosemary finished with aged parmesan cheese and truffle oil.

Dolci – Desserts

Tiramisù al caffè (1,4,5) €7.80

“Pick me up” tiramisu with ladyfingers dipped in Sambuca infused espresso, layered with whipped eggs, mascarpone and cream, topped with coco.

Coppa di Gelato (4,15) €8.50

Artisan gelato cup

Bevande – Drinks

Still/Sparkling Water (7.50 ml) €5.80

Coke/Diet Coke/Sprite/San Pellegrino soft drinks (3.30 ml) €3.70

Caffetteria - Hot Beverages

Single

Double

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| Espresso | €3.00 | €3.40 |
| <i>A single/double shot of espresso – the classic Italian way.</i> | | |
| Espresso Macchiato (4) | €3.20 | €3.40 |
| <i>A single/double shot of espresso topped with hot foam.</i> | | |
| Americano | | €3.20 |
| <i>Espresso coffee served ‘long’ with hot water.</i> | | |
| Latte (4) | | €3.70 |
| <i>A single shot of espresso with hot milk and a small amount of foam on top.</i> | | |
| Cappuccino (4) | | €3.70 |
| <i>A shot of espresso with hot, foamy milk, sprinkled with cocoa powder.</i> | | |
| Mocha (4) | | €3.95 |
| <i>A single shot of espresso, rich cocoa powder and hot, foamy milk.</i> | | |
| Hot Chocolate (4,15) | | €3.70 |
| <i>Rich Italian drinking chocolate.</i> | | |
| Black Tea (4) | | €3.00 |
| Organic Herbal tea | | €3.30 |

ALLERGENS: Some of our items contain nuts, dairy and other allergens. We kindly ask our customers to inform us of any allergens you might have so that we can cater to your needs in the best possible way. 1.Cereals (containing Wheat, Semola or Wholemeal) 2.Nuts (Pistachio, hazelnuts, walnuts, almonds) 3.Peanuts 4.Milk 5.Eggs 6.Fish (gelatine) 7.Crustaces 8.Soybean 9.Molluscs 10.Mustard 11.Sesame seeds 12.Sulphur Dioxide 13.Lupin 14.Celery 15.Varies (please ask your server).

