



Bread Basket \$8
Selection of homemade and
wood fired bread

STUZZICHINI

Chicken parfait, bread \$16

**Sausage & saffron arancini,
truffle aioli (6) \$16**

Garlic and cheese focaccia \$16 🍷

Mt.zero olives \$10 🍷🍷🍷

ANTIPASTI

Divino Antipasto for 2 \$45
Gourmet cold cuts, pickles, marinated
olives, grissini

Fritto Misto for 2 \$42 🍷
Deep fried calamari and prawns, aioli

Cured Kingfish \$23 🍷
Pickled beetroot, Campari,
pomegranate, beetroot mayo

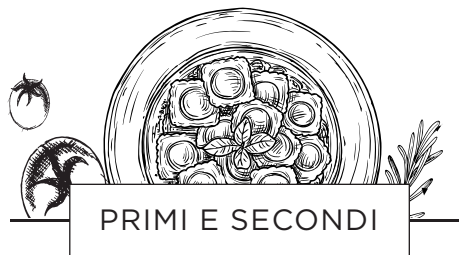
Wagyu Carpaccio \$23
Black Garlic, rocket, buckwheat

Mozzarella in carrozza \$19 🍷
Crumbed fior di latte "sandwich",
peas puree, peas, leaves

LET US FEED YOU

*Chef's celebration feast
\$85pp for the whole table*

🍷 Gluten free 🍷 Dairy free 🍷 Veget



PRIMI E SECONDI

Dry-aged roasted whole duck \$98 🍷🍷
(Serve 2)

Duck fat potatoes, roasted vegetables, jus

Pan-fried Wagyu porterhouse \$45 🍷🍷
Potato puree, green beans,
parsley salad, jus

Pancetta wrapped Barramundi \$45 🍷
Cauliflower puree, cauliflowers, lemon,
burnt onion

Prawns Risotto \$42 🍷
Citrus, stracciatella, smoked oil, apple

Roasted pumpkin Ravioli \$39 🍷
Parmesan fondue, balsamic shallots,
beurre noisette, rocket, amaretto



CONTORNI

**Rocket salad, currants, parmesan,
balsamic \$13** 🍷🍷

Truffle and parmesan fries \$13 🍷🍷

**Roasted baby carrots, gribiche,
honey, herbs \$13** 🍷



PIZZA

Prawns gourmet \$38
Fior di latte mozzarella, prawns, cherry
tomato, garlic and chilli, zucchini
Extra: rocket 3

Wagyu bresaola \$35
Fior di latte mozzarella, porcini
mushrooms, wagyu bresaola,
rocket, parmesan
Extra: italian tomato 4

Prosciutto e buffalo \$33
Italian tomato, fior di latte mozzarella,
buffalo mozzarella, prosciutto di parma,
rocket
Extra: truffle oil 4

Truffle capricciosa \$33
Ham, truffled caciotta, porcini
mushrooms, fior di latte mozzarella,
marinated artichokes, olives

Salsiccia & patate \$32
Home-made sausage, fior di latte
mozzarella, potatoes,
Taleggio, rosemary, onion
Extra: truffle oil 4

Soppressa piccante \$28
Italian tomato, fior di latte mozzarella,
hot soppressa salame, oregano
Extra: black olives 4 roasted capsicum 4
ricotta filled crust 5

DiVino Garden \$26 🍷
Italian tomato, fior di latte mozzarella,
roasted garden vegetables
Extra: olives 4, rocket 3, truffle oil 4

Margherita \$22 🍷
Italian tomato, fior di latte, basil
Extra: ricotta filled crust 5
buffalo mozzarella 6

OUR PIZZA

Our Pizza is lovingly hand-made with only
the freshest ingredients.

Our dough is proved for 72 hours and
baked to perfection in our
authentic wood-fired pizza oven.

🍷 House-made GF pizza base \$5
Vegan Mozzarella \$5

DOLCI

DiVinomisu' \$16
A classic with a twist of pistachio

Chestnut Semifreddo \$16
Macadamia praline, rum creme',
marron glace

Lemon \$16
Lemon mousse, crumble,
meringue

Cheese platter \$35
Selection of 3 cheeses,
accompaniments

Homemade Gelato (3) \$12
Ask for flavours

Affogato \$13 Frangelico \$18



**FOLLOW US ON INSTAGRAM
TO STAY UP TO DATE**