

LET US FEED YOU

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



Bread Basket \$8

Selection of homemade and
wood fired bread

STUZZICHINI

Carbonara arancini (6) \$16

Garlic and cheese pizzetta \$16

Mt Zero olives \$10

ANTIPASTI

Divino antipasto for 2 \$45

Gourmet cold cuts, pickles, cheese
marinated olives, grissini

Fritto misto for 2 \$45 DF

Deep fried calamari and prawns, aioli

Citrus cured salmon \$24

Orange dressing, stracciatella, pickled fennel,
dill oil, squid-ink crisp

Vitello tonnato \$24 GF-DF

Poached beef, tuna sauce, caperberries,
parsley oil

Eggplant parmigiana \$24 V-GF

Tomato, rocket pesto, mozzarella



PRIMI E SECONDI

Chicken feast (Serve 2) \$79 GF

Breast roll, roasted Maryland,
fried wings, rocket salad,
roasted potatoes, jus

Pan fried beef skirt \$48 GF-DF

Tomatoes & pickled shallots salad,
basil oil, crispy potatoes, jus

Roasted Barramundi \$45 GF

Pea puree, green vegetables,
lemon & capers dressing

Moreton Bay bugs risotto \$44 GF

Lobster bisque, cherry tomatoes,
burnt lemon

Artichokes ravioli \$43 V

Pecorino, buffalo cream, sage, lemon

House-made Gnocchi \$43

Lamb ragu', black olives, parmesan

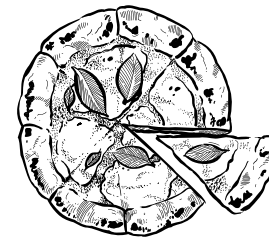


CONTORNI

**Rocket salad, currants, parmesan,
balsamic \$13 GF-V**

Truffle and parmesan fries \$13 GF-V

Roasted corn, cacio & pepe \$13 GF-V



PIZZA

Tonno & cipolle \$38

Raw tuna, bocconcini mozzarella,
pickled onions, lemon & parsley

Wagyu bresaola \$38

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

Prosciutto e buffalo \$38

Italian tomato, fior di latte mozzarella,
buffalo mozzarella,
prosciutto di parma, rocket
Extra: truffle oil 4

Truffle capriciosa \$34

Ham, truffled caciotta, porcini
mushrooms, fior di latte mozzarella,
marinated artichokes, olives

Salsiccia & broccolini \$33

Home-made crumbed sausage, fior di
latte mozzarella, broccolini, chilli

Soppressa piccante \$32

Italian tomato, fior di latte mozzarella,
hot soppressa salame, oregano
Extra: black olives 4, onions 3

Parmigiana \$30 V

Italian tomato, marinated eggplant,
confit cherry tomatoes,
fresh fior di latte, parmesan, basil
Extra: olives 4, rocket 3

Margherita \$24 V

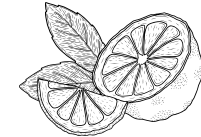
Italian tomato, fior di latte, basil
Extra: buffalo mozzarella 6

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 wood-fired pizza oven.

House-made GF pizza base \$5

Vegan Mozzarella \$5



DOLCI

Tiramisu' \$18

Mascarpone, Savoiardi, chocolate,
coffee

Vanilla Pannacotta \$18

Milk crumble, cherry sorbet,
amarena cherries

Lemon \$18

Lemon mousse, crumble, meringue

Cheese platter \$35

Selection of 3 cheeses,
accompaniments

Homemade gelato (3) \$13 GF

Ask for flavours

Affogato \$14

Affogato with Frangelico \$20



DIVINO

at home

BRINGING THE ITALIAN EXPERIENCE TO YOUR DOORSTEP

Our exclusive at-home catering service
that brings the full dining experience
to your own home.

*While we take care in preparing your meals,
our kitchen is not allergen-free, and
cross-contamination may occur.

GF Gluten free DF Dairy free V Veget