

## 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 porterhouse \$48 GF-DF

Tomatoes & pickled shallots salad,  
basil oil, crispy potatoes, salsa verde

#### 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

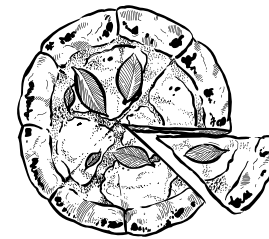


### CONTORNI

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

**Truffle and parmesan fries \$13 GF-V**

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



### PIZZA

#### Gamberi & Nduja \$38

Fior di latte mozzarella, prawns,  
nduja, stracciatella cheese,  
lemon zest, cherry tomatoes

#### 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 capricciosa \$34

Ham, truffle oil, 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

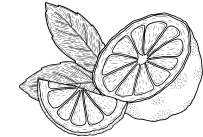
Italian tomato, fior di latte, basil  
Extra: buffalo mozzarella 6

### 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

#### Divinomisu' \$18

Mascarpone mousse, Savoiardi,  
chocolate, coffee gelato

#### Vanilla Pannacotta \$18

Milk crumble, cherry sorbet,  
amarena cherries

#### Lemon \$18

Lemon mousse, crumble, meringue

#### Cheese platter \$35

Selection of 3 cheeses,  
accompagniments

#### Homemade gelato (3) \$13 GF

Ask for flavours

#### Affogato \$14

**Affogato with Limoncello cream \$20**

**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