

LET US FEED YOU

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



Bread Basket \$8

Selection of homemade and
wood fired bread

STUZZICHINI

Porcini & truffle arancini (6) \$16

Chicken lollipop \$6 each

Garlic and cheese pizetta \$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

Panfried octopus \$28 DF-GF

Leek, buckwheat, dill oil

Duck terrine \$25 DF

Pistachio, celeriac remoulade, bread crisp

Buffalo mozzarella \$24 V

smoked eggplant, parmesan waffle, zest oil

*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



PRIMI E SECONDI

Crusted beef eye-fillet (Serve 2) \$98

eye-fillet rolled in mushrooms, puff
pastry, hand-cut chips, roasted greens,
jus

Slow cooked beef Oyster blade \$48 GF

Potato puree, glazed baby carrots,
gremolata, jus

Roasted Swordfish \$46 GF-DF

Mediterranean sauce, chats potatoes,
parsley oil

Venison ragu' tagliatelle \$44

Home-made cocoa tagliatelle,
blackberries, Pecorino

Pumpkin risotto \$43 GF-V

Goat's curd, amaretto, thyme oil

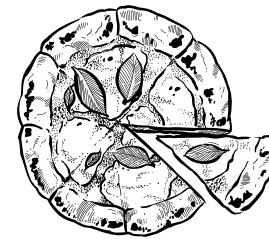


CONTORNI

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

Truffle and parmesan fries \$13 GF-V

Roasted cauliflower, dried fruits, seeds \$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 & 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

Pumpkin & salsiccia \$33

Home-made crumbed sausage, fior di
latte mozzarella, pumpkin puree,
Gorgonzola

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

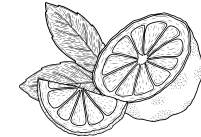
Italian tomato, fior di latte, basil
Extra: buffalo mozzarella 6

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, biscuits,
chocolate, coffee gelato

Apple Tarte tatin \$18

Creme pat gelato

Lemon \$18

Lemon mousse, crumble, meringue

Cheese platter \$35

Selection of 3 cheeses,
accompaniments

Homemade gelato (3sc) \$13 GF

Ask for flavours

Vanilla Gelato with Limoncello cream \$20

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.