

DIVIZIA[®]

WELCOME TO THE ITALIAN WORLD



MARTINI & ROSSI
TORINO

MENU

Cocktails

£6.90

APEROL SPRITZ

Prosecco/Aperol/Soda water

CAMPARI SPRITZ

Prosecco/Campari/Soda water

LIMONCELLO SPRITZ

Prosecco/Limoncello/Soda water

NEGRONI

Campari/Gin/Red Vermut

BELLINI

Prosecco/Smoothy peach

ROSSINI

Prosecco/Smoothy red fruits

All our dishes are
cooked fresh.

At busy times we appreciate
your patience.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff
about the ingredients
in your meal,
when making your order!
Thank you.

Starters SL

- SL Tavolozza per 2 di salumi nostrani, verdure e formaggi** £19.00
Plank for 2 to share: Selection of cured meats, vegetables and fresh cheeses from our country
- SL Vitello tonnato alla Piemontese con capperi di Pantelleria** £9.00
Piedmont thinly sliced roast beef dressed with tuna, Pantelleria capers and anchovy velvee sauce
- SL Carpaccio di Filetto con rucola grana e lime** £12.00
Fillet carpaccio with rocket grana cheese and lime
- SL Tris di bruschetta: Pomodoro/Pesto/Gorgonzola (V)** £9.00
Bruschetta tris: Tomatoes /Genovese green pesto (basil) / Gorgonzola cheese
- SL Melanzane alla parmigiana (V)** £9.50
Baked aubergines with tomato and cheese
- SL Cozze in umido con peperoncino fresco** £9.00
Mussels in tomato sauce with fresh chilli
- SL Frittura mista di calamari e polipetti** £9.00
A seasonal mix of crispy squid and baby octopuses with garlic mayonnaise
- SL Gamberi all'Aglio Rosso di Nubia** £9.00
King prawns cooked with Nubia Red Garlic
- SL Vellutata di verdure (V)** £8.00
Velvety vegetables soup

Pasta and Risotto

- SL Spaghetti carbonara** £10.00
Smoked pancetta, egg yolk, pepper, parmesan and cream
- SL Linguine allo scoglio** £13.50
Clams, mussels and calamari cooked with garlic and white wine
- SL Risotto ai gamberi zucchine e pomodorini** £11.00
Carnaroli rice with prawns, courgette and cherry tomatoes
- SL Risotto ai porcini (V)** £11.50
Carnaroli rice and porcini mushrooms
- SL Gnocchi alla Bava "Gorgonzola e Mascarpone" (V)** £12.00
Homemade gnocchi alla Bava "Gorgonzola and Mascarpone sauce"
- SL Gnocchi al Pesto Genovese (V)** £12.00
Homemade gnocchi Genovese Pesto green sauce (basil)

Homemade Pasta (contain egg)

- Paccheri Divizia salsiccia e funghi porcini** £11.50
Paccheri pasta with sausage and porcini mushrooms
- Tagliatella Divizia con gamberoni e sesamo** £12.50
Fresh tagliatella pasta with king prawns and sesame seeds
- Orecchiette con pancetta e pollo** £10.50
Orecchiette pasta in red sauce with bacon and chicken
- Tagliolini al ragu' Bolognese** £10.00
Tagliolini pasta with Bolognese sauce

Meat

- Grigliata di carne** £20.00
Mixed grill: pork, chicken, beef, sausage, fries and vegetables
- Pollo alla griglia** £14.00
Grilled chicken breast, fries and vegetables
- Fegato aglio, olio e peperoncino** £18.00
Calves liver cooked with garlic and chilli served with roasted potatoes and grilled vegetables

To enjoy the meat at best, we recommend cooking the steak not more than MEDIUM
Our steaks are 38 day dry aged matured.

Fish

Grigliata di pesce	£21.00
<i>Mixed grill: salmon, octopus, king prawns, catch of the day, fries and vegetables</i>	
Salmone in crema di cannellini	£17.00
<i>Salmon baked in the oven served with cannellini beans sauce, fries and vegetables</i>	
Filetto di branzino con pancetta e cipolla in agrodolce	£17.50
<i>Seabass fillet with sweet and sour bacon, onions, fries and vegetables</i>	

Filetteria

Filetto grigliato	£22.00
<i>Grilled fillet steak, fries and vegetables</i>	
Filetto al pepe verde	£22.50
<i>Fillet steak cooked with green peppercorn sauce</i>	
Filetto al pepe rosa	£22.50
<i>Fillet steak cooked with pink peppercorn sauce</i>	
Filetto al Chianti	£22.50
<i>Fillet steak cooked with Chianti wine sauce</i>	
Filetto al Gorgonzola	£22.50
<i>Fillet steak cooked with Gorgonzola sauce</i>	

Piedmont Specialties

Brasato all'Amarone della Valpolicella	£16.50
<i>Braised beef cooked in Amarone della Valpolicella wine, served with mash potatoes</i>	
Braciole di maiale con porcini e castagne	£19.00
<i>Pork chops with Porcini mushrooms and chestnut served with roast potatoes</i>	

Chef Recommendations

Starter: Prosciutto S.Daniele 24 mesi focaccia alle erbe e burrata	£12.00
<i>S.Daniele parma ham aged 24 months, herbs focaccia bread and burrata</i>	
Starter: Carpaccio di Filetto di fassone con vinaigrette rucola e grana	£12.00
<i>Fassone filett carpaccio with vinaigrette rocket and grana cheese</i>	
Starter: Capesante gratinate con salsa di zafferano e vinaigrette	£12.00
<i>Scallops au gratin served with vinaigrette and saffron sauce</i>	
Starter: Gamberoni al prosecco rose' e caviale rosso	£13.50
<i>King prawns with pink prosecco sauce and red caviar</i>	
Plin al Barolo	£ 12.00
<i>Homemade Plin ravioli (filled with meat) in Barolo sauce</i>	
Plin burro & salvia	£11.00
<i>Homemade Plin ravioli (filled with meat) in butter & sage sauce</i>	
Ravioloni JUVENTUS in salsa di gamberi e aragosta	£16.50
<i>Homemade "Black&White" ravioli filled with lobster served with prawns and lobster sauce</i>	
Linguine sfumate al vino bianco con vongole e aragosta	£24.50
<i>Linguine pasta with clams and half lobster on the side</i>	
Tagliatelle ai Porcini e castagne	£12.50
<i>Fresh tagliatella pasta with Porcini mushroom and chestnut</i>	
Costolette di agnello alla griglia con bagnetto verde	£16.50
<i>Grilled rib of lamb with Italian green sauce served with potatoes and vegetables</i>	
Orata al forno	£16.00
<i>Seabream baked in the oven, served with grilled vegetables and a pot of fries</i>	
Costata di manzo con funghi porcini e patate arrosto	£23.50
<i>Sirloin on the bone with porcini mushroom and roasted potatoes - We recommend cooking the steak not more than medium</i>	
Bistecca alla fiorentina con patate fritte e vegetali	£26.50
<i>Grilled T-Bone steak, with fried potatoes and vegetables- We recommend cooking the steak not more than medium</i>	
Aragosta gratinata con salsa al Prosecco	£5.00 per 100g
<i>Whole lobster cooked au gratin, served with Prosecco sauce and mix sides</i>	

Side

Tomato and onion salad	£3.75
Pot of fries	£3.50
Grilled Vegetables	£3.95
<i>(peppers, aubergine, courgette)</i>	
Mix salad	£3.50
Green beans	£3.50
Roasted Potatoes	£3.50
Spinach	£3.50

Salads

Pollo e pancetta salad	£6.50
<i>Chicken with crispy smoked bacon</i>	
North salad	£6.50
<i>Parma ham, gorgonzola walnuts and rocket</i>	
Divizia salad	£7.00
<i>Mozzarella, olives, artichokes, sundried tomatoes, mix leaves</i>	
Caprese salad	£6.50
<i>Mozzarella and tomatoes</i>	

Pizza

Pizze Classiche

Margherita <i>Tomato, mozzarella and fresh basil</i>	£8.00
Prosciutto <i>Tomato, mozzarella and ham</i>	£9.50
Prosciutto e Funghi <i>Tomato, mozzarella, ham and mushroom</i>	£10.00
Quattro Stagioni <i>Tomato, mozzarella, ham, mushrooms, artichokes and olives</i>	£11.00
Napoli <i>Tomato, mozzarella and anchovies</i>	£10.00
Verace <i>Tomato, buffalo mozzarella, cherry tomatoes and basil</i>	£8.95
Diavola <i>Tomato, mozzarella and pepperoni</i>	£10.00
Quattro Formaggi <i>Tomato, mozzarella and a selection of Italian cheeses</i>	£10.00
Vegetariana <i>Tomato, mozzarella and a selection of roasted vegetables</i>	£10.00
Bismark <i>Tomato, mozzarella, ham, egg and spinach</i>	£12.00
Calzone Farcito <i>Tomato, mozzarella, ham, pepperoni and parmesan cheese</i>	£11.00

Best Seller's

Porcini <i>Mozzarella and porcini mushrooms</i>	£12.00
4 formaggi con Speck <i>Four classic italian cheeses and sliced cured ham</i>	£12.00
Parmigiana <i>Mozzarella, grilled aubergines, cherry tomatoes, parmesan cheese and basil</i>	£11.00
Light <i>Mozzarella, rocket, cherry tomatoes and parmesan cheese</i>	£11.00
Fume <i>Mozzarella, smoked scamorza, italian smoked pancetta and smoked cured ham</i>	£13.00
Bufalina <i>Mozzarella, buffalo mozzarella, cherry tomatoes and sliced Parma ham</i>	£12.00
Pancetta e cipolle <i>Mozzarella, Italian smoked pancetta, red onion and gorgonzola cheese</i>	£11.00
Focaccia all'aglio <i>Plain focaccia with garlic oil</i>	£4.00
Focaccia all'aglio con formaggio <i>Focaccia with mozzarella and garlic oil</i>	£4.50



DIVIZIA®

DIVIZIA was founded in Turin and is an authentic brand representing Northern Italy's food traditions.

DIVIZIA is a guarantee of quality as our products originate from genuine Italian producers.