



LADIVINA

Festive Dinner Menu

2 COURSE MENU £35.95 pp

• 3 COURSE MENU £39.95 pp

Served after 5pm

STARTER

HOMEMADE FOCACCIA & NOCELLARA OLIVES

Homemade focaccia served with extra virgin olive oil and Aceto Balsamico di Modena, accompanied by large buttery Nocellara olives.

BEEF CARPACCIO

Thinly sliced beef fillet with rocket, shaved Grana Padano, capers, extra virgin olive oil and mild mustard.

MELANZANE ALLA PARMIGIANA

Oven-baked layers of aubergine with rich tomato sauce, mozzarella and fresh basil.

ARANCINI ALLO ZAFFERANO

Golden Sicilian risotto balls infused with saffron and filled with melted mozzarella, served with San Marzano tomato sauce.

IMPEPATA DI COZZE

Fresh mussels cooked in white wine with garlic, fresh chillies and parsley, served with toasted bread.

ANTIPASTI LA DIVINA

Prosciutto di Parma, Salami Milano, Coppa, Pecorino Sardo and Nocellara olives.

MINISTRONE SOUP

Traditional Italian vegetable soup with a rich tomato base and pasta.

MAIN

RAVIOLI BURRO E SALVIA

Spinach and ricotta ravioli served in a butter and sage sauce.

TAGLIOLINI GAMBERI E ASPARAGI

Tagliolini with king prawns and asparagus, sautéed in white wine with garlic and chilli for a light, refined flavour.

RAGÙ DI CINGHIALE

Fettuccine with slow-cooked wild boar ragù, gently braised in Chianti wine and finished with Parmesan.

SALTIMBOCCA ALLA ROMANA

Tender veal topped with Parma ham, cooked in a sage and demi-glace sauce, served with mixed vegetables and sautéed potatoes.

POLLO SALTIMBOCCA

Grilled chicken breast topped with Parma ham in Marsala sauce, served with sautéed spinach and mashed potato.

30-DAY DRY-AGED RIB-EYE – £10 Supplement

Dry-aged rib-eye tagliata served with rocket, Parmesan shavings and fries.

SPIGOLA GRIGLIATA – £5 Supplement

Grilled sea bass fillet served with sautéed spinach, roasted baby potatoes and puttanesca sauce.

Mains can be swapped with any Primi or Pizza.

You may see the Primi and Pasta selections on the back page.

DESSERT

HOMEMADE TIRAMISU

Traditional homemade Italian tiramisu.

PANNA COTTA

Homemade panna cotta served with cranberry compote.

HOT CHOCOLATE BROWNIE

Homemade chocolate brownie served warm with double cream.

PANETTONE

Traditional Italian panettone served warm with custard.



PRIMI

GLUTEN-FREE PASTA AVAILABLE

ARRABBIATA

Penne tossed in a spicy tomato sauce with garlic, chilli and Italian herbs. Simple, bold and full of flavour.

SPAGHETTI BOLOGNESE

Classic Italian spaghetti served with rich homemade beef bolognese, slow-cooked with tomatoes, aromatic vegetables, Italian herbs and Merlot wine.

CARBONARA

Spaghetti with smoked bacon, egg yolk and Pecorino, finished with black pepper. Please ask if you prefer a touch of cream.

TAGLIATELLE POLLO E PORCINI

Tagliatelle with chicken and porcini mushrooms in a velvety cream sauce.

PASTA CON POLPETTE

Fettuccine with homemade beef meatballs, simmered in our rich Napoli tomato sauce.

ORTO BOSCO VEGAN

Spaghetti with mushrooms and sun-dried tomatoes, cooked in white wine with garlic and basil.

PASTA ALLA NORMA VEGAN

Paccheri pasta with roasted aubergines, fresh basil and our slow-cooked tomato sauce.

LA DIVINA SALAD

Grilled chicken with goat's cheese, avocado and tomatoes on mixed leaves, finished with house dressing and balsamic.

BURRATA TRICOLORE

Fresh creamy Puglian burrata with avocado and tomatoes on mixed leaves, finished with Sicilian extra virgin olive oil and balsamic glaze.



Any food allergies or intolerances, please speak to a member of staff or please scan QR code.

PIZZA

VEGAN CHEESE AVAILABLE

Traditional hand-stretched, stone-baked pizzas

TOSCANA

Tomato, fior di latte mozzarella, Parma ham, rocket and Parmesan flakes.

QUATTRO STAGIONI

Tomato, fior di latte mozzarella, ham, mushrooms, artichokes and olives.

PEPPERONI

Tomato, mozzarella, pepperoni, mushrooms and olives.

VEGETARIANA

Tomato, fior di latte mozzarella, roasted peppers, mushrooms, onions and olives.

AMERICAN HOT

Tomato, mozzarella, pepperoni, roasted peppers and jalapeños.

PIZZA MIA

Tomato base with nduja, buffalo mozzarella and fresh basil.

PIZZA NOAH

Barbecue base with fior di latte mozzarella, chicken, red onions and roasted peppers.

MARGHERITA

Tomato, fior di latte mozzarella and fresh basil.

CALZONE

Folded pizza filled with tomato, fior di latte mozzarella, ham, spinach and olives.



Vegetarian

VEGAN

Vegan

VEGAN
OPTION

Vegan Option Available



Spicy