



LADIVINA

Festive Lunch Menu

2 COURSE MENU £29.95 pp

• 3 COURSE MENU £33.95 pp

Served until 5pm

STARTER

GARLIC BREAD

Homemade pizza bread with rosemary and garlic

Add tomato sauce £0.50

Add mozzarella £0.75

Add both £1.00

MOZZARELLA FRITTA

Golden fried mozzarella in breadcrumbs, served with cranberry sauce.

POLPETTE AL SUGO

Homemade beef meatballs in slow-cooked marinara sauce, finished with Grana Padano and served with rustic Italian bread..

MINISTRONE SOUP

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

FUNGHI AL FORNO

Mushrooms filled with mozzarella, served with garlic butter and fresh parsley.

BRUSCHETTA VEGAN

Vine-ripened tomatoes, fresh basil, red onion and garlic on toasted rustic bread, finished with extra virgin olive oil and balsamic dressing.

WHITEBAIT

Deep-fried whitebait served with mixed leaves, lemon and tartare sauce.

MAIN

LASAGNE CLASSICA

Layers of flat pasta with rich beef ragù, creamy béchamel and melted mozzarella.

PENNE AL FORNO

Oven-baked penne with chicken and melted mozzarella. Choose your sauce: Creamy Mushroom or Tomato and Roasted Peppers.

PORCINI TRUFFLE RISOTTO

Arborio rice with porcini mushrooms, infused with truffle oil and finished with Parmesan. Vegan option available.

POLLO MILANESE

Golden pan-fried chicken breast in crisp breadcrumbs, served with spaghetti Napoli.

AMATRICIANA

Pasta with smoked bacon, onions and chilli in a rich tomato sauce, finished with Parmesan.

SALMONE ALLA ERBE – £5 Supplement

Grilled salmon fillet in a butter, sage, lemon and white wine sauce, served with mixed vegetables and sautéed potatoes.

COSTOLETTA ALLA BRACE – £10 Supplement

Grilled lamb chops served with rosemary baby potatoes, seasonal vegetables and demi-glace 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

VEGETARIANA

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

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.

PIZZA SALMONE

White base with fior di latte mozzarella, smoked salmon, capers and rocket.

LA DIVINA

Tomato, fior di latte mozzarella, buffalo mozzarella, sun-dried tomatoes and rocket.

TOSCANA

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

QUATTRO FORMAGGI

White base with fior di latte mozzarella, Parmesan, goat's cheese and Gorgonzola.

MARGHERITA

Tomato, fior di latte mozzarella and fresh basil.

DIAVOLA

Tomato, fior di latte mozzarella, salami and fresh chillies.



Vegetarian

VEGAN

Vegan

VEGAN
OPTION

Vegan Option Available



Spicy