# 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.

### MINESTRONE 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.

# 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.

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

Vegetarian

VEGAN Vegan

VEGAN OPTION Vegan Option Available

Spicy