

„La Divina“



3 COURSE FESTIVE MENU

STARTERS

Bruschetta (Vegan)

Chopped tomatoes with basil, red onions & garlic served with toasted bread, olive oil and balsamic glaze

Mozzarella in Carrozza

Fried mozzarella slices in breadcrumbs served with tomato sauce & mixed leaves

Calamari Fritti

Deep-fried squids served with mixed leaves & tartar sauce

Gamberoni Fritti

Deep-fried breaded prawns, served with sweet chilli sauce and mixed leaves

Garlic Bread

Freshly baked bread with garlic oil & rosemary
Also choice of mozzarella garlic bread or garlic pizza bread

Ali Di Pollo

Chicken wings marinated in special sauce, served with BBQ sauce

MAINS

Melanzane Alla Parmiggiana

Aubergines, melted mozzarella, tomato sauce & parmesan cheese

Mediterranean Salad (Vegan)

Mixed leaves, penne pasta, fresh red peppers, onions, artichokes and olives in house dressing

Linguine Alla Marinara

(Tomato or Cream sauce)

Linguine, salmon, mussels and mixed seafood with garlic and chilli

Pollo Milanese

Pan fried chicken breast in breadcrumbs with butter & sage sauce, served with spaghetti in tomato sauce

Scallopine

Pan fried veal topped with melted mozzarella & asparagus served with mixed vegetables and mashed potato

Lasagne

Layers of pasta with meat and béchamel sauce

*Mains can be swapped with any pasta or pizza

DESSERTS

Hot Chocolate Brownie

Homemade Brownie with Vanilla Ice Cream

Tiramisu

Homemade Tiramisu served with Chocolate Sauce

Pannacotta

Homemade Pannacotta served with Caramel sauce

£17.95

per person



Any food allergies or intolerances, please speak to a member of staff