

„La Divina”

Festive Dinner Menu

2 COURSE MENU £28.95 pp • 3 COURSE MENU £32.95 pp

*Served between 5 pm - 11 pm.

STARTER

GARLIC BREAD VEGAN

Hand stretched pizza bread with garlic & rosemary.

add Tomato Sauce VEGAN

add Mozzarella

add Tomato Sauce & Mozzarella

POLPETTE AL SUGO

Meatballs cooked in signature marinara sauce topped with melted mozzarella

MELANZANE PARMIGIANA

Oven baked aubergines with melted mozzarella, tomato sauce and parmesan cheese sauce

CAPRESE VEGAN

Mozzarella and tomatoes in balsamic vinegar and olive oil

FEGATINI DI POLLO

Chicken liver cooked in tomato sauce, chilli, garlic and fresh basil served with mix leaves

MOZZARELLA FRITTA

Fried mozzarella sticks served with mix leaves and cranberry compote or napolitana sauce

ARANCINI

Rice, zafferano, mozzarella

CALAMARI FRITTI

Deep-fried squids served with mixed leaves & tartar sauce

MINISTRONE SOUP

Italian vegetable soup with a rich tomato base and pasta

MAIN

MILANESE (VEAL OR CHICKEN)

Veal or chicken in breadcrumbs served with spaghetti tomato and butter & sage sauce on the side

FEGATO DI VITELLO WITH BACON

Calf liver with streak bacon cooked in butter and sauce served with mash potato and sauteed spinach

SEA BASS (£2 surcharge)

Fillet of seabass cooked in lemon sauce served with boiled baby potato & brussels sprouts

BURRATA TRICOLORE VEGAN

Mixed leaves, avocado, tomato and burrata served in homemade bread shaped bowl

COSTOLETTA ALLA BRACE (£3 surcharge)

Lamb chops with roast potatoes and mix vegetables served with rosemary and demi-glace sauce

PORCINI TRUFFLE RISOTTO VEGAN

Italian risotto with porcini mushroom, touch of cream and truffle

NEW 22 DAYS DRY AGED RIB EYE STEAK (£5 surcharge)

Rib-Eye tagliata served with rocket & parmesan & steak cut fries

** Mains can be swapped with any pasta or pizza.

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

DESSERT

TIRAMISU

Homemade tiramisu

TRIPLE CHOCOLATE BROWNIE

Triple chocolate brownie with vanilla ice cream

PANNACOTTA

Served with cranberry compote

CRÈME BRÛLÉE

PASTA

GLUTEN-FREE PASTA AVAILABLE

BOLOGNESE

Spaghetti with minced beef in tomato sauce

NORMA

Rigatoni, aubergines and basil in tomato sauce

AMATRICIANA

Pappardelle, bacon, onions & basil in tomato sauce

CARBONARA

Spaghetti, bacon, egg yolk in cream sauce

ORTO BOSCO

Spaghetti, mushrooms and sun-dried tomatoes in garlic & white wine sauce

RIGATONI

Rigatoni, cumberland sausages and broccoli in tomato sauce

LINGUINE con SPINACI

Linguine, spinach, mushrooms and asparagus in cream sauce

LINGUINE con POLLO

Linguine, chicken, spinach and mushrooms in cream sauce

ARRABBIATA

Penne, fresh chillies & chilli flakes with basil in tomato sauce

RAVIOLI alla CREMA e ai FUNGHI

Ravioli with spinach, ricotta and mushrooms in cream sauce

LINGUINE con COZZE

Penne with mussels, fresh chillies & garlic in white wine sauce



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



Vegetarian

VEGAN

Vegan Option Available



Spicy

PIZZA

MARGHERITA

Tomato & mozzarella cheese

IMPERIALE

Tomato, mozzarella, ham & pineapples

ROMANA

Tomato, mozzarella, ham & mushrooms

QUATTRO FORMAGGI

Tomato and four cheeses

VEGETARIANA

Tomato, mozzarella, roast peppers, mushrooms, onion & olives

DIAVOLA

Tomato, mozzarella, fresh chillies & pepperoni

AMERICAN HOT

Tomato, mozzarella, roasted peppers, jalapenos & pepperoni

QUATTRO STAGIONI

Tomato, mozzarella, ham, mushrooms, artichokes & olives

CAMPAGNOLA

Tomato, mozzarella, sausages, pepperoni, spinach & onions

BENJAMIN

Tomato, mozzarella, spinach, pepperoni & goat cheese

FIorentINA

Tomato, mozzarella, spinach, egg & olives

"LA DIVINA"

Tomato, mozzarella, Buffalo mozzarella, sun dried tomatoes & rocket

PEPPERONI

Tomato, mozzarella, pepperoni, mushrooms & olives

ORTOLANA

Tomato, mozzarella, roasted peppers, goat cheese, onions & mushrooms