LA DIVINA

NYE Menu

2 COURSE + PROSECCO = £59.95 pp
3 COURSE + PROSECCO = £64.95 pp

FOOD | LIVE MUSIC | CELEBRATION

STARTER

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

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

GAMBERONI AGLIO
King prawns sautéed with chilli and garlic, finished in a butter, lemon, and white wine sauce

FOCACCIA & OLIVES
Homemade focaccia, Sicilian olives, olive oil & Modena balsamic

BRUSCHETTA VEGAN
Chopped tomatoes with basil, red onions & garlic served with toasted bread in olive oil and balsamic dressing

POLPETTE AL SUGO
Meatballs cooked in signature marinara sauce topped with melted mozzarella & served with homemade italian toasted bread

ARANCINI
Golden, crispy Sicilian risotto balls infused with saffron, filled with melted mozzarella, served with a rich San Marzano tomato sauce

MAIN

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

PORCINI TRUFFLE RISOTTO VEGAN
Arborio Rice and Porcini Mushroom topped with truffle.

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

RIBEYE STEAK
Grilled ribeye, served with rocket, parmesan flakes, and thick-cut fries

COSTOLETTA ALLA GRIGLIA
Lamb chops with roast potatoes and veg with demi glace

BURRATA TRICOLORE
Mixed leaves, avocado, tomatoes and burrata

****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 mixed berry compote

DARK & DEADLY CHOCOLATE SOUFFLÉ
Served with velvety cream

PANETTONE WITH CUSTARD
Toasted panettone with warm vanilla custard

2027

PASTA

GLUTEN-FREE PASTA AVAILABLE

ARRABBIATA VEGAN OPTION
Italian penne tossed in a spicy tomato sauce with garlic, chilli, and Italian herbs. Simple, bold, and full of flavour with a gentle kick

SPAGHETTI BOLOGNESE
Classic Italian spaghetti with rich homemade bolognese, slow-cooked with tomatoes, herbs and Merlot wine, finished with Parmesan

LINGUINE FRUTTI DI MARE
Linguine with king and baby prawns, calamari and mussels, cooked in white wine with garlic and chilli. Choice of tomato or cream sauce

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

PENNE AL SALMONE
Penne with smoked salmon in a velvety rosé sauce, finished with fresh herbs. Suggested wine pairing: a crisp Pinot Grigio, Clivus, IGT

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

TAGLIATELLE POLLO E PORCINI
Tagliatelle with chicken and porcini mushrooms in a rich cream sauce

PASTA CON POLPETTE
Fettuccine with homemade 100% beef meatballs, simmered in our rich Napoli tomato sauce

ORTO BOSCO VEGAN OPTION
Spaghetti with mushrooms and sun-dried tomatoes, cooked in white wine with garlic and basil

PASTA ALLA NORMA VEGAN OPTION
Paccheri pasta with roasted aubergines, fresh basil, and our slow-cooked tomato sauce

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

PIZZA

VEGAN CHEESE AVAILABLE

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

QUATTRO FORMAGGI
White base with fior di latte mozzarella, Parmesan, goat cheese, and Gorgonzola

QUATTRO STAGIONI
Tomato, fior di latte mozzarella, ham, mushrooms, artichokes, and olives

"LA DIVINA"
Tomato, fior di latte mozzarella, buffalo mozzarella, sun-dried tomatoes, and rocket

BENJAMIN
Tomato, fior di latte mozzarella, spinach, pepperoni, and goat cheese

PIZZA MIA
Tomato base with nduja, buffalo mozzarella, and fresh basil

PIZZA NAPOLI
Tomato, fior di latte mozzarella, anchovies, and capers

VEGETARIANA
Tomato, fior di latte mozzarella, roast peppers, mushrooms, onions, and olives

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

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

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

MARGHERITA
Tomato, fior di latte mozzarella, fresh basil

Vegetarian

VEGAN — Vegan

VEGAN OPTION — Vegan Option Available

Spicy