

LADIVINA

Welcome to LA DIVINA!

Every dish is crafted with care, bringing you traditional Italian flavors from our family to your table. From hand-stretched pizzas and classic pastas to homemade desserts and carefully selected Italian wines, there's something for every taste.

At LA DIVINA, dining is more than just food – it's about feeling at home. Our warm atmosphere and friendly team make every visit relaxed, enjoyable, and memorable.

Italian Food, Family Spirit

Since 2009



SHARE YOUR MOMENT!

@ladivinaitalianrestaurant



ANTIPASTI

POLPETTE AL SUGO £9.95

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

BURRATA £12.95

Fresh burrata with vine-ripened Ciliegini tomatoes and peppery rocket, drizzled with extra virgin olive oil

Add Prosciutto di Parma £3.00

GAMBERONI ALL'AGLIO £12.95

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

CALAMARI FRITTI £10.95

Lightly dusted calamari, fried until golden and served with wild leaves, lemon, and tartare sauce

BEEF CARPACCIO £14.45

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

ARANCINI ALLA ZAFFERANO £9.95

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

MELANZANE ALLA PARMIGIANA £11.95

Oven-baked layers of aubergine with rich tomato sauce and mozzarella with fresh basil

BRUSCHETTA £8.95

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

IMPEPATA DI COZZE £10.95

Fresh mussels cooked in white wine, garlic, fresh chillies and parsley, served with toasted bread

WHILE YOU WAIT

HOMEMADE FOCACCIA £6.50

Served with extra virgin olive oil and Aceto Balsamico di Modena

NOCELLARA OLIVES £4.50

Large, buttery green olives from Sicily

ANTIPASTI LA DIVINA £8.45 £14.45

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

GARLIC BREAD £6.45 £9.95

Homemade pizza bread with rosemary and garlic

Add tomato sauce £1/£1.50

Add mozzarella £1/£1.50

Add both £1.50/£2



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



PASTA

TAGLIOLINI GAMBERI E ASPARAGI £21.95

Tagliolini with king prawns and asparagus, sautéed in white wine with garlic and chilli for a light, refined flavour
Suggested Wine Pairing: Vermentino di Gallura, DOCG, Sardinia

LINGUINE FRUTTI DI MARE £19.95

Linguine with king prawn, baby prawns, calamari, and fresh mussels, cooked in white wine with garlic and chilli
Choice of tomato or cream sauce

CHEF'S FAVOURITE RAGÙ DI CINGHIALE £19.95

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

PENNE AL SALMONE £19.95

Penne with smoked salmon in a velvety rosé sauce, finished with fresh herbs

Suggested Wine Pairing: A crisp Pinot Grigio, Clivus, IGT



MOST POPULAR CARBONARA £16.95

Spaghetti with smoked bacon, egg yolk, and Pecorino Cheese, finished with black pepper

Please ask your waiter if you prefer a touch of cream

TAGLIATELLE POLLO E PORCINI £16.95

Tagliatelle with chicken and porcini mushrooms in a rich cream sauce

PASTA CON POLPETTE £16.95

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

TORTELLINI RICOTTA E ASPARAGI £16.95

Ricotta tortellini with fresh asparagus in a velvety rosé sauce

ORTO BOSCO VEGAN OPTION £15.95

Spaghetti with mushrooms, and sun-dried tomatoes, cooked in white wine with garlic and basil

PASTA ALLA NORMA VEGAN OPTION £14.45

Paccheri pasta with roasted aubergines, fresh basil, and our slow-cooked tomato sauce



MAKE YOUR OWN PASTA £12.95

CREATE YOUR PERFECT ITALIAN CLASSIC

1 CHOOSE YOUR PASTA

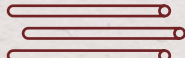


**PEN
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**PEN
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GLUTEN-FREE



**SPAG
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**LINGU
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**TAGLIA
TELLE**



**PACC
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2 CHOOSE YOUR SAUCE

SLOW-COOKED MARINARA

Our 50-year-old family tomato recipe

VELVETY CREAM SAUCE

Silky, indulgent, and perfectly balanced

WHITE WINE SAUCE

Light and delicately reduced

BOLOGNESE SAUCE (+£2.00)

Traditional slow-cooked 100% beef

3 CHOOSE YOUR TOPPINGS

MEAT (£3.45)

Chicken, Beef Meatballs, Smoked Bacon, Ham, Pepperoni, Nduja

VEGETABLES (£1.75)

Mushrooms, Spinach, Mixed Roast Peppers, Sun-dried Tomatoes, Grilled Aubergine, Grilled Courgette, Capers, Asparagus

FISH

King Prawns (£1.95 each), Smoked Salmon (£5.95), Tuna (£4.95), Anchovies (£3.95)

ADD-ONS (75p)

Jalapeños, Olives, Onions, Garlic, Fresh Chillies, Fresh Basil

AL FORNO & RISOTTI

HOUSE SPECIAL LASAGNE CLASSICA £16.95

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

GNOCCHI QUATTRO FORMAGGI £17.95

Potato gnocchi in a velvety four-cheese sauce of Parmesan, Gorgonzola, Mozzarella, and Formaggio di Capra

MELANZANE ALLA PARMIGIANA £16.95

Traditional baked aubergine with tomato sauce, Parmesan, and mozzarella

PORCINI TRUFFLE RISOTTO £16.95

Arborio rice with porcini mushrooms, infused with truffle oil and finished with Parmesan

RISOTTO FRUTTI DI MARE £20.95

Creamy Arborio rice with king prawns, baby prawns, calamari, and mussels, finished with signature marinara sauce

RISOTTO SALMONE E ZAFFERANO £19.95

Arborio rice with smoked salmon, courgettes and delicate saffron, finished with Parmesan



INSALATE

Fresh and generous main salads served in our signature homemade bread bowl

SALMON SALAD £18.95

Grilled salmon fillet on mixed leaves with avocado and tomatoes, finished with lemon and house dressing

BURRATA TRICOLORE £18.95

Fresh Creamy Puglian burrata with avocado and tomatoes on mixed leaves, finished with cold pressed Sicilian Extra Virgin Olive Oil and balsamic glaze

"LA DIVINA" SALAD £16.95

Grilled chicken with goat cheese, avocado, and tomatoes on mixed leaves house dressing and balsamic

CAESAR SALAD £15.95

Grilled chicken breast with romaine lettuce, Parmesan, and croutons in classic Caesar dressing
Add anchovies £1.00

MEDITERRANEAN SALAD £14.95

Mixed leaves with penne pasta, red peppers, onions, artichokes, and olives



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PIZZE

VEGAN CHEESE AVAILABLE + £0.75

Traditional hand-stretched, stone-baked pizzas

TOSCANA £15.95

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

PIZZA SALMONE £15.95

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

QUATTRO FORMAGGI £15.45

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

QUATTRO STAGIONI £15.45

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

LA DIVINA £15.45

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

BENJAMIN £15.95

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

PIZZA MIA £16.45

Tomato base with nduja, buffalo mozzarella, and fresh basil

PIZZA NAPOLI £15.45

Tomato, fior di latte mozzarella, anchovies, and capers



VEGETARIANA £14.95

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

CALZONE £14.95

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

PIZZA NOAH £14.45

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

DIAVOLA £13.95

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

MARGHERITA £10.95

Tomato, fior di latte mozzarella, fresh basil



MAKE YOUR OWN PIZZA

Extra Cheese £1.50 | Extra Burrata £3.00

Vegetables £1.75 | Meat/Chicken £2.00 | Fish/Smoked Salmon £2.25

SECONDI

Italian Main Courses

POLLO MILANESE £19.95

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

POLLO ALLA GRIGLIA £19.95

Grilled chicken breast served with seasonal vegetables and sautéed potatoes

Choice of sauce: Creamy Mushroom or Arrabbiata.

POLLO SALTIMBOCCA £21.95

Grilled chicken breast topped with Parma ham in marsala sauce, served with sautéed spinach and mashed potato



SALTIMBOCCA ALLA ROMANA £22.95

Tender veal topped with Parma ham, cooked in a sage and demi-glace served with mixed vegetables and sautéed potatoes

FEGATO DI VITELLO £22.95

Grilled calf's liver served in butter and sage sauce served with mash potato and spinach

IMPEPATA DI COZZE 🌶️ £19.95

Fresh mussels cooked in white wine, garlic, fresh chillies and parsley, served with toasted bread

SALMONE ALLA ERBE £26.95

Pan-fried salmon fillet in a butter, sage, lemon & white wine sauce, served with mixed vegetables and sautéed potatoes

SPIGOLA GRIGLIATA £26.95

Grilled seabass fillet served with sautéed spinach, roasted baby potatoes and puttanesca sauce

30-DAY DRY-AGED RIB EYE STEAK £34.95

280-310 grams dry-aged rib-eye tagliata, served with rocket, Parmesan shavings, and fries

CONTORNI

SPINACI SALTATI Sautéed spinach	£6.95
PATATE NOVELLE AL ROSMARINO Rosemary baby potatoes	£5.95
INSALATA MISTA Mix salad	£4.95
INSALATA VERDE Green salad	£4.95
RUCOLA E PARMIGIANO Rocket and Parmesan	£4.95
PATATINE FRITTE Chips	£4.95
PURÈ DI PATATE Mash potato	£4.95
ZUCCHINE FRITTE Courgette fritte	£5.45
BROCCOLI E CAROTE AL VAPORE Steamed broccoli and carrot	£6.95



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