

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 £10.95

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 £3.50

GAMBERONI ALL'AGLIO £13.45

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

CALAMARI FRITTI £11.95

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 £10.95

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

MELANZANE ALLA PARMIGIANA £12.95

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 £11.45

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 £4.95

Large, buttery green olives from Sicily

ANTIPASTI LA DIVINA £8.95 £14.95

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

GARLIC BREAD £6.95 £10.95

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

ARRABBIATA £14.95

Traditional 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 £15.95

Classic Italian spaghetti served with a rich homemade bolognese, slow-cooked with tomatoes, aromatic vegetables, Italian herbs, Merlot wine, finished with Parmesan cheese if preferred

TAGLIOLINI GAMBERI E ASPARAGI £23.95

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 £22.95

Linguine with king prawn, baby prawns, calamari, and fresh mussels, cooked in white wine with garlic and chilli

Choice of tomato or cream sauce

RAGÙ DI CINGHIALE £22.95

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

PENNE AL SALMONE £21.95

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

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

CARBONARA £17.95

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 £17.95

Tagliatelle with chicken and porcini mushrooms in a rich cream sauce

PASTA CON POLPETTE £17.95

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

TORTELLINI RICOTTA E ASPARAGI £17.95

Ricotta tortellini with fresh asparagus in a velvety rosé sauce

ORTO BOSCO £16.95

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

PASTA ALLA NORMA £15.45

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

MAKE YOUR OWN PASTA £13.95

CREATE YOUR PERFECT ITALIAN CLASSIC

1 CHOOSE YOUR PASTA



PENNE



PENNE

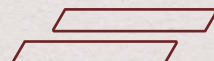
GLUTEN-FREE



SPAGHETTI



LINGUINE



TAGLIATELLE



PACCHERI

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 (+£3.00)

Traditional slow-cooked 100% beef

3 CHOOSE YOUR TOPPINGS

MEAT (£3.95)

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

VEGETABLES (£1.95)

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

FISH

King Prawns (£2.25 each), Smoked Salmon (£6.45), Tuna (£5.45), Anchovies (£4.25)

ADD-ONS (95p)

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

AL FORNO & RISOTTI

HOUSE SPECIAL LASAGNE CLASSICA £18.45

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

GNOCCHI QUATTRO FORMAGGI £18.95

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

MELANZANE ALLA PARMIGIANA £17.95

Traditional baked aubergine with tomato sauce, Parmesan, and mozzarella

PORCINI TRUFFLE RISOTTO £18.45

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

RISOTTO FRUTTI DI MARE £23.95

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

RISOTTO SALMONE E ZAFFERANO £22.45

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 £20.95

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

BURRATA TRICOLORE £20.45

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 £17.95

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

CAESAR SALAD £17.95

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

MEDITERRANEAN SALAD £15.95

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



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Spicy



PIZZE

VEGAN CHEESE AVAILABLE + £1

Traditional hand-stretched, stone-baked pizzas

TOSCANA £16.95

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

PIZZA SALMONE £17.45

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

QUATTRO FORMAGGI £16.45

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

QUATTRO STAGIONI £16.45

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

LA DIVINA £16.45

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

BENJAMIN £16.95

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

PIZZA MIA £17.95

Tomato base with nduja, buffalo mozzarella, and fresh basil

PIZZA NAPOLI £15.95

Tomato, fior di latte mozzarella, anchovies, and capers



VEGETARIANA £15.95

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

CALZONE £15.95

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

PIZZA NOAH £15.45

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

DIAVOLA £14.95

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

MARGHERITA £11.95

Tomato, fior di latte mozzarella, fresh basil



MAKE YOUR OWN PIZZA

Extra Cheese £1.50 | Extra Burrata £3.95

Vegetables £1.95 | Meat/Chicken £2.50 | Fish/Smoked Salmon £2.95

SECONDI

Italian Main Courses

POLLO MILANESE £21.45

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

POLLO ALLA GRIGLIA £20.95

Grilled chicken breast served with seasonal vegetables and sautéed potatoes

Choice of sauce: Creamy Mushroom or Arrabbiata.

POLLO SALTIMBOCCA £23.95

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



SALTIMBOCCA ALLA ROMANA £25.95

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

FEGATO DI VITELLO £24.95

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

IMPEPATA DI COZZE 🌶️ £21.95

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

SALMONE ALLA ERBE £28.95

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

SPIGOLA GRIGLIATA £29.95

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

30-DAY DRY-AGED RIB EYE STEAK £37.95

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

CONTORNI

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| 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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