

antipasti

roasted carrot and citrus arancine (v)
650

grilled ciabatta with roasted autumn vegetables,
fresh ricotta and parmesan crisp (v)
670

salad of roasted zucchini and carrot ribbons with
arugula, almond flakes and pecorino (v)
660

goat cheese panna cotta with basil,
beetroot carpaccio, honeycomb &
parmesan crisp – just perfect! (v)
730

carpaccio of avocado, burrata and tomato petals (v)
830

prawn tossed with sweet and sour onion jam;
shaved cauliflower and broccoli (nv)
730

prosciutto with ricotta mousse,
pistachio & melon carpaccio
– perfect start for the table (nv)
790

seared scallops, roasted cep mushroom with
drizzle of orange-saffron vinaigrette (nv)
950

bouquet of caesar salad with crispy crouton crumbs
& pecorino - with or without crispy guanciale (v/nv)
vegetarian: **660** non vegetarian: **770**

antipasti vegetarian (v)
740

antipasti meats (nv)
840

primi piatti

DIVA's hearty minestrone soup with pearl barley (v)
660

garden fresh green peas soup with
crumbling of ricotta and drizzle of truffle oil (v)
680

angel hair with fresh and wild fennel,
roasted tomatoes and a hint of chili (v)
740

orchiette with roasted cherry tomatoes, eggplant,
kalamata olives & a dollop of stracciatella (v)
750

risotto caccio pepe with lemon and mostarda (v)
780

ricotta gnocchi with earthy wild mushrooms,
goat cheese and chestnut honey (v)
830

zucchini and mint tortelli on a bed of
pappa al pomodoro (v)
860

ravioli filled with crumbled sausage in
pecorino fonduta and mushroom broth (nv)
870

handmade dill tagliolini tossed with
seafood in a puree of peas and mint (nv)
960

saffron risotto with crab, calamari and brodo (nv)
970

secondi

mille foglie of crispy lasagna sheets with
pumpkin and sweet potatoes, baked golden (v)
760

potato, caramelized onion &
truffle pie with cheese fondant (v)
810

mushroom & goat cheese parcel with pecorino cream (v)
830

artichoke heart filled walnut and onion baked to
perfection and finished with parmesan snow (v)
980

vegetarian platter – stuffed & baked artichoke,
mushroom parcel, risotto caccio pepe
950

marsala jus braised chicken breast
– side of mushrooms, potatoes & green beans (nv)
840

parma ham wrapped chicken filled with
ricotta and thyme with pan tossed
baby carrots & baby potatoes (nv)
970

pan seared sea bass with duo of beans,
crispy bacon & zucchini ribbons (nv)
890

john dory, braised leeks served with
fillet of tomatoes with olives and basil (nv)
1050

salmon fillet baked in parchment paper with
aromatic herbs and vegetables (nv)
1170

potato cappuccino with crispy prawns (nv)
1050

tender octopus served with crispy potato
and roasted tomatoes- an italian classic (nv)
890

pan seared duck breast in
sardinian mirto, side of grilled mushroom (nv)
1200

braised pork spare ribs, hint of
coffee, roasted turnips and potatoes (nv)
970

scottadito lamb chops with
aged balsamic – rosemary roasted potatoes
and pan tossed spinach (nv)
1650

***Chef Ritu Dalmia & the DIVA chefs prepare
their food with Love, in Extra Virgin Olive Oil.**

Taxes extra as applicable. We add a discretionary Service Charge of 10%.
Most ingredients are procured fresh daily, so please excuse us for
any menu item which may be unavailable
Please inform your server of any food allergies/sensitivity.
(v) denotes suitable for Vegetarians, however, it may contain egg.
Please inform your server in case you are a strict Vegetarian.