



Our idea behind this menu is to give you a taste of different Italian regions.  
All our vegetables and salads are organic.

## ANTIPASTI

### Pomodoro e mozzarella in carrozza (v)

Our version with mozzarella & focaccia fried in a light batter, served with tomato salsa, a favorite from Naples

340

### Insalata di anguria e feta

Rocket, watermelon & feta cheese in a dressing of honey & lime

340

### Insalata mista con pomodori ciliegia, mandorle e scaglie di parmigiano (v)

Classic mixed green salad, with cherry tomatoes, roasted almonds and parmesan shavings. You will find this all over Italy

340

### Arancine alla norma (v)

Sicilian rice balls filled with eggplant, ricotta and pecorino. From the street market of Ballarò in Palermo

380

### Antipasti misti (v)

A selection of grilled and marinated vegetables, mozzarella and sundried tomatoes with crescina - Umbrian cheese bread

340

### Antipasti misti (nv)

A selection of salumi, ham and bruschetta with pate and mozzarella

400

### Insalata caprese a modo mio (v)

Pulian burrata with cherry tomato and basil oil. Our ode to the beautiful Puglia

400

### Insalata cesare (Veg | Chicken | Bacon)

Romaine lettuce & croutons in caesar dressing

340 | 380 | 480

## PRIMI PIATTI

*We make all our Pasta with "00" flour and we use De Cecco dry Pasta*

### Classic minestrone soup (v)

A light summer soup of vegetables & tomato flavored with basil

290

### Minestra di orzo (v)

Barley and chick pea soup, perfect for a light main course. Typical recipe from the region of Trentino-Alto Adige

350

### Bucatini alla caruso (v)

Bucatini pasta with zucchini, tomato and a hint of chilli. A recipe invented by the great tenor, Caruso

340

### Ravioli tondi ripieni di zucca affumicata con sugo di salsiccia (nv)

Delicate round shaped ravioli filled with smoked pumpkin & served in sauce made with Italian sausage

450

### Spaghetti ai tre pomodori, pesto di basilico e mandorle (v)

Spaghetti tossed in 3 types of tomato, drizzled with pistachio pesto and toasted almonds, Chef Tony Lo Cocco's recipe

450

### Gnocchi di patate con funghi misti e noci (v)

Potato gnocchi tossed in a sauce of mushroom, thyme and toasted walnuts

450

### Risotto agli agrumi, taleggio e fagiolini (v)

Risotto, with citrus fruits of the season, green beans and taleggio cheese

450

### Tortelli di provolone, patate e datterino (v)

Handmade tortelli filled with provolone potato and tossed with cherry tomatoes. Tortelli is a specialty from Parma

500

### Tajarin alle acciughe erbe aromatiche e parmigiano (nv)

Piedmontese style long pasta, with anchovies, aromatic herbs and parmesan

500

### Tagliolini con scampi, piselli e menta (nv)

Handmade pasta with prawns, fresh mint, peas & tomato

500

## SECONDI

<b>Melanzane alla parmigiana (v)</b>	<b>430</b>
Eggplant baked with basil, tomato and mozzarella - a satisfying main course for vegetarians from Naples	
<b>Fricco di Pollo all'engubina (nv)</b>	<b>430</b>
Chicken stew, highlighting two classic Umbrian flavors. Orvieto classico wine & rosemary served with roasted potatoes	
<b>Arista al latte (nv)</b>	<b>500</b>
Pork loin braised with herbs and milk, served with tossed spinach and wild mushroom. Arista is the Tuscan word for roast pork	
<b>Pesce al forno con zucchini a scapece (nv)</b>	<b>550</b>
Fish of the day, baked in the oven. Drizzled with extra virgin olive oil, wild herbs and marinated zucchini	
<b>Filetto di branzino all'acqua pazza" (nv)</b>	<b>550</b>
Sea Bass cooked with tomato, olives and caper. A favorite of Neapolitan fishermen	
<b>Polpo e patate (nv)</b>	<b>550</b>
Tender octopus, grilled and served with potato and grilled tomatoes. Typically found all along the Italian coast. Mainly Tuscan and Ligurian port	
<b>Salmone alla bracecon prezzemolo, capperi e limone (nv)</b>	<b>550</b>
Wood roasted salmon with capers, lemon & parsley	
<b>Spalla di agnello brasato con patate novelle porro (nv)</b>	<b>590</b>
Braised lamb shoulder with leek & baby potatoes	

## PIZZE

*Please choose from a choice of Regular Base or our Gluten Free options made from millet or quinoa. (Millet base charged at an additional Rs 100 and quinoa at an additional Rs 150)*

<b>Marinara (v)</b>	<b>290</b>
The original pizza of Naples, with cherry tomatoes, garlic, oregano & chilli - no cheese	
<b>Pizza dello studente (v)</b>	<b>340</b>
Sliced potato, mozzarella & rosemary	
<b>Margherita (v)</b>	<b>380</b>
Tomato, fresh mozzarella and sprigs of basil	
<b>Bomba (v)</b>	<b>430</b>
Four types of cheese, onion & thyme - no tomato sauce	
<b>Diavola (nv)</b>	<b>470</b>
Spicy pepperoni, jalapeno & chilli flakes	
<b>Salsicce (nv)</b>	<b>500</b>
Spicy sausage, tomato, red onion & mozzarella	
<b>Funghi (v)</b>	<b>500</b>
Mixed cheese and wild mushrooms	
<b>La mia preferita (nv)</b>	<b>550</b>
Prosciutto, mozzarella & rucola	
<b>Cotto (nv)</b>	<b>550</b>
Cooked Italian ham, artichoke, kalamata olives, mozzarella & parmesan	

## PANINI

*Freshly baked ciabatta/focaccia with a filling of:*

<b>Tomato, mozzarella &amp; basil (V)</b>	<b>290</b>
<b>Rosted red peppers and goat cheese (V)</b>	<b>350</b>
<b>Grilled vegetables and sun-dried tomatoes (V)</b>	<b>350</b>
<b>Grilled chicken, olives and provolone (NV)</b>	<b>380</b>
<b>Cooked ham scamorza (NV)</b>	<b>400</b>

## DOLCE

<b>Ciambella di ricotta con fragole frullate</b>	<b>220</b>
Ricotta and lemon cake, with freshly pureed strawberries	
<b>Gelato e sorbetto</b>	<b>220</b>
Please ask the server for the ice cream and the sorbet of the day	
<b>Coppette con yogurt e macedonia</b>	<b>230</b>
A fresh summer dessert with whipped yoghurt, honey and fruits of the season	
<b>Torta di cioccolato</b>	<b>230</b>
Flourless dark chocolate torta - a Diva classic	
<b>Meringa con mascarpone e frutti di bosco</b>	<b>240</b>
Meringue disc, center filled with mascarpone cream and topped with fresh berries	
<b>Tiramisù</b>	<b>250</b>
Classic tiramisu with espresso and Vin Santo	
<b>Torta al rosmarino alle mandorle con crema patiscera</b>	<b>320</b>
Almond rosemary torta with runny custard	
<b>Zucotto con pistacchio</b>	<b>320</b>
Rich dark chocolate mousse with rum and pista praline	

## CONTORNI

<b>Mashed potatoes</b>	<b>85</b>	<b>Broccoli in padella</b>	<b>130</b>
<b>Pumpkin mash</b>	<b>95</b>	<b>Mixed green salad</b>	<b>130</b>
<b>Spinach</b>	<b>110</b>	<b>Fried zucchini sticks</b>	<b>180</b>

## EXTRA TOPPINGS

<b>Rucola</b>	<b>80</b>	<b>Wild mushroom</b>	<b>100</b>
<b>Parmesan (20 Grams)</b>	<b>80</b>	<b>Gorgonzola</b>	<b>160</b>
<b>Olive</b>	<b>90</b>	<b>Prosciutto (30 Grams)</b>	<b>250</b>

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

Taxes extra as applicable.

Most ingredients are procured fresh on a daily basis, therefore, please excuse us for any menu item which may not be available.

Please inform your server of any food allergies/sensitivity. (v) denotes suitable for Vegetarian, however it may contain egg. Please inform your Server in case you are a strict vegetarian.