



Loyola University, Carrolton Residence Hall NOLA 70118
www.ladivinagelateria.com

PANINI

All signature sandwiches are served on freshly baked ciabatta bread.

Il Pollo Pranzo

Juicy herbed roast chicken, grilled zucchini, mozzarella cheese and thin sliced red onion 6.00

½ Panini & Cup of Soup

Choose any one of our signature Panini to accompany a cup of our homemade soup. 6.95

Tacchino

Smoked turkey, ripe avocado, diced red onion, and Parmesan Reggiano cheese. 6.50

Il Pollo Parmigiano

Roast chicken, mozzarella cheese and homemade marinara sauce 7.50

La Bomba

Thin slices of Prosciutto di Parma, tangy chevre cheese and spicy Louisiana pepper sauce. 8.50

Verdura

Roasted zucchini, fresh spinach and red pepper, fresh mozzarella and basil infused extra virgin olive oil. 5.50

Porchetta

Pork slow roasted with fennel and herbs until it melts in your mouth! Served with caramelized onions and x cheese. 6.00

Muffalino

A New Orleans classic reinvented for the panini grill. Ham, salami, mortadella, and aged provolone cheese topped with olive salad. 8.50

Formaggio

Italian Grilled Cheese! Fresh mozzarella and Grano Padano cheese = comfort food 4.00

Cotto e Formaggio

Italian cooked ham and mozzarella cheese 5.00 (add Dijon mustard for an extra kick!)

PASTA

Pasta of the Day

Imported Italian pasta served with homemade pasta sauce made from our Sicilian family recipes. Selection changes daily.

ZUPPE

Daily soup specials made with seasonal farmer's market ingredients. Ask your server for today's selection. Bowl 5.50 Cup 3.45

Sunday 11:00am - 10:00 pm
Monday-Thursday 11:00 am-12:00 am
Friday & Saturday 11:00 am-2:00 am

INSALATE

Spinaci

Fresh baby spinach, roasted red pepper, Chevre cheese, and toasted almonds tossed with housemade roasted garlic vinaigrette 8.50

Miele e Mostaza

Organic mixed greens, Italian bacon, diced red onion, and Chevre cheese tossed with a spicy, sweet homemade honey mustard vinaigrette. 8.50

Caesar

Crisp romaine lettuce and oven roasted croutons tossed with Parmesan Reggiano cheese and our housemade Caesar salad dressing. 5.50

Add grilled chicken for an additional 2.00

Tuscan

Mixed greens, ripe tomato, oven roasted croutons, and fresh mozzarella cheese tossed with our housemade roasted garlic vinaigrette 6.50

Add grilled chicken for an additional 2.00

CAFFE

La Divina Gelateria's authentic Italian espresso is custom blended and roasted locally. Our espresso drinks are made with local, grass-fed milk and served in biodegradable cups.

Espresso	1.25 Single	1.75 Double
Cappuccino	2.25 Single	3.50 Double
Latte	2.25 Single	3.50 Double
Mocha	2.75 Single	4.25 Double

BIBITE

Fountain	1.50
Iced Tea	2.75
Fresh Squeezed Lemonade	2.75
Assorted Bottle Drinks	varies

GELATO & SORBETTO

La Divina Artisan Gelato & Sorbetto is crafted from scratch daily using local Smith's Creamery grass-fed milk, Louisiana sugar, Louisiana farm-fresh seasonal fruits and honey, and the best chocolate, nuts, and herbs available.

Bambino	2oz	2.00
Due Gusti	4 oz	3.75
Tre Gusti	6 oz	4.85
Quattro Gusti	8 oz	5.95
Pint	16 oz	10.00

Handmade Waffle Cones (Chocolate, Cinnamon, Vanilla) .75
Frappe or Frulatta 4.95



PASTICCERIA

Fresh baked pastries, include Italian and American favorites! Selection changes daily, but will include: Biscotti, Tahitian Vanilla Cannoli, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Snickerdoodles, Dark Chocolate Brownies, Cupcakes, Italian Cream Cake, Creole Cream Cheese Cheesecake, Chocolate Hazelnut Cake, and more!

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