



AN AUTHENTIC SICILIAN CAFÉ
621 St. Peter Street
(Between Chartres & Royal Streets)

BREAKFAST

(Served all day)

Egg Panino or Egg Bagel	7.25
Farm fresh egg, butter, and ripe tomato on freshly baked ciabatta bread or bagel and a large cup of our daily roast coffee.	
▪ Add Italian Bacon (Pancetta)	2.25
▪ Add Italian Cotta Ham	1.50
▪ Add Genoa Salami	2.00
▪ Add Prosciutto di Parma	2.25
▪ Add Imported French Brie	1.00
▪ Add Fresh Mozzarella	1.00
▪ Add Imported Provolone	1.00
▪ Add Steak	2.00
Pane Perso (Lost Bread)	7.99
Classic French toast served with real maple syrup, butter and a large cup of our daily roast coffee.	
Belgium Waffles	7.99
Homemade and served with real maple syrup, butter and a large cup of our daily roast coffee.	
Frittata del Giorno	8.49
An Italian style omelet, served on toast over a bed of greens with fresh fruit and a large cup of our daily roast coffee.	
Cinnamon Toast	6.49
Three slices seasoned ciabatta bread served with an assortment of preserves & spreads and a large cup of our daily roast coffee.	
Bagels w/butter	1.35
▪ w/Cream Cheese	1.95
▪ w/Nutella	1.95

LUNCH PANINI

Signature sandwiches are served on
freshly baked ciabatta bread.

VEGETARIAN

Eggplant Parmesan	6.95
Grilled eggplant, fresh mozzarella and sundried tomato pesto provide a unique twist on this Italian favorite.	
Vegetarian Muffalino	9.75
Thick slices of portabella mushroom, grilled eggplant and aged provolone cheese topped with the traditional olive salad.	
Portabella	8.50
Sundried tomato pesto, thick slices of portabella mushroom and Parmesan Reggiano cheese.	
Verdura	8.50
Grilled zucchini, grilled eggplant, roasted red peppers, fresh mozzarella, fresh basil and extra virgin olive oil.	
Genovese	9.50
Imported Italian ham, roasted red peppers and homemade basil pesto.	
Pizza Panino	7.00
Sundried tomato pesto and fresh mozzarella with fresh basil and extra virgin olive oil. Just like a Pizza Margherita!	
Add Genoa Salami or mushrooms.	2.00
Tacchino	8.50
Smoked turkey, ripe avocado, diced red onion and Parmesan Reggiano cheese.	
La Bomba	9.50
Thin slices of Prosciutto, tangy Chevre cheese and spicy Louisiana pepper sauce.	
Francese	9.25
Italian ham, imported French brie, sliced cornichons and spicy Creole mustard combine for the ultimate ham & cheese sandwich.	
Muffalino	9.75
A New Orleans classic reinvented for the panini grill. Ham, salami, mortadella and aged provolone cheese topped with the traditional olive salad.	
BLT Italiano	8.25
Italian bacon (Pancetta), ripe tomatoes, crisp lettuce and homemade mayonnaise.	
Grilled Cheese & Bacon	8.25
Italian bacon (Pancetta), ripe tomatoes, and fresh mozzarella.	

SICILIAN SPECIALTIES

Sausage & Peppers Panino	9.49
Sweet Italian Sausage cooked to perfection with onions and red and green bell peppers.	
Steak Pizziola Panino	9.49
Succulent beef marinated in Sherry wine and garlic and braised in our homemade tomato sauce.	
Vastedda Panino	9.490
Melt-in-your-mouth Prosciutto di Parma, creamy Ricotta cheese and imported Provolone make up this old Sicilian favorite.	
Porchetta Panino	7.95
Slow roasted pork loin marinated with fennel, herbs and balsamic vinegar and served in its own gravy with slices of tomato.	
Bruschetta Caponatta	4.49
Traditional Sicilian eggplant salad with celery, capers, olives, pine nuts and tomatoes served on ciabatta toast.	

ZUPPE

Soup specials daily.	Bowl 6.95
	Cup 3.45
½ Panino & House Salad or Soup	7.95
Choose any one of our signature Panini to accompany our house salad or one of our homemade soups.	

INSALATE

Caesar Salad	7.50
Crisp romaine lettuce and oven roasted croutons tossed with Parmesan Reggiano cheese and our homemade Caesar salad dressing.	
Miele e Mostaza	8.50
Mixed greens, Italian bacon (Pancetta), diced red onion, and tangy Chevre cheese tossed with a spicy, sweet homemade honey mustard vinaigrette.	
Caprese Salad	8.50
Thick slices of ripe tomatoes layered with fresh mozzarella, served atop a bed of mixed greens, drizzled with extra virgin olive oil and aged balsamic vinegar.	
Prosciutto & Melon	8.50
Aged Prosciutto di Parma from Italy and ripe cantaloupe.	
House Salad	2.95
Crisp lettuce, ripe tomatoes and roasted red peppers in a house dressing.	

PIZZA BY THE SLICE--\$2.75, BY THE PIE--\$10.00
MINI PIZZA 1.50

CAFÉ

Energize with New Orleans' finest espresso, custom roasted from 100% Arabica beans. Larger sizes available.

Solo Doppio

Espresso	1.50	2.00
Espresso con panna	1.75	2.50
Macchiato	1.75	2.50
Americano	1.75	2.50
Latte	2.50	3.75
Flavored Latte	3.30	4.55
Cappuccino	2.50	3.75
Mocha	3.75	5.00

Or try our American Roast Coffees freshly brewed all day.

Daily Medium Roast	1.80	2.50
Daily Dark Roast	1.80	2.50
Chicory Royale	1.80	2.50

We specialize in blended coffees that are certified Fair Trade and USDA Organic. They are available by the pound either as whole beans or ground specifically for your home brewer.

TEA

A gourmet selection of fine teas is available brewed either hot or cold. Ask the barista.

GELATO e SORBETTO

Artisan Gelato, crafted in the traditional manner using organic milk and cream, local sugar, Louisiana farm fresh fruits and honey, and the best chocolates, nuts and herbs available. Our Gelato is gluten free and our sorbetto is vegan friendly.

		<u>Cup</u>
Bambino	½ Scoop	2.25
Piccolo	1 Scoop	3.75
Medio	2 Scoops	5.95
Grande	3 Scoops	8.67
Pint	16 oz	10.00
Cone	One Scoop	3.75
Cone	Two Scoops	5.95
Con panna (add whipped cream)		free
Affogato (add a shot of espresso)		+1.00
Belgium Waffles & Gelato		9.60

Home Made Cannoli

1.75

In ancient times this famous Sicilian pastry was offered to the gods of fertility in order to gain their blessing for newlyweds. A crunchy fried dough shell filled with sweetened ricotta cream, chocolate chips and pistachio nuts.

Frappé

7.65

An Italian milkshake made with the gelato or sorbetto of your choice blended with milk.

Frappe Latte al Malto

7.80

An old fashion Malted Milk made with the gelato of your choice.

Banana Split

7.80

Three half-scoops of our homemade gelato or sorbetto sitting atop of a fresh banana with wiped cream and pecans and drizzled with chocolate sauce.

Gelato Float

5.50

A scoop of gelato floating in one our delicious sodas (All made with real cane sugar. High fructose corn syrup is not allowed).

Frosty Paws (Gelato for your dog)

2.50

A frozen feast for Fido made with yogurt, peanut butter, honey and bananas.

DOLCE

Choose from an assortment of freshly baked cakes, pies, pastries, cannoli and cookies. Add a scoop of gelato for an out-of-this world *a la mode* treat.



15% Discount to anyone who Lives or works in the French Quarter!!!

CALL FOR FREE DELIVERY
504 302 2692

La Divina brings divine intervention to the oppressive heat wave that is New Orleans, and offers a sweet reprieve that will restore the spring in your step"...Amie S, Seattle, Washington

"Great coffee, good soda selection, chill hipster staff"...Aleka, New Orleans, LA

"I ate a vegetarian panini (the Verdura), which was very flavorful and served on the most delicious, perfectly crusty-chewy bread. My friend ordered a French toast, which came with organic butter & maple syrup. He licked the plate."...Kristen L., Greensboro, N.C.

"This place was amazing...I highly recommend this place for a way to cool off."...Eileen C., Elkhart, IN

"Pure heaven in a cup, this is best gelato and sorbetto I've had in a long time...Plus, I finally found a real espresso machine and someone who knows how to use it!" Jason L., Berkeley, CA.

"I would rate La Divina as perhaps the best gelateria I've tried in the U.S."...Atif I. New York, NY

"A fabulous experience, always. the best gelato in NOLA, hands down, and also the most delightful staff"...Jen K, Metairie, LA

"Food was very good and service excellent."...Whynama S., Shingle Springs, CA

"The barista that was working was incredibly AWESOME...The food was very tasty and filling."...Bambi E., Shreveport, LA

It's B.Y.O.B. so come by and enjoy one of our wonderful panini or salads, some home-made soups, and a bottle of your favorite vino while sitting on our piazza and there's never a corking fee.

OUR HOURS

Mon., Tues., Wed. & Thurs.	8:30 am to 10:00 pm
Fri. & Sat.	8:30 am to 11:00 pm
Sun.	8:30 am to 10:00 pm

An 18% gratuity will be added to parties of 5 or more or any one tab totaling \$30 or more. Most major credit cards accepted. \$10.00 minimum on all credit card transactions. No personal checks.

Visit our other locations at
Loyola University-- Carrolton Res. Hall
ladivinacafe@gmail.com