

ENGLISH



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OUR PROPOSALS

PLATED PIZZAS:

CLASSIC PLATED ROUND PIZZAS by DIVINA

PIZZAS IN PORTIONS:

PALA ROMANA • «CIOCCOLATINO» LINE
DIVINA EVOLUZIONE • TASTINGS

WINES • BEERS • OTHER DRINKS

ARTISAN COFFEE Trinci

CLASSIC PLATED ROUND PIZZAS

They might look like the classic round plated pizzas you've seen many times, but these ones have the dough, the fragrance and the unique ingredients of Divina

1 **Marinara** € 7

Italian biodynamic tomato • Fresh garlic • Wild oregano

2 **Margherita** € 8,50

Italian biodynamic tomato • Fiordilatte mozzarella • Basil • E.v.o. oil

3 **Prosciutto** € 12

Italian biodynamic tomato • Fiordilatte mozzarella • Baked ham of the *Parma Ham* circuit

4 **Salsiccia di cinta** € 12

Italian biodynamic tomato • Fiordilatte mozzarella • Tuscan *cinta senese* pork sausage *Renieri*

5 **Napoli** € 12,50

Italian biodynamic tomato • Fiordilatte mozzarella • Cantabrian anchovies • Wild oregano

6 **Ortolana** € 12,50

Italian biodynamic tomato • Fiordilatte mozzarella • Fresh season vegetables developed by *Divina*

7 **Calabra** € 12

Italian biodynamic tomato • Fiordilatte mozzarella • Spicy Calabrian 'spianata' • Caciocotta cheese

8 **Ardente** € 13,50

Italian biodynamic tomato • Fiordilatte mozzarella • 'Nduja • Spicy olives • Fresh onion

9 **Golosa** € 14

Italian biodynamic tomato • Fiordilatte mozzarella • Aubergine (eggplant) • Rolled *Piacenza* bacon • Rosemary • Chili pepper

10 **Invidia** € 14

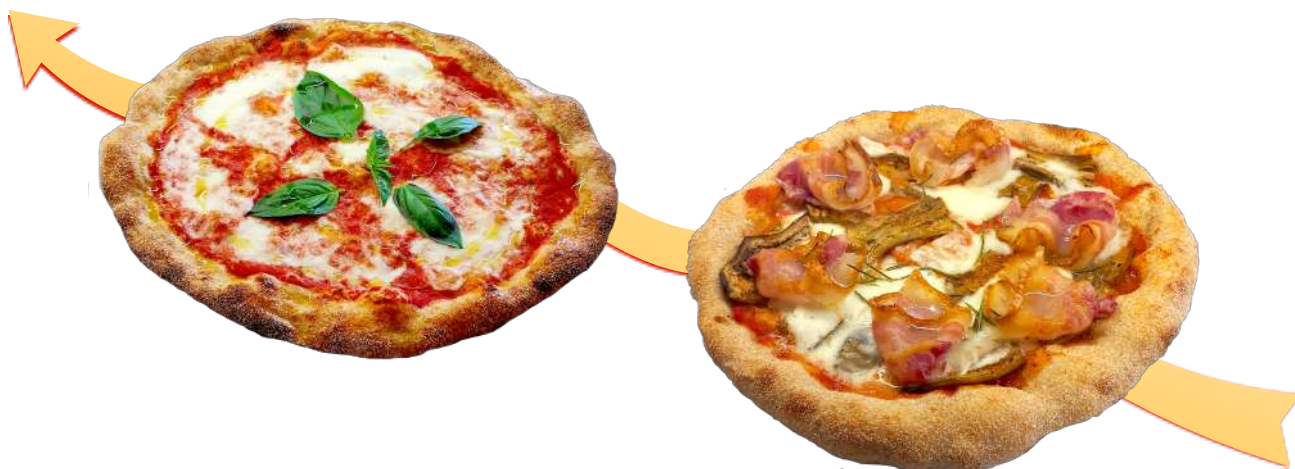
Fiordilatte mozzarella • Gorgonzola • Speck

11 **Tirolese** € 15

Fiordilatte mozzarella • Speck • Provolone cheese • Red chicory • Dried tomatoes • Olives

12 **Lussuria!** € 18

Mozzarella • Arugula (Rocket) • Cherry tomatoes • Apulian burrata cheese • Raw ham • Parmesan cheese flakes



PALA ROMANA

The protagonists are still our natural sourdough starter and a mix of wheat flours (partly ancient) stone ground: the result is a tall, honeycombed and crumbly "pizza", which melts in the mouth

The standard single portion is approximately 6 oz (1,70 hg)

You can obviously request larger portions

13 Marinara € 2,30/hg

Italian biodynamic red tomato base • Fresh tomato fillets • Capers • Oregano

14 Margherita € 2,50/hg

Italian biodynamic tomato • Fiordilatte mozzarella with raw milk from Mugello • Basil • E.v.o. oil

15 Calabria € 3,20/hg

Italian biodynamic tomato • Fiordilatte mozzarella • Spicy Calabrian 'spianata' • Aubergine (eggplant) • Chilli ricotta • Olives

16 Profumo del Chianti € 3,20/hg

Onion cooked in Chianti wine • Alpine Gorgonzola cheese • Fiordilatte mozzarella

17 Napoli € 3,50/hg

Italian biodynamic tomato • Apulian burrata cheese • Cantabrian anchovies • Capers • Oregano

18 The seasonal ones

starting from € 3/hg

Pala romana stuffed with seasonal products selected and assembled in recipes designed to give emotions



«CIOCCOLATINO» LINE

Our Pala Romana in the open and stuffed version, baptized «cioccolato» by a great man of cooking, who fell in love with the recipe from the first taste

The standard single portion is approximately 6 oz (1,70 hg)

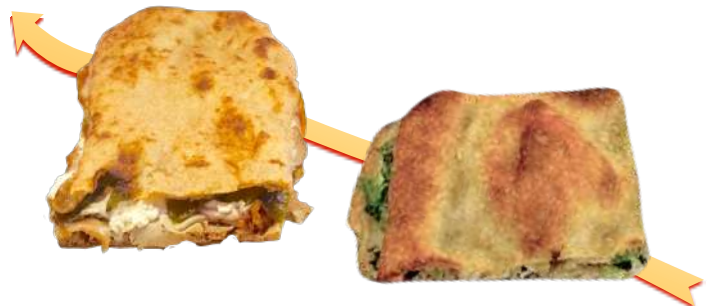
You can obviously request larger portions

19 With sopressata € 3,50/hg

Pala romana stuffed with artichoke cream, sopressata (minced and stewed tuscan pork meat), artichokes in oil and lemon zest

20 With porchetta € 3,50/hg

Pala romana stuffed with roasted pork and chard sautéed with garlic and chilli



DIVINA EVOLUZIONE

*A very special dough, with a crumbly exterior and a soft heart,
served in six wedges to sip and prolong the pleasure*



21 La Regina Margherita € 15

Italian biodynamic tomato fillets • Fiordilatte mozzarella • Basil flavored oil

22 La Napoli 2.0 € 20

Italian biodynamic tomato fillets • Cantabrian anchovies • Capers • Oregano

23 Il Magnifico € 22

Apulian burrata fresh cheese • Tuscan raw ham aged 22 months • Flakes of organic parmesan cheese aged 36 months

24 La Settembrina € 22

Finocchiona • Ricotta cheese cream • Figs • Balsamic fig vinegar

*For lovers of Florentine cuisine, two masterpieces on dough from Divina Evoluzione
(before ordering, ask if they are available):*

25 Lampredottiamo? € 21

Double-cooked *lampredotto* with local artichokes, on a 5-cereal *Divina Evoluzione* dough

26 Omaggio al Brunelleschi € 24

Peposo on chocolate dough with potato and pear cream, on dough of the *Divina Evoluzione* of ancient Tuscan grains

PIZZA TASTINGS

Tastings of different pizzas, with games of textures and doughs, selected for you by Divina

27 L'Inferno 3.0

€ 10

• **3 samples** of pizzas with different kinds of doughs and textures

28 Il Purgatorio 5.0

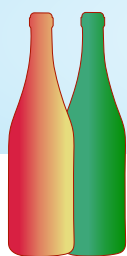
€ 15,50

• **5 samples** of pizzas with different kinds of doughs and textures

29 Il Paradiso 7.0

€ 21

• **7 samples** of pizzas with different kinds of doughs and textures



OUR DRINKS



To order wines **by the glass**, ask for availabilities of the day

WHITE WINES (BOTTLED & BY THE GLASS)

- 1 Bianco di Toscana IGT Erta al Mandorlo** € 25 - € 7 per glass
• 60% Trebbiano Toscano, 40% Verdicchio • Poggiopiano Galardi, Fiesole FI
- 2 Toscana IGT Vermentino Matis** € 30 - € 8 per glass
• 100% Vermentino • La Cerreta Terme, Sassetta LI
- 3 Lazio IGT Bellone Quinto** € 20 - € 5 per glass • 100% Bellone • Cincinnato, Cori LT
- 4 Toscana IGT Bianco Sciamareti** € 25 - € 7 per glass
• 50% Malvasia Bianca, 50% Procanico • Villa Patrizia, Cana GR
- 5 Terre Siciliane IGP Inzolia Chardonnay Bio Diornu** € 18 - € 5 per glass
• 85% Inzolia, 15% Chardonnay • Baglio Diar, Marsala TP
- 6 Maremma Toscana DOC Vermentino** € 23,50 - € 6 per glass
• 100% Vermentino • Acquagiusta La Badiola, Castiglione della Pescaia GR
- 7 Colli Aprutini IGT Passerina Feudo al Morro** € 18 - € 5 per glass
• 100% Passerina • Giuseppe Savini, Morro d'Oro TE
- 8 Toscana IGT Bianco Biologico Venerdi** € 30 - € 8 per glass
• 40% Incrocio Manzoni, 40% Malvasia Bianca, 20% Trebbiano • I Sergenti, Reggello FI
- 9 Vernaccia di San Gimignano DOCG** € 30 - € 8 per glass
• 100% Vernaccia • Colombaio di Santa Chiara, San Gimignano SI
- 10 Alto Adige DOP Chardonnay Riserva Seduction** € 56 (only bottled)
• 100% Chardonnay • Josef Brigl, San Michele / Appiano BZ
- 11 Bianco di Toscana IGT VinOrange** € 62 (only bottled)
• 60% Trebbiano Toscano, 40% Verdicchio • Poggiopiano Galardi, Fiesole FI

ROSE WINES (BOTTLED & BY THE GLASS)

- 12 Rosato di Toscana IGT Rosaè** € 25 - € 7 per glass
• 100% Sangiovese • Poggiopiano Galardi, Fiesole FI

SPARKLING WINES (BOTTLED & BY THE GLASS)

- 13 Spumante Brut Cerreta Rosato** € 30 - € 8 per glass
• 50% Cabernet Sauvignon, 50% Merlot • La Cerreta Terme, Sassetta LI
- 14 Valdobbiadene DOCG Rive di Guia Dry Millesimato Madre Paola** € 30 - € 8 per glass
• 100% Glera (Prosecco) • Gemin/Bortolomiel G., Valdobbiadene TV
- 15 Pignoletto DOC Vino Frizzante Secco** € 22 - € 6 per glass
• 100% Pignoletto • Maletti 1867, Castelnuovo Rangone MO
- 16 Lambrusco di Sorbara DOP Falistra** € 25 - € 6 per glass
• 100% Lambrusco di Sorbara • Podere Il Saliceto, Campogalliano MO
- 17 Franciacorta DOCG Brut** € 48 - € 12 per glass
• 60% Chardonnay, 20% Pinot Nero, 20% Pinot Bianco • Fàccoli, Coccaglio BS

RED WINES (BOTTLED & BY THE GLASS)

- 18 Toscana IGT Rosso Solatio della Cerreta** € 30 - € 8 per glass 
 • 80% Sangiovese, 7% Cabernet Sauvignon, 4% Barsaglina, 3% Colorino, 3% Foglia Tonda, 3% Merlot
 • La Cerreta Terme, Sassetta LI
- 19 Maremma Toscana DOC Rosso** € 24 - € 6 per glass
 • 35% Merlot, 35% Cabernet Sauvignon, 30% Syrah • Acquagiusta La Badiola, Castiglione della Pescaia GR
- 20 Montecucco DOC Rosso Leremo®** € 25 - € 6 per glass 
 • 65% Sangiovese, 35% Merlot • Villa Patrizia, Cana GR
- 21 Lazio IGT Rosso Tre Querce** € 18 - € 5 per glass
 • 60% Sangiovese, 35% Violone, 5% Merlot • Stefanoni, Montefiascone VT
- 22 Lazio IGT Cesanese Argeo** € 24 - € 6 per glass • 100% Cesanese • Cincinnato, Cori LT 
- 23 Chianti Superiore DOCG Voce alla Terra** € 28 - € 7,50 per glass 
 • Sangiovese, Colorino, Cabernet • Poggiopiano Galardi, Fiesole FI
- 24 Chianti Classico DOCG** € 40 • half bottle (37,5 cl) € 22 - € 10 per glass 
 • 100% Sangiovese • Fontodi, Panzano in Chianti FI
- 25 Montepulciano d'Abruzzo DOC** € 20 - € 5 per glass
 • 100% Montepulciano • Giuseppe Savini, Morro d'Oro TE
- 26 Rosso di Montalcino DOC** € 33 - € 8 per glass • 100% Sangiovese • Scopone, Montalcino SI
- 27 Toscana Rosso IGT Rimani** € 38 - € 10 per glass
 • 50% Cabernet Sauvignon, 30% Merlot e Syrah, 20% Sangiovese • Scopone, Montalcino SI

BEERS - WATER - OTHER DRINKS

Theresianer Premium Lager - Typical cold-matured bottom-fermented beer; clear, fragrant and light, with well-balanced sweet and bitter tasting notes (yeasts and hops); alcohol 5%

Theresianer Vienna - Bottom-fermented beer, good character, amber and soft, with notes of dried fruit, caramel and hops; alcohol 5.3%

Glass on tap 20 cl **Premium Lager** € 3,50

Glass on tap 20 cl **Vienna** € 3,80

Glass on tap 40 cl **Premium Lager - Vienna** € 7

Bottle 33 cl **Lager** € 6

Bottle 50 cl **Lager - Amber - IPA** € 9,50

Natural water (still - sparkling) - cl 75 € 2,50

Fruit juices (blueberry - currant - raspberry) by the glass € 5 

Lurisia (orangeade - lemonade - gazzosa - chinotto) - ml 275 € 4

Aperol Spritz € 7,50

Gin tonic (with artisan London Dry Gin distilled in London) € 10



ARTISAN COFFEE Trinci

Since Miscela 1939 (traditional espresso, with notes of dark chocolate) € 2

Harena 100% arabica (intense, with notes of flowers, citrus fruits and vanilla) € 3

Guatemala Huehuetenango 100% arabica (hints of flowers, honey and caramel) € 3

Jamaica Blue Mountain 100% arabica (exotic and slightly snobbish flavours) € 5



Products marked with the symbol  have organic certification

DESSERT

For desserts of the day, please contact the staff

Cover and service charge: € 2,50 p.p.

THE MAIN ALLERGENS

SUBSTANCES AND PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Pursuant to EU Reg. 1169/2011, information on substances or products which could cause allergies and/or intolerances to consumers must be communicated to the staff in advance. Thank you!

1 	CEREALS WITH GLUTEN	8 	NUTS HAZELNUTS, WALNUTS, PISTACHIOS, ALMONDS ETC
2 	CRUSTACEANS AND CRUSTACEAN-BASED FOOD	9 	CELERY AND CELERY-BASED FOOD
3 	EGGS AND EGG-BASED FOOD	10 	MUSTARD AND MUSTARD-BASED FOOD
4 	FISH AND FISH-BASED FOOD	11 	SESAME AND SESAME-BASED FOOD
5 	PEANUTS AND PEANUT-BASED FOOD	12 	SULPHURE DIOXIDE AND SULPHITES IN EXCESSIVE QUANTITIES
6 	SOY AND SOY-BASED FOOD	13 	LUPINS AND LUPIN-BASED FOOD
7 	MILK AND MILK-BASED FOOD, INCLUDING LACTOSE	14 	SHELLFISHES AND SHELLFISH-BASED FOOD



We want to be a small outpost of **quality**, where conviviality and pleasure for authentic good food feel at home.

The basis of our activity are a great **passion**, our long **experience** and a continuous, almost obsessive, **research for quality**, to be achieved without ‘ifs’ or ‘buts’.

Our products are deliberately simple, based on **genuine raw materials**, selected and blended to create the **right harmony of flavors and tastes**.

All our preparations start from **natural sourdough starter**, to which we have added some wholemeal flours, obtained largely from ancient grains, in order to propose every time **tasty, light and digestible** products.

Roberta & Graziano