

Caffe

La Divina Gelateria's authentic Italian espresso is custom blended and roasted locally. Come try a cappuccino made with our signature espresso and Smith's Creamery grass-fed milk, and you'll see why people say we have the best and most authentically Italian coffee in town!

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

Drinks

Organic Pomegranate Iced Tea, San Pellegrino Limonata, Aranciata, Chinotto, Mineral Water, Kentwood Spring Water, Coca-Cola, Diet Coke, Sprite, Barq's Rootbeer

*Let us cater your
next meeting or
party!
Call 342-2634
For our catering
menu.*

Our Story

While living in Florence, Italy, Katrina and Carmelo fell in love with the Italian passion for the simple, wonderful pleasures of everyday life. The epitome of this lifestyle was the leisurely evening stroll, the *passaggiata*, when the whole city poured into the streets to see friends and neighbors. Often, the evening was capped off with a scoop or two of Italian ice cream, gelato.

Inspired to bring the modern Italian cafe experience to New Orleans, the Turillo's traveled across Italy and studied the artisanal method of making gelato and sorbetto from scratch.

Despite delays caused by Hurricane Katrina, La Divina Gelateria opened on Magazine Street February 26, 2007. La Divina is the only restaurant in the State of Louisiana to make gelato (or ice cream for that matter) from scratch without pastes, powders or bases-and you can taste the difference!

In September 2008, La Divina Gelateria opened its second location in the historic French Quarter.

Everything is all natural, local and organic whenever possible. We use Smith's Creamery milk from happy grass-fed, hormone free cows, Louisiana sugar, fresh eggs, and the best local produce, nuts, chocolates, and herbs we can find!

Our daily menu features panini, soups, salads and pastries made in the classic Italian tradition with fresh, top quality ingredients that let each pure flavor shine through.

At La Divina Gelateria, we are working to reduce our environmental impact. Among other things, we buy local & organic, use real plates and flatware for dining in and compostable cups for carry-out, recycle and compost.

We look forward to sharing with you the simple everyday pleasure of enjoying delicious food lovingly prepared from fresh, local ingredients.

[3/2009]



**Artisan Gelato
Café
Espresso**

MENU

504.342.2634

**3005 MAGAZINE ST
NEW ORLEANS, LA 70115**

**info@ladivinagelateria.com
www.ladinagelateria.com**

**Hours
Sun -Thurs 11:00 am-10:00 pm
Fri & Sat 11:00 am-11:00 pm**



**La Divina Gift Certificates
A Sweet Gift!
Available in any amount**

Lunch

PANINI

All signature sandwiches are served on freshly baked ciabatta bread

1/2 Panini & Cup of Soup

A cup of hot, housemade soup with your choice of 1/2 of any of our signature panini 6.95

Tacchino

Smoked turkey, ripe avocado, diced red onion, and Parmesan Reggiano cheese. 8.50

Pizza Panino

Sundried tomato pesto and fresh mozzarella with basil infused olive oil. Just like a Pizza Margherita! 7.00

Add salami for an additional 1.50

Il Pollo

Tender roasted herbed chicken, aged provolone cheese, diced tomatoes and romaine lettuce. 8.50

Muffalino

A New Orleans classic reinvented for the panini grill. Ham, salami, mortadella, and aged provolone cheese topped with olive salad. 9.75

Francese

Italian ham, French brie cheese, sliced cornichons, and spicy Dijon mustard. 9.25

Verdura

Roasted zucchini, eggplant & red pepper, fresh mozzarella and basil infused extra virgin olive oil. 8.50

Lunch

PANINI CONT...

Portabella

Sundried tomato pesto, thick slices of portabella mushroom, and Parmesan Reggiano cheese. 8.50

La Bomba

Thin slices of Prosciutto, tangy chevre cheese and spicy Louisiana pepper sauce. 9.50

Genovese

Imported Italian ham, fresh roasted red peppers and housemade basil pesto. 9.50

Build your own

Choose one meat, one cheese, 2-3 veggies and one housemade spread. 9.00

Insalate

Satsuma Salad

Prosciutto di Parma, organic Satsuma wedges, Parmesan Reggiano cheese, and spicy pecans atop a bed of Mizuna greens tossed with housemade Satsuma vinaigrette. 8.50

Miele e Mostaza

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

Caesar Salad

Crisp romaine lettuce and oven roasted croutons tossed with Parmesan Reggiano cheese and our housemade Caesar salad dressing. 7.50

Add grilled chicken for an additional 2.00

Zuppe Soup specials daily 5.50

Gelato

Artisan Gelato, crafted from scratch daily using Smith's Creamery milk, local sugar, Louisiana farm fresh fruits and honey, and the best chocolates, nuts, and herbs available.

PRICE INCLUDES TAX

CUP

Bambino	2 oz	2.00
Piccolo	4 oz	3.75
Medio	6oz	4.85
Grande	8 oz	5.95
Pint	16 oz	10.00

Con panna (add whipped cream)	free
Affogato (add a shot of espresso)	+ 1.00
Freshly Made Waffle Cone (Vanilla, Chocolate, Cinnamon)	+ .75

LA DIVINA
GELATERIA

Buy One
Sandwich or
Salad, Get One
FREE!

Exp. 12/31/08
3005 Magazine St., NOLA 504.342.2634