



FESTA MENU REGINA £16.95 PER PERSON

SERVED BETWEEN 2

Choose between one glass of medium house wine,
a bottle of Castello beer or soft drink

PICK 3 SMALL DISHES TO SHARE AS A STARTER

CROQUETTES ITALIANO (V)

Homemade potato croquettes with a soft cheese coated in breadcrumbs,
served with a spicy tomato dip.

ITALIAN BREAD & OLIVES (V)

Mixed homemade Italian breads, black and green olives, served with a balsamic dip.

BRUSCHETTA (V)

Toasted Italian homemade bread drizzled with garlic, olive oil, fresh basil and topped with tomatoes.

POLPETTE FORMAGGIO

Homemade Italian meatballs topped with mozzarella cheese and Napoli sauce.

ALETTI DI POLLO

Chicken wings oven roasted and tossed in a sticky sweet sauce with jalapeno peppers.

FUNGHI AL CREMA (V)

Sauteed mushrooms cooked with white wine and a touch of garlic in a
cream sauce, served on crostini.

PICK 1 MAIN COURSE PER PERSON

POLLO CARDINAL

Chicken breast in a cream and mushroom sauce with a secret twist to the chicken,
served with a choice of rice, potatoes, veg, salad or French fries.

PENNE MIA CASA

Chunks of chicken, broccoli, mushroom, garlic, cream and a hint of chilli.
You will never forgive yourself if you don't try this.

SPAGHETTI ITALIANO

Chunks of chicken, pepperoni, mixed peppers and fish mixed in a light tomato
sugo with a touch of chilli and DeCecco pasta.

PIZZA AL ROSSO

Pizza base with red pesto, red onion, cherry tomato and pepperoni sausage with mozzarella cheese.

PIZZA VEGETALI (V)

Roasted mixed Mediterranean vegetables smothered in a rich Napoli sauce with mozzarella
cheese.

PICK 1 DESSERT FOR £2.95 SUPPLEMENT PER PERSON)

VANILLA ICE CREAM TIRAMISU SPUNTINI DOUGH STICKS

Spuntini



FESTA MENU CLASSICO

£19.95 PER PERSON

PICK 4 TAPAS EACH PLUS A DESSERT

Choose between one glass of medium house wine, a bottle of Castello beer or soft drink

VEGETARIAN

PANE DI AGLIO (V)

Garlic bread toasted like mamma used to make.

ITALIAN BREAD & OLIVES (V)

Mixed homemade Italian breads, black and green olives, served with a balsamic dip.

PIZZETE FOCACCIA (V)

Pizza base brushed with olive oil, garlic, rosemary and pesto with a tomato sugo dip

BRUSCHETTA (V)

Toasted Italian homemade bread drizzled with garlic, olive oil, fresh basil and topped with tomatoes.

BRUSCHETTA PEPPERONATA (V)

Toasted Italian homemade bread, topped with roasted mixed peppers infused in olive oil and garlic.

INSALATA DI CAESAR (V)

Italian Caesar salad with egg, anchovy, garlic, croutons and caesar dressing.

CROQUETTES ITALIANO (V)

Homemade potato croquettes with a soft cheese coated in breadcrumbs, served with a spicy tomato dip.

PATATE ARROSTO (V)

Roast potatoes with herbs, tossed in a Napoli sauce and garlic mayo.

PIZZA NAPOLITANA (V)

A thin base topped with San Marzano tomato, basil, olive oil and mozzarella cheese.

PENNETTE FORMAGGIO (V)

Penne pasta tossed in a frying pan with a cheese sauce, finished with a spray of pesto on top.

ARANCINI FORMAGGIO (V)

Deep fried balls of risotto rice with Napoli sauce, stuffed with mozzarella cheese, coated in breadcrumbs and served with dip.

CARNE E POLLO

ALETTE DI POLLO

Chicken wings oven roasted, tossed in a sticky sweet sauce and jalapeno peppers.

POLLO CARDINAL

Chicken breast chunks in a cream and mushroom sauce with a secret twist to the chicken.

LASAGNE

A classic La Vita Spuntini, pasta sheets with meatballs, Napoli and bechamel sauce.

FRITTATA CON PEPPERONI E PATATE

Italian pepperoni sausage and sliced potato frittata.

SALSICCIA UCELLETTO

Italian sausage with barlotti beans in a slightly spicy tomato sauce.

ANTARA AL NERO

Duck and Stornoway black pudding with a red currant jus.

PIZZA PEPPERONI DUO

Spicy pepperoni sausage and mixed peppers on a base of tomato sauce and 100% shredded mozzarella.

COSTOLETTE D'AGNELLO

Lamb chops oven roasted, with an Italian herb crust. Drizzled with sweet balsamic.

SPAGHETTI BOLOGNESE

Classic pork and beef ragu served with thin long pasta.

PIZZA SALSICCIA CIPOLLE

Handmade Italian sausage and thinly sliced red onion with San Marzano tomato sauce, sprinkled with 100% shredded mozzarella.

PESCE

HOT CHILLI GAMBERETTI

King prawns in chilli, garlic, lemon juice and spring onions served on a bed of homemade toast.

COZZE VAPORE BIANCO

Fresh west coast mussels in a white wine cream sauce with chilli.

CACCIUCCO

Mixed seafood Italian stew slowly cooked in a San Marzano sauce with fresh basil and red chilli.

CALAMARI FRITTI

Fried strips of lightly breaded calamari with garlicky mayonnaise.

COZZE VAPORE POMODORO

Fresh west coast mussels in a traditional Italian tomato herb sauce.

DESSERT

GELATO VANILLA ROYALE

TIRAMISU

SPUNTINI DOUGH STICKS