

# FATHER'S DAY MENU 2018

Friday 15<sup>th</sup> June – Sunday 17<sup>th</sup> June 2018

2 COURSES Starter & Main from £17.95    3 COURSES from £20.95 per person

## ZUPPA DEL GIORNO

Ham and lentil soup served with homemade focaccia bread.

## MINISTRONE

Fresh vegetables in a traditional Italian soup with pasta served with homemade focaccia bread.

## LA VITA COMBO

Deep fried mozzarella, arancini ball and mini bruschetta with marinated diced tomatoes served with an arrabiata dipping pot.

## PICCOLO FOCACCIA RUSTICA

Thin base focaccia drizzled with olive oil, garlic and pesto topped with diced plum tomatoes marinated in garlic, Italian extra virgin olive oil and fresh basil drizzled with balsamic glaze.

## PACCO RIPENA

Stuffed Italian focaccia bread with sautéed spinach and mozzarella cheese brushed with extra virgin olive oil and fresh rosemary with Parmesan crust, oven baked and served with a Napoli dip.

## CACCIUCCO

Calamari, king prawn & mussels pan-fried with chilli, garlic, butter and white wine in a San Marzano tomato sauce served with crusty garlic bread on the side.

## MAC & CHEESE BALLS

Creamy delicious mac and cheese rolled in crispy Panko breadcrumbs and fried until gooey, served on a bed of diced tomato and fresh basil, with a spicy arrabiata dipping pot on the side.

## STORNOWAY CROQUETTES

Stornoway black pudding and creamed potato mash seasoned lightly breaded and gently fried served on a bed of cream and whisky sauce.

---

## SALMON SPUNTINI

A darne of oven baked Scottish salmon, served on a bed of seafood Italian risotto sautéed in a white wine butter sauce with a touch of chilli and dressed with fresh parsley (light & wonderful).

## FILLETO HIGHLANDER (£7.95 Supplement)

9oz Fillet of Scotch beef butterflied and cooked to your liking, topped with MacLeods of Stornoway black pudding and A.G. Hornig Scottish haggis dressed with a wholegrain whisky and mustard sauce, served with chips.

## BANG BANG ITALIANO

King prawns, chunks of chicken and mixed peppers, white onion and herbs cooked in a bang bang lightly spiced sauce, served on top of spaghetti noodles with fresh lime on the side.

## PENNE PICCOLINO

Mushrooms sautéed in extra virgin olive oil with broccoli, red onion, mixed peppers and cherry tomatoes finished with a touch of red chilli, homemade pesto and cream tossed with De Cecco pasta decorated with Parmesan shavings.

## PIZZA PICCANTE

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese, San Marzano tomato sauce, sautéed spicy Scotch beef, sliced pepperoni sausage and spicy Italian sausage.

## POLLO SALTIMBOCCA

Escalopes of chicken breast topped with San Danielle salted Parma ham and Bocconcini Italian mozzarella finished with a white wine and sage sauce. Served with Tuscan roast potatoes.

## PASTA PARCELS CON SPINACH E RICOTTA

Handmade pasta parcels filled with spinach and ricotta tossed with baby cherry tomatoes in a rich San Marzano plum tomato sauce with touch of fresh cream, and cooked with butter, finished with drops of pesto.

## PIZZA ITALIANA

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese, topped with roasted red peppers, mascarpone cheese and once cooked drizzled with homemade pesto and finished with a touch of pine nuts.

## TAGLIATELLE CALABRESE

Nduja Calabrian soft, very spicy sausage pan fried with cream and mascarpone cheese with crumbled Italian sausage finished with a touch of rocket.

## ITALIAN STEW DELLA MAMMA

Sliced beef pieces pan fried with mixed peppers and chunks of potato with a touch of chilli in a rich gravy sauce served with creamed mashed potato.

---

## ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit candied Italian panettone filled with chocolate and hot custard served with rich vanilla ice cream and finished with oddles of caramel sauce.

## STRAWBERRY SNOWBALL SUNDAE

Vanilla & strawberry ice cream, fresh strawberries, raspberry sauce, snowball bites finished with whipped cream and crumbled Cadbury's 99 flake.

## CHOCOLATE EXTRAVAGANZA SUNDAE

Rich vanilla royale ice cream with double Belgian chocolate ice cream smothered with chocolate sauce topped with real whipped dairy cream, finished with crumbled Cadbury's 99 flake and more chocolate sauce, decorated with a Rossini chocolate curl wafer.

Vegetarian. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens.



*Celebrate*  
**FATHER'S DAY**  
**LA VITA STYLE**

*life is beautiful*



LAVITAPIZZERIA.CO.UK