

Spuntini

Festa Menu Classico

£23.95 per person

PICK 4 TAPAS EACH PLUS A DESSERT

Verdura

Pane Di Aglio

Garlic bread toasted like Mamma used to make.

Italian Bread & Olives

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

Pizzete Focaccia

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

Bruschetta

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

Bruschetta Pepperonata

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

Arancini Formaggio

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

Croquettes Italiano

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

Patate Arrosto

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

Pizza Napolitana

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

Pennette Formaggio

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

Insalata Di Caesar

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

Carne E Pollo

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.

Spaghetti Bolognese

Classic pork and beef ragu served with thin long pasta.

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.

Costolette D'Agnello

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

Pizza Salsiccia Cipolle

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

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.

Pizza Pepperoni Duo

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

Stornoway Croquettes

Stornoway black pudding and creamed potato mash seasoned lightly breaded and gently fried. served on a cream whole grain mustard sauce.

Italian Spring Roll

Mozzarella cheese with crumbled Italian sausage wrapped in pastry gently fried served with arrabiata hot sauce dip.

Hot Chilli Gamberetti

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

Pesce

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.

Cozze Vapore Bianco

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

Dessert

Gelato Vaniglia Royale or Gelato Amaretto

Topped with whipped cream & Rossini chocolate wafer

Tiramisu

Spuntini Dough Sticks

Served with caramel & chocolate dipping pots

Vegetarian  Please inform your waiter of any allergies. 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.

Spuntini

Festa Menu Regina

£19.95 per person

STARTER

Croquettes Italiano

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

Italian Bread & Olives

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

Bruschetta

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

Pospette 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 jalapeño peppers.

Funghi Al Crema

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

Pacco Ripena

Stuffed thin 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 Napoli dip.

Pate Della Casa

Fresh chicken liver cooked with onion, sweet Italian wine blended until smooth served with homemade chutney and Scottish oatcakes.

Italian Spring Roll

Mozzarella cheese with crumbled Italian sausage wrapped in pastry gently fried served with arrabiata hot sauce dip.

MAIN COURSE

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 De Cecco pasta.

Pizza Al Rosso

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

Pizza Vegetali

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

Spaghetti Abruzzo

Long thin pasta tossed with fresh cherry tomatoes, garlic, extra virgin olive oil and butter with plenty of chilli flakes and finished with peppery rocket (a spicy hot pasta).

The Pescatore

2 eggs oven baked in our casserole of mixed seafood, borlotti beans, touch of chilli, pesto and cooked in a rich tomato sauce.

Pennette Davido

Pan fried chunks of Italian sausage, red onion and cherry tomatoes, finished in a cream sauce.

Pizza Scozzese

Spicy pepperoni sausage with Stornoway black pudding on a base of mozzarella cheese and tomato sauce.

The Hot American

Two eggs oven baked in our casserole of crumbled Italian sausage, pepperoni sausage & spicy beef strips with Borlotti beans, a touch of chilli and cooked in a San Marzano sauce.

Dessert

Gelato Vaniglia Royale or Gelato Amaretto

Topped with whipped cream & Rossini chocolate wafer

Tiramisu

Spuntini Dough Sticks

Served with caramel & chocolate dipping pots