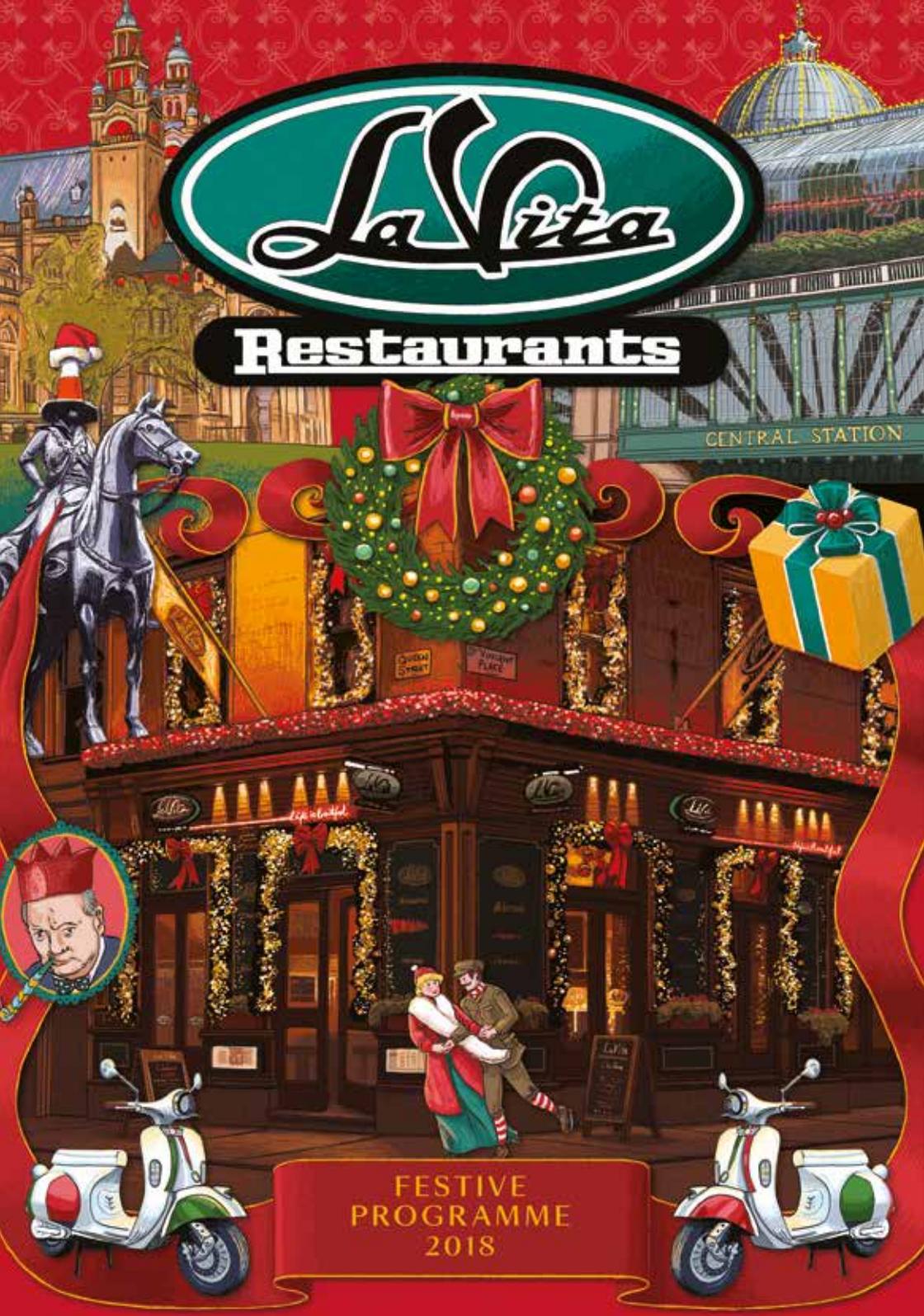




Restaurants



**FESTIVE
PROGRAMME
2018**



Festive Opening Hours

LA VITA SPUNTINI - WEST END

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Hogmanay - Until 10pm
New Year's Day - Closed



LA VITA GEORGE SQUARE

Christmas Eve - Until 9pm
Christmas Day - Closed
Hogmanay - Until 9pm
New Year's Day - Closed



LA VITA SPUNTINI - GORDON ST.

Christmas Eve - Until 9pm
Christmas Day - Closed
Hogmanay - Until 9pm
New Year's Day - Closed



LA VITA BISHOPBRIGGS

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Hogmanay - Until 2am
New Year's Day - Closed



LA VITA PICCOLINO E VINO

Christmas Eve - Until 10pm
Christmas Day - Closed
Hogmanay - Until 2am
New Year's Day - Closed

Christmas at La Vita

Christmas 2018 is on the way, and it's time to start the exciting job of planning your festive get-togethers with family and friends or organising that office Christmas party.

Join us this festive season and celebrate great Italian cuisine. This year will be the biggest and best ever so do it in style at La Vita Restaurants. We look forward to welcoming you and your party - please book early to avoid disappointment.

FESTIVE MENUS

From Thursday 22nd November 2018
until Sunday 6th January 2019
Booking Form on Page 17.

ALL YEAR ROUND CELEBRATIONS

WEDDINGS • COMMUNIONS • CHRISTENING • FUNERALS

Come and enjoy your celebrations at La Vita Restaurants. The Manager at the restaurant will be happy to discuss the celebrations with you and any requirements that you may have to ensure the event runs without a hitch.



'TIS THE SEASON
TO BE JOLLY

*Fa la la la la
la La Vita!*

Christmas Lunch

Served from Thursday 22nd November 2018 until Sunday 6th January 2019

Enjoy a lovely aperitif and sharing dish to kick off your meal

GLASS PROSECCO (£4 Supplement)
Crisp Italian bubbly.

FOCACCIA COSA NOSTRA (£4 Supplement)
Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.



ZUPPA DI NATALE

Chefs Italian rustic homemade minestrone (v) or ham and lentil served with bread and butter.

PATE DELLA CASA

Fresh chicken liver and duck pate served smooth with a fruit chutney and Scottish oatcakes.

ALETTE DI POLLO

Chicken wings oven roasted tossed with a sticky sweet sauce with jalapeños.

MOZZARELLA IN CARROZZA (V)

Italian garlic bread topped with mozzarella cheese, coated in light breadcrumbs. Served with a spicy arrabiata dip.

BRUSCHETTA CON FORMAGGIO (V)

Oven baked crisp homemade Italian bread smothered with garlic butter topped with tomatoes dressed with basil and extra virgin olive oil topped with a soft ricotta cheese.

ITALIAN SPRING ROLL

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

MAC & CHEESE BALLS (V)

Creamy, delicious mac and cheese rolled in crispy Panko breadcrumbs and fried until gooey, served with a fiery arrabiata dip.



TACCHINO NATALIZIO

Traditional Christmas turkey with stuffing, chipolatas and seasonal trimmings served with a rich gravy.

LEMON SOLE PANGRATTATO

Lemon sole fillet with breadcrumbs, shallow fried, served with seasonal trimmings and tartare sauce.

THE ITALIAN JIMMY (V)

Our famous best seller half thin based pizza margherita and half portion of homemade macaroni formaggio

SPEZZATINO (V)

Field mushrooms pan fried with mixed peppers, potatoes and a touch of chilli in a San Marzano tomato sauce. Served with Italian rice.

PIZZA DI NATALE

Thin base Italian pizza topped with San Marzano tomato sauce and mozzarella cheese, roasted turkey pieces with red onion, stuffing and drizzled with sweet cranberry sauce.

PENNE MIA CASA

La Vita's very own best seller; chunks of chicken, broccoli, mushroom, garlic, cream and hint of chilli.

WORLD FAMOUS FETTUCCINE ALFREDO (V)

The most famous pasta dish in the world made with long ribbons of De Cecco egg pasta in a butter, Parmesan and double cream sauce finished with a Parmesan crisp.

PENNE ARRABIATA CON POLLO

A hot and spicy tomato sauce cooked with chunks of chicken, chillies and fresh basil leaves.

PIZZA MEXICANA

Thin based Neapolitan Italian pizza stone baked with sweet red and yellow bell peppers with Cajun beef scattered with mozzarella cheese.

PASTA PARCELS CON SPINACH & RICOTTA (V)

Handmade pasta parcels filled with spinach and ricotta tossed in a rich San Marzano plum tomato sauce cooked with butter and finished with drops of pesto.



TIRAMISU (Homemade)

The classic Italian sponge soaked in coffee liqueur zabaglione semi cold topped with cocoa powder.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with chocolate and oven baked with custard. Served with rich vanilla ice cream and finished with oodles of caramel sauce.

GELATO CARAMELO

2 scoops of rich vanilla royal ice cream topped with whipped cream, crumbled Cadbury's flake and drizzles of Dulce De Leche Caramelo sauce. Fantastico!

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.

Christmas Dinner

Served from Thursday 22nd November 2018 until Sunday 6th January 2019

Enjoy a lovely aperitif and sharing dish to kick off your meal

GLASS PROSECCO (£4 Supplement)
Crisp Italian bubbly.

FOCACCIA COSA NOSTRA (£4 Supplement)
Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.



ZUPPA DI NATALE

Chefs Italian rustic homemade minestrone (v) or ham and lentil served with bread and butter.

PATE DELLA CASA

Fresh chicken liver and duck pate served smooth with a fruit chutney and Scottish oatcakes.

BRUSCHETTA CON PEPPERONATA E OLIVE (V)

Marinated red and yellow roasted peppers topped with pitted black olives and creamy mascarpone cheese dressed on top of Italian toasted garlicky bread.

STORNOWAY CROQUETTES

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

LA VITA COMBINATION (V)

Deep Fried breaded mozzarella, mac and cheese ball and arancini ball served with a spicy arrabiata dip.

BRUSCHETTA ITALIANO (V)

Diced plum tomatoes marinated in extra virgin olive oil, garlic and fresh basil. Served on garlic bread with mascarpone cheese, sprinkled with pine nuts and a touch of balsamic glaze.

HOT CHILLI GAMBERETTI

Black tiger king prawns sautéed with spring onions, red chilli with extra virgin olive oil and white wine served on Italian garlic toast.

STICKY JALAPEÑO CHICKEN

Chicken breast chunks pan-fried with spicy jalapeños and sticky sweet sauce.



TACCHINO NATALIZIO

Traditional Christmas turkey with stuffing, chipolatas and seasonal trimmings finished with a rich gravy.

POLLO SPUNTINI

Supreme of chicken breast wrapped with Stornoway black pudding and mozzarella cheese pan-fried in a white wine, mustard, whisky cream sauce, served with French fries.

FILLETO HIGHLANDER (£6.95 Supplement)

9oz Fillet of Scotch beef butterfly tied 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.

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 crumbled sausage.

PIZZA VERDURA (V)

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese with roasted red peppers, drizzled with homemade pesto on top.

TAGLIATELLE MONTECARLO

De Cecco Tagliatelle egg pasta tossed with chunks of chicken, mushrooms, onions, mixed peppers with garlic, olive oil. White wine cream sauce with touch of San Marzano tomato sauce.

RISOTTO MARINARA AURORA

Italian rice cooked with onion and fresh herbs tossed with fresh mussels, squid, king prawns cooked in a white wine cream and tomato sauce with a touch of chilli.

PENNE PICCOLINO (V)

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

ITALIAN STEW

Chunks of beef pan fried with mixed peppers, potatoes and a touch of chilli in a Italian gravy sauce. Served with mashed potatoes.

PIZZA DI NATALE

Thin base Italian pizza topped with San Marzano tomato sauce and mozzarella cheese, roasted turkey pieces with red onion, stuffing and drizzled with sweet cranberry sauce.



TIRAMISU (Homemade)

The classic Italian sponge soaked in coffee liqueur zabaglione semi cold topped with cocoa powder.

BANOFFEE SUNDAE

Rich vanilla ice cream served with fresh banana slices dressed with whipped cream and drizzled with caramel sauce.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with chocolate and oven baked with custard. Served with rich vanilla ice cream and finished with oodles of caramel sauce.

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.

Coming Soon...

**LA VITA SPUNTINI
GORDON ST.**



Just in time for the festive season, this Autumn we will be launching our newest addition to the La Vita famiglia - La Vita Spuntini, Gordon Street.

Boasting an equally as delicious menu as the original La Vita Spuntini in Byres Road, La Vita Gordon Street will serve a combination of our favourite Italian classics along with some exciting new dishes - created especially for the launch.

Located right in the heart of the city centre and offering a selection of merry menus and drinks packages packed full of holiday cheer, the Gordon Street restaurant will be the perfect place for both Christmas catch-ups with friends [between some last minute shopping of course], and evening office parties alike.

For those keen to get Christmas plans and gifts 'wrapped up' early, reservation lines for Christmas bookings will be open from September on the below number:

La Vita Spuntini
40 Gordon Street, Glasgow G1 3PU
0141 221 4040

"It's beginning to look a lot like Christmas, toys in ev'ry store. But the prettiest sight to see, is the holly that will be, on La Vita Spuntini's new front door..."

*Christmas
Drinks Packages*



10 x PERONI BOTTLES 330ml - £37

10 x MORETTI BOTTLES 330ml - £37

4 x BOTTLES OF PROSECCO - £85

2 x BOTTLES OF MOET E CHANDON - £95

5 x BOTTLES OF PREMIUM HOUSE WINE - £85
(Red, White and Rose Available)

1 x BOTTLE OF GORDON'S PINK GIN - £70
Includes Mixer Jugs of Coke and Lemonade

5 x PORNSTAR BOMBS - £17
Think Jagerbomb, except better.
Prosecco with a shot of Passoa to chase.

10 x SHOTS - £30
Sambuca, Tequila, Grappa, Limoncello & Arancello available

PREMIUM SPARKLING MIX - £260
2 x Bottles of Prosecco
2 x Bottles of Moet e Chandon
2 x Bottles of Moet e Chandon Rose

Please Note:
All Packages must be ordered as a package and not individually





Bring in the Bells

LA VITA PICCOLINO E VINO

4 Course Grand Dinner - £64.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

HOMEMADE CHEFS ITALIAN RUSTIC MINISTRONE (V)

Served with warm thick focaccia bread.

CHICKEN & ITALIAN RICE SOUP

Served with warm thick focaccia bread.



BURRATA (V)

Burratina cheese from Puglia served cherry vine tomatoes on the stem, drizzled with honey, extra virgin olive oil and rock salt on a bed of La Vita homemade pesto.

FRESH PASTA GRANDE (V)

3 large fresh egg pasta parcels filled with fresh spinach and soft Italian cheese served in a delicate sauce of butter, pesto and fresh basil finished with Parmesan shavings.

CACCIUCCO

Calamari, king prawns and mussels pan fried with chilli, garlic, butter and white wine, in a San Marzano tomato sauce. Served with crusty bread on the side for dipping.



VITELLO SALTIMBOCCA

Medallions of veal topped with San Danielle Parma ham and Bocconcini Italian mozzarella, finished with a white wine and sage sauce. Served with a choice of Tuscan roast potatoes or Italian rice.

SPAGHETTI AL ABRUZZO (V)

De Cecco spaghetti pasta cooked with chilli flakes and fresh sweet tomatoes, finished with spicy rocket salad and extra virgin olive oil.

POLLO LIMONE

Pan-fried chicken fillets cooked in a lemon zest and butter sauce served with roasted red peppers and baby roast potatoes.

CAPODANNO DI FILETTO

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 caramelised parsnips and fennel with French fries on the side.

SALMON ITALIANO

A dame 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 and wonderful).



AFFOGATO NOCCIOLA

Rich dairy vanilla ice cream royale drizzled with espresso coffee and Frangelico Italian hazelnut liqueur served with whipped cream and crumbled Cadbury flake.

MINI SNOWBALL DELIGHT

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

MINI BANOFFEE SUNDAE

Rich vanilla ice cream served with fresh banana slices dressed with whipped cream and drizzled with caramel sauce.

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.

Happy New Year

LA VITA BISHOPBRIGGS

4 Course Grand Dinner - £54.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

AMUSE BOUCHE

Taster size Winter pea soup drizzled with thick cream, served with a Parmesan crisp on the side.



LA VITA COMBO (V)

Deep fried breaded mushrooms, creamy mozzarella slices and breaded jalapeño peppers stuffed with cheese, all served with crisp salad and pesto mayonnaise.

HOT CHILLI GAMBRETTI

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

STICKY JALAPEÑO CHICKEN

Chicken breast chunks pan fried with jalapeños and a sticky sweet sauce.



CAPODANNO DI FILETTO

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 caramelised parsnips and fennel with French fries on the side.

SPAGHETTI AL ABRUZZO (V)

De Cecco spaghetti pasta cooked with chilli flakes and fresh sweet cherry tomatoes finished with spicy rocket salad and extra virgin olive oil.

POLLO SPUNTINI

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

BRANZINO SCOZZESE

Pan-fried sea bass fillets served on a bed of mash potato and Stornoway black pudding drizzled with a spinach and cream sauce, sprinkled with fresh chives.



MINI SNOWBALL DELIGHT

Vanilla and strawberry ice cream, fresh strawberries, raspberry sauce and snowball!! Finished with a large Cadbury's 99 flake and whipped cream!

MINI BANOFFEE SUNDAE

Rich vanilla ice cream served with fresh banana slices dressed with whipped cream and drizzled with caramel sauce.

ITALIAN BREAD & BUTTER PUDDING

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

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.

Eat, Drink Et Dance!
PARTY NIGHTS WITH LA VITA



3 Course Dinner - from only £32.95 per person
LIVE CABARET & DANCING

Celebrate your Christmas staff night out
with our Christmas Party nights!

8.15pm until 1am - Party the night away!

Drinks packages available, please ask for details.



LA VITA BISHOPBRIGGS
Saturday 8th, Saturday 15th & Saturday 22nd December



LA VITA PICCOLINO E VINO
Saturday 1st, Saturday 8th & Saturday 15th December

GIVE THE GIFT OF LA VITA
this Christmas!



Buy £60 Gift Vouchers and Get £10 FREE*

For all bookings confirmed and card
details provided for parties of 8 or more
by 1st November 2018 the party organiser
shall receive a £10 La Vita Voucher.



Gift Experiences

MORE THAN A GIFT, AN EXPERIENCE!



**3 Course Dinner
for 2 with Prosecco
£80**



**3 Course Lunch
for 2 with Wine
£40**

For further information and experiences visit
www.lavitapizzeria.co.uk/gift-experiences

Santa Stops @ LA VITA



Book now for all the family and all children will be given a free present from Santa Claus!

Meet Santa on the following dates:

LA VITA BISHOPBRIGGS

Saturday 1st December 11am to 1pm

LA VITA PICCOLINO E VINO

Saturday 8th December 12.30 to 2.30pm

LA VITA SPUNTINI

Saturday 15th December 12.30am to 2.30pm

La Vita Gives Back

Last year we raised
£6833
Thank you


When you wish upon a Star
Support Children's Hospices
Dream making for sick children

'When You Wish Upon a Star'

is La Vita's nominated Christmas charity partner.
10p per person will be discretionally added to all tables
and La Vita with match all funds raised.

from Thursday 22nd November 2018 until Sunday 6th January 2019

FESTIVE BOOKING FORM

CITY CENTRE SPUNTINI (WEST) BISHOPBRIGGS
SPUNTINI (GORDON ST.) PICCOLINO E VINO

In the first instance, please telephone and ask for the Duty Manager to check availability or go to the Reservations section on our website to book your table. Then complete this form and hand in with your card details. **All Christmas party bookings are 2 hours for Lunch and 2 hours for Dinner ONLY, from time of reservation.** We respectfully ask that you arrive promptly for your table.

NAME:

ADDRESS:

POSTCODE:

TEL:

EMAIL:

FESTIVE LUNCH MENU

DATE REQUIRED: / /

TIME REQUIRED:

NO. IN PARTY:

FESTIVE DINNER MENU

DATE REQUIRED: / /

TIME REQUIRED:

NO. IN PARTY:

I HAVE READ & UNDERSTAND CONDITIONS OF BOOKING

SIGNED:

DATE: / /

10% Gratuity will be added to all Christmas bookings.

TERMS & CONDITIONS OF ALL FESTIVE BOOKINGS

1. The A la Carte menu is only available for parties of 5 adults or below. For parties of 6 adults and above, only the Festive menu will be available. Children's menu will still be available (strictly under 12s). Daytime menu will not be available from 22nd November 2018 to 6th January 2019
2. The booking is provisional until confirmation in writing is received and credit card details are provided. Your card details are kept with a secure gateway called Stripe (similar to paypal), and will only be used for cancellation penalties. Your card will not be charged when submitting card details.
3. Any cancellations or reduction in numbers within 1 week of the booking date will automatically incur a £10 per person penalty fee from your card. "No Shows" will automatically incur a £10 per person penalty fee from your card."
4. There will be a 10% service charge added to the final bill.
5. Due to demand it may occasionally be necessary to split tables.
6. When paying by cheque, all cheques must be accompanied by a valid bankers card. This includes business cheques as well.
7. Christmas Lunch and Dinner menu is available from Thursday 22 November 2018 until Sunday 6th January 2019 inclusive.
8. Christmas Lunch times - 12noon to 3.15pm. Christmas Dinner times - 3.30pm till late.
9. A pre-order will need to be organised and brought in on the day of your booking upon arrival for all tables of 6 adults or more. We do not accept pre-orders before your arrival. Please use the pre order boxes provided on the menu which can be printed from our website.
Please note: All items on the pre order sheet will be charged for. If someone pre orders and doesn't turn up we can not be held responsible and the meal will be charged as the food has been made. Please update the pre-order before handing over to us.
10. Please let us know of any allergies for you or your party at the time of booking AND on pre order

Please note: CLOSED CHRISTMAS DAY & NEW YEARS DAY

*£10 gift vouchers must be used between 7/1/2019- 31/1/2019. Not valid Friday and Saturday.

All Major Credit Cards Accepted. Personal and Business Cheques can only be accepted with a valid bankers card.

Christmas Lunch

FESTIVE MENU DATES

	CHRISTMAS LUNCH	
	2 COURSE	3 COURSE
Thursday 22 nd NOV	£14.95	£16.95
Friday 23 rd NOV	N/A	£17.95
Saturday 24 th NOV	N/A	£17.95
Sunday 25 th NOV	£14.95	£16.95
Monday 26 th NOV	£14.95	£16.95
Tuesday 27 th NOV	£14.95	£16.95
Wednesday 28 th NOV	£14.95	£16.95
Thursdays 29 th NOV	£14.95	£16.95
Friday 30 th NOV	N/A	£19.95
Saturday 1 st DEC	N/A	£19.95
Sunday 2 nd DEC	£15.95	£17.95
Monday 3 rd DEC	£15.95	£17.95
Tuesday 4 th DEC	£15.95	£17.95
Wednesday 5 th DEC	£15.95	£17.95
Thursdays 6 th DEC	£15.95	£17.95
Friday 7 th DEC	N/A	£19.95
Saturday 8 th DEC	N/A	£19.95
Sunday 9 th DEC	£15.95	£17.95
Monday 10 th DEC	£15.95	£17.95
Tuesday 11 th DEC	£15.95	£17.95
Wednesday 12 th DEC	£15.95	£17.95
Thursdays 13 th DEC	£15.95	£17.95
Friday 14 th DEC	N/A	£19.95
Saturday 15 th DEC	N/A	£19.95
Sunday 16 th DEC	£16.95	£18.95
Monday 17 th DEC	£16.95	£18.95
Tuesday 18 th DEC	£16.95	£18.95
Wednesday 19 th DEC	£16.95	£18.95
Thursdays 20 th DEC	£16.95	£18.95
Friday 21 st DEC	N/A	£19.95
Saturday 22 nd DEC	N/A	£19.95
Sunday 23 rd DEC	£17.95	£19.95
Monday 24 th DEC	£17.95	£19.95
Tuesday 25 th DEC	CLOSED	CLOSED
Wednesday 26 th DEC	£17.95	£19.95
Thursdays 27 th DEC	£17.95	£19.95
Friday 28 th DEC	N/A	£19.95
Saturday 29 th DEC	N/A	£19.95
Sunday 30 th DEC	£17.95	£19.95
Monday 31 st DEC	£17.95	£19.95
Tuesday 1 st JAN	CLOSED	CLOSED
Wednesday 2 nd JAN	£17.95	£19.95
Thursdays 3 rd JAN	£17.95	£19.95
Friday 4 th JAN	N/A	£19.95
Saturday 5 th JAN	N/A	£19.95

Christmas Dinner

FESTIVE MENU DATES

	CHRISTMAS DINNER	
	2 COURSE	3 COURSE
Thursday 22 nd NOV	£20.95	£22.95
Friday 23 rd NOV	N/A	£23.95
Saturday 24 th NOV	N/A	£23.95
Sunday 25 th NOV	£20.95	£22.95
Monday 26 th NOV	£20.95	£22.95
Tuesday 27 th NOV	£20.95	£22.95
Wednesday 28 th NOV	£20.95	£22.95
Thursdays 29 th NOV	£20.95	£22.95
Friday 30 th NOV	N/A	£29.95
Saturday 1 st DEC	N/A	£29.95
Sunday 2 nd DEC	£21.95	£23.95
Monday 3 rd DEC	£21.95	£23.95
Tuesday 4 th DEC	£21.95	£23.95
Wednesday 5 th DEC	£21.95	£23.95
Thursdays 6 th DEC	£21.95	£23.95
Friday 7 th DEC	N/A	£29.95
Saturday 8 th DEC	N/A	£29.95
Sunday 9 th DEC	£21.95	£23.95
Monday 10 th DEC	£21.95	£23.95
Tuesday 11 th DEC	£21.95	£23.95
Wednesday 12 th DEC	£21.95	£23.95
Thursdays 13 th DEC	£21.95	£23.95
Friday 14 th DEC	N/A	£29.95
Saturday 15 th DEC	N/A	£29.95
Sunday 16 th DEC	£22.95	£26.95
Monday 17 th DEC	£22.95	£26.95
Tuesday 18 th DEC	£22.95	£26.95
Wednesday 19 th DEC	£22.95	£26.95
Thursdays 20 th DEC	£22.95	£26.95
Friday 21 st DEC	N/A	£28.95
Saturday 22 nd DEC	N/A	£28.95
Sunday 23 rd DEC	£23.95	£28.95
Monday 24 th DEC	£23.95	£28.95
Tuesday 25 th DEC	CLOSED	CLOSED
Wednesday 26 th DEC	£23.95	£28.95
Thursdays 27 th DEC	£23.95	£28.95
Friday 28 th DEC	N/A	£28.95
Saturday 29 th DEC	N/A	£28.95
Sunday 30 th DEC	£23.95	£28.95
Monday 31 st DEC	£23.95	£28.95
Tuesday 1 st JAN	CLOSED	CLOSED
Wednesday 2 nd JAN	£23.95	£28.95
Thursdays 3 rd JAN	£23.95	£28.95
Friday 4 th JAN	N/A	£28.95
Saturday 5 th JAN	N/A	£28.95



LA VITA SPUNTINI

(West End)

199-201 Byres Rd, Glasgow G12 8TN

0141 339 4222

LA VITA CITY CENTRE

(Corner George Square)

161 Queen Street, Glasgow G1 3BJ

0141 248 3533

LA VITA SPUNTINI

(City Centre)

40 Gordon Street, Glasgow G1 3PU

0141 221 4040

LA VITA BISHOPBRIGGS

(North)

185-187 Kirkintilloch Road, Bishopbriggs G64 2LS

Reservations - 0141 772 1333

Takeaway & Home Delivery - 0141 762 0303

LA VITA PICCOLINO E VINO

(South)

273-275 Mearns Rd, Newton Mearns G77 5LU

Reservations - 0141 639 5050

Takeaway & Home Delivery - 0141 639 4686

www.lavitapizzeria.co.uk

 /LaVitaScotland  @LaVitaGlasgow  /La_Vita_uk