



# Set Menu - Silver

Party Menu £19-95 Per Person

Group Bookings {tables of 8 or more Friday and Saturday}

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## STARTERS

### Sticky Jalapeño Chicken

Chicken breast chunks pan fried with jalapenos and a sweet sticky sauce

### Zuppa (v)

Minestrone Italian style vegetable soup or Soup of the Day

### La Vita Combination

Deep fried breaded mushrooms, breaded mozzarella, stuffed jalapenos finished with a fresh salad garnish

### Chicken Wings

Dry roasted and coated in our own secret sauce

### Bruschetta Con Formaggio (v)

Crisp Italian homemade bread dressed with chopped tomatoes in basil, garlic and extra virgin olive oil, topped with ricotta cheese from the mountains of Italy, oven roasted

### Pate Della Casa

Homemade chicken livers and duck herb smooth pate served with fruit chutney and Scottish oatcakes

### Italian Balls Formaggio (v)

Deep fried balls of risotto and Napoli sauce stuffed with mozzarella and coated in breadcrumbs served with a dip

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## MAINS

### Penne Mia Casa

Our famous Mia Casa sauce with chunks of chicken, broccoli, mushrooms, garlic, cream and a hint of chilli tossed with penne pasta

### Pizza Marinara

A cocktail of fresh seafood with mozzarella cheese on a tomato base

### Bistecca Al Pepe (£4.95 Supplement)

Whole grain peppercorns, brandy and cream are blended to give a rich distinctive sauce topping your choice of 10oz Sirloin steak with french fries

### Fusilli Nonna

Bacon, pine nuts, olive oil, mushrooms, fresh garlic, balsamic vinegar and sundried tomatoes tossed in a pan with freshly cooked fusilli pasta

### Pizza Double Pepperoni

A high quality cured Italian sausage with tomato and mozzarella cheese

### Lasagne

Our traditional Italian favourite

### Spaghetti Carbonara

A classic cream and herb sauce with strips of succulent bacon

### Pollo Milanese

Supreme of chicken breast in breadcrumbs pan fried and served with spaghetti Amatricana and parmesan flakes on top. Once tasted never forgotten!

### Calzone

A folded pizza base stuffed with everything! Baked in the oven and served with a fresh garnish

### Risotto Montanara (v)

Fresh field mushrooms sautéed in olive oil, garlic and cream with Italian rice, finished with parmesan shavings and drizzled with truffle oil

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## DESSERTS

Chocolate Fudge Cake / Gelato Vanilla / Tiramisu / Torta Del Giorno