

VALENTINE'S MENU 2019

Thursday 14th February to Saturday 16th February

2 COURSES available before 6pm from £19.95 per person ♥ 3 COURSES from £23.95 per person



START YOUR EVENING OFF WITH OUR SOULMATE COCKTAILS

£14.95 per couple

For the lady, a violet gin cocktail and for the gentleman, a special twist on a whisky sour.



MINISTRONE

Traditional minestrone soup topped with a toasted Fiori de Latte cheese crouton and finished with a sprinkle of Parmesan cheese.

CUPID'S COMBO ✓

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

STORNOWAY CROQUETTES

Stornoway black pudding and creamed potato mash seasoned, lightly breaded and gently fried, served with a Scotch whisky cream sauce.

BRUSCHETTA CON GAMBERETTI ALLA MARIE ROSE

Chopped tomatoes marinated in garlic and extra virgin olive oil, served on a crispy crostini and topped with sweet balsamic glaze and dressed with king prawns in marie rose.

POLPETTE FORMAGGIO

Italian meatballs cooked in San Marzano tomato sauce topped with melted cheese and served with garlic bread on the side.

HAGGIS FRITTERS

Haggis coated in our crispy batter, on a bed of shredded iceberg lettuce, drizzled with our famous whisky wholegrain cream sauce.

PACCO RIPENA ✓

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

BRUSCHETTA CON PEPPERONATA E OLIVE ✓

Marinated red and yellow roasted peppers topped with pitted black olives and creamy mascarpone cheese dressed with sweet balsamic served on crusty Italian toasted garlic bread.



PIZZA ROMEO

Thin base Neapolitan pizza topped with mozzarella cheese, San Marzano tomato sauce, crumbled Italian sausage, pepperoni and sautéed spicy Scotch beef drizzled with BBQ sauce.

TAGLIATELLE LA VITA ✓

Sun-dried tomatoes, fresh pine nuts, homemade pesto and mascarpone cheese tossed with ribbons of fresh egg pasta.

FILLETTO ROSSINI (£7 Supplement)

10oz prime Scotch fillet steak slowly cooked, topped with pâté on a toasted crouton, finished with a rich red wine sauce served with a choice of chips, roast potatoes and veg or rice.

SPAGHETTI ALLA CARBONARA SCOZZESE

Diced chicken with Stornoway black pudding, spring onions, white wine, black pepper and eggs, tossed in a creamy sauce.

PIZZA JULIETTA ✓

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese, San Marzano tomato sauce, rocket salad and roasted red pepper topped with crumbled goats cheese.

RIGATONI CALABRESE

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

CHICKEN STROGANOFF

Chunks of chicken in a brandy and mushroom cream sauce served with chips and Italian rice.

BRANZINO PICANTE

Crispy spicy sea bass fillets served on a bed of spinach salad with cherry tomatoes, pine nuts and greek yogurt with Tuscan roast potatoes.

TAGLIATELLE CON MANZO

Strips of Scotch beef sautéed in extra virgin olive oil and butter with fresh chillies, garlic, touch of pesto and sliced cherry tomatoes. Tossed with De Cecco ribbons.

POLLO LIMONE ALLA MILANESE

Escalopes of chicken breast gently fried in panko breadcrumbs drizzled in a lemon and butter sauce, served with spaghetti carbonara on the side.



SMARTIE SUNDAE SENSATION

Scoops of strawberry and vanilla Royale ice cream with Nestles Smarties, drizzled with raspberry sauce, whipped cream and dressed with Rossini chocolate curls.

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.

CADBURY'S CRUNCHIE FRIDAY SUNDAE

Rich vanilla Royale ice cream with chunks of Cadburys Crunchie, smothered in rich toffee sauce, whipped cream and crumbled 99 Flake.