

CONGRATULATIONS

GRADUATION MENU - 2 COURSES from £19.95 per person

COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL

ZUPPA

Italian minestrone vegetable soup or chef's soup of the day.

POLPETTE FORMAGGIO

Italian meatballs made to our own recipe topped with mozzarella cheese in a delicate tomato sauce.

HOT CHILLI KING PRAWNS

(£1.95 Supplement)

King prawns pan fried with olive oil, red chillies and lemon juice, served on a garlic crostini with rocket leaves with a touch of chilli.

LA VITA COMBO ^v

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

STICKY JALAPEÑO CHICKEN

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

BRUSCHETTA CON PEPPERONATA E OLIVE ^v

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.

STORNOWAY CROQUETTES

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

PIZZA AMERICANA

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.

ITALIAN STEW

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.

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.

PENNE PICCOLINO ^v

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 INFERNO

Thin crust pizza stone baked topped with sauce marinated spiced beef and jalapeño chillies finished with mozzarella cheese.

POLLO SAN FELICE

Breast of chicken in Cajun spices lying on a bed of San Marzano tomatoes and fresh rocket, dressed with our very own lemon pesto sauce served with Italian rice.

PENNE CALABRESE

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

PIZZA ITALIANA ^v

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.

BANG BANG ITALIANO

King prawns, chunks of chicken & mixed peppers cooked in a bang bang spiced sauce, with Italian rice cooked with herbs and onions served on the side with fresh lime.

FUSILLI PICANTE

Sliced pepperoni sausage pan fried with red peppers and red onion in a Romana sauce of cream with a touch of sugo, seasoned the La Vita way.

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.

PENNE NONNA

Fresh smoked bacon, pine nuts, olive oil, wild mushrooms, fresh garlic, balsamic vinegar and sun dried tomatoes. Did we leave anything out?

DOLCI - (£3 Supplement)

GELATO CARAMELLO • STRAWBERRY SNOWBALL DELIGHT

TIRAMISU • ITALIAN BREAD & BUTTER PUDDING

CAFFE - (£2 Supplement)

Americano, Latte, Espresso or English Tea

Congratulations
ON YOUR
Graduation



www.lavitapizzeria.co.uk