

Christmas Lunch

Take a break from your Christmas shopping spree and join us for our authentic and delicious Christmas Lunch menu.

Why not enjoy one of our colourful Signature Cocktails with friends or indulge your sweet tooth with one of our many tasty and delicious Desserts.

All served up by our friendly staff with a side order of fun.



Available from 12pm - 3:15pm

Served Sunday to Thursday

2 COURSES - £16.95 per person

3 COURSES - £18.95 per person

Served Friday & Saturday, also Christmas Eve & Hogmanay

WE ONLY SERVE 3 COURSES - £19.95 per person



CHRISTMAS LUNCH MENU

Served from Thursday 21st November 2019 until Sunday 5th January 2020

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 melted mozzarella.

ITALIAN SPRING ROLL

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

PICCOLO FOCACCIA POMODORO (V)

Thin base focaccia drizzled with olive oil, garlic and pesto topped with diced plum tomatoes marinated in garlic, Italian extra virgin olive oil and fresh basil drizzled with balsamic glaze.



TACCHINO NATALIZIO

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

HADDOCK CON PANGRATTATO

Thick cut slice of fresh haddock 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.

PENNE NATALE

Sautéed turkey with red onion and diced chipolatas tossed in a sweet cranberry and cream sauce, sprinkled with a touch of Parmesan.



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.