

# GRADUATION MENU 2022

ANY 2 COURSES from £25.95 per person 🌸 3 COURSES from £33.95 per person  
Including a complimentary glass of crisp Italian prosecco

## MINISTRONE SOUP

Fresh Vegetables in a traditional Italian Soup with Pasta.

## LA VITA COMBO

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

## CACCIUCCO

Calamari, king prawn & mussels pan-fried with chilli, garlic, butter and white wine in a San Marzano tomato sauce served with crusty garlic bread on the side.

## ITALIAN SPRING ROLL

Mozzarella cheese with crumbled Italian sausage, shredded carrot and red onion wrapped in pastry gently fried. Served with arrabiata hot sauce dip.

## STORNOWAY CROQUETTES

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

## PIZZA NONNA

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

## BANG BANG ITALIANO

King prawns, chunks of chicken and mixed peppers, white onion and herbs cooked in a bang bang lightly spiced sauce, served on top of spaghetti noodles with fresh lime on the side.

## TAGLIATELLE LA VITA

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

## 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 ARRABIATA CON POLLO

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

## 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.

## FILETTO HIGHLANDER (£9 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.

## 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.

## SEXY BRUSCHETTA

Toasted garlic bread topped with Italian ricotta cheese, topped with pesto, chopped Italian plum tomatoes marinated in basil, olive oil and garlic. Finished with pine nuts and oven baked. 

## 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 focaccia 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.

## FOCCACCIA PICCANTE

Thin base focaccia topped with mozzarella and smothered with Nduja spicy salami spread and served with a lemon and garlic mayonnaise dip.

## PIZZA DELLA FESTA

Thin base pizza topped with chopped Italian plum tomatoes marinated in garlic, basil and olive oil, mascarpone cheese and pine nuts finished with a touch of Fiori Di Latte mozzarella cheese.

## ITALIAN STEW DELLA MAMMA

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.

## 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 AMORE DE CARNE

Pizza base with mortadella with pistachio nuts, Italian meatballs and Italian pepperoni sausage on a bed of San Marzano tomato sauce topped with fiori di late mozzarella cheese finished with pine nuts.

## POLLO CAPELLO

Supreme of chicken breast flattened in breadcrumbs topped with Parma ham and melted mozzarella cheese. Finished with La Vita Capello sauce, creamy mashed potato and pesto.

## SPAGHETTI SORRENTO

Pan-fried chunks of chicken with onions tossed in a garlic, lemon and cream sauce. Finished with parmesan & burrata mozzarella

## TAGLIATELLE CON MORTADELLA

Pasta cooked with pan fried mortadella con pistachio, in a cream carbonara sauce finished with a sprinkle of pine nuts, parmesan and mozzarella cheese. Tossed and served to enjoy

## CADBURY'S CRUNCHIE FRIDAY SUNDAE

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

## BOMBOLONE CON NUTELLA CALDO

The ultimate love bomb! Homemade large Italian doughnut bursting with warm Nutella rolled in sugar served warm with a pot of caramel sauce. For chocolate lovers.

## FRESH STRAWBERRY SUNDAE

Our smooth strawberry ice cream drizzled with raspberry sauce and topped with fresh strawberries and whipped cream!



WHY NOT TRY  
OUR OWN UNIQUE  
SIGNATURE DISHES?

# GRADUATION MENU



[www.lavitapizzeria.co.uk](http://www.lavitapizzeria.co.uk)

