

FIXED PRICE MENU

3 Courses From £18.95 Sunday To Thursday • 3 Courses From £19.95 Friday and Saturday

Complimentary Glass of Prosecco on Arrival

STARTERS

Minestrone V

Chunks of vegetables in a traditional Italian soup

Deep Fried Mozzarella V

Fresh mozzarella direct from Italy coated with breadcrumbs, served with a spicy Napoli dip

Bruschetta V

Toasted bread homemade in La Vita, drizzled with a mix of garlic, olive oil, fresh basil, chopped tomatoes, finished with balsamic vinegar

Funghi Fritti 🛛

Deep fried mushrooms dressed in breadcrumbs, served with garlic mayonnaise and salad

Zuppa Soup of the day

Crostini Formaggio e Pesto 🛛

Italian homemade bread oven baked, smothered with garlicky butter and mozzarella cheese, finished with a drizzle of pesto

Piccolo Foccacia Cosa Nostra 🛛 6' inch pizza base drizzled with our secret basil, rosemary & olive oil mix served with a fresh Napoli sauce to dip

> Bruschetta Pepperonata V Toasted homemade Italian garlic bread topped with roasted red pepper

MAINS

Pizza Margherita V Stone baked thin base pizza topped with mozzarella

Fusilli Aurora V

Pasta twists with a Napoli sauce with a touch of cream

Pizza Salsiccia

Thin crust Italian pizza stone baked with mozzarella and San Marzano tomato sauce with crumbled spicy Italian sausage

Fish & Chips

Fresh haddock in panko breadcrumbs deep fried, served with fat chips and tarter sauce *£I Supplement

Macaroni Formaggio 🛛

Small tubes of pasta tossed in a sauce of Italian cheeses

Pizza Polpette

Homemade Italian meatballs topped on a stone baked thin base pizza topped with mozzarella cheese

Italian Stew

Chunks of beef pan fried with mixed peppers, potatoes and a touch of chilliin a Italian gravy sauce, served with Italian rice *£1.50 Supplement

Penne Arrabbiata 🛛

A hot and spicy tomato sauce cooked with chillies and fresh basil leaves

Pan Roasted Chicken Thighs

Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash

Pizza Pepperoni A high quality cured Italian sausage sliced with a San Marzano tomato sauce finished with mozzarella cheese

Penne Polpette Homemade Italian Meatballs in a rich Napoli sauce

Spaghetti Bolognese The traditional Italian meat and tomato sauce as Mamma would make!

> Lasagne Our traditional Italian favourite

Pizza Verdura V Roasted red peppers with a San Marzano tomato sauce and mozzarella cheese, finished with drizzles of pesto

Risotto Pepperonata 🛛

Sliced red peppers sautéed in olive oil with fine red chillies tossed in a San Marzano Napoli sauce with Italian rice

Cozze al Vapore

Fresh, deep sea mussels in a traditional Italian tomato and herb sauce, or a white wine and cream herb sauce. Served with crusty, smothered garlic bread. Please allow 15 minutes to cook *£1 Supplement

Italian Roast Porcetta

Slow cooked Tuscan pork rolled in Italian herbs and spices, served with 2 homemade Yorkshire puddings, smothered in a rich gravy, served with sauteed vegetables & roast potatoes *£2.95 Supplement

Spezzatino V

Field mushrooms pan fried with mixed peppers, potatoes and a touch of chilli in a cream and tomato sauce

DESSERTS

Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold and topped with cacao powder

Nonna's Apple Crumble

Baked to perfection! Traditional homemade apple crumble served warm with drizzles of delicious custard

Gelato Caramello

Rich vanilla royal ice cream with oodles of Dulce de Leche sauce with a Rossini chocolate curl wafer

Neapolitan Ice Cream 2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

Italian Bread & Butter Pudding

Handmade La Vita's very own fruit panettone filled with chocolate, baked with custard and drizzled with caramel sauce

Vegetarian 📎 Please inform your waiter of any allergies. Not available during December or Valentine's Day, Mother's day or Easter Sunday. The management reserve the right to withdraw this offer during any high season or bank holidays. 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.

