



### THE ARCARI FAMILY

JUST AFTER WORLD WAR 2, IN A SMALL VILLAGE CALLED PICINISCO, MARIO ARCARI WAS BORN. PICINISCO IS A SMALL VILLAGE IN THE PROVINCE OF FROSINONE IN THE REGION OF LAZIO. THE TERRITORY IS INCLUDED IN ABRUZZO NATIONAL PARK, ONE OF THE OLDEST IN ITALY.

Picinisco is surrounded by mountains and like most other villagers Mario Arcari's family worked the land to give them a living. Being between Rome and Naples Picinisco was destroyed badly like many villages during the war so many people left and travelled all over the world seeking a better life.

October 1958: Mario Arcari arrived in Scotland. Not having many skills and poor English he struggled to get work but with determination and hard work he got a job in Dumfries in a monastery. He watched and learned fast, always dreaming that one day he would open his own business.

In Glasgow at this time there was a tight Italian community who would often meet at an Italian club in Park Circus. Mario met and then married Annuziata, who was also of Italian origin. Together they worked hard and opened their first fish and chip shop in Polmadie Road, Glasgow. They went on to open shops in Queen Elizabeth Square, Castlemilk, Hamilton, Croftfoot, Crookston, Bishopbriggs and Scotstoun. Mario and Annuziata had fulfilled their dream.

Mario and Annuziata were blessed with 6 children-Antonio, Iolanda, Marco, Adelina, Rocco and Marisa. They always hoped that their children would continue the family business, so from a young age taught them all the skills they would need to run their own businesses.

Antonio and Marco were to be the ones who would take over the businesses and then take them to a new level. Opening first "La Vita" in Bishopbriggs and the "La Vita" in George Square.

The next generation is growing fast. Mario (Marco's son), works with his father now and has started to try and enhance the business with ideas of his own. Together they plan to expand the business and continue their creativity and innovation within Italian cuisine.

La Vita Spuntini located in the West End, Byres Road, La Vita Piccolino E Vino in Newton Mearns and La Vita Spuntini on Gordon Street have since opened. La Vita Barrachnie in the East End opens soon in 2022, and whichever restaurant you dine in, you will agree that 'La Vita e Bella;' life is beautiful! The next chapter is for our bakery facilities which will be placed in Barrachnie and will supply all of our restaurants. You will also be able to purchase all our cakes and breads to take home and enjoy.

Sadly, Antonio will not see these as he was involved in a fatal car accident. He was the best brother and son anyone could ask for and he will be sorely missed by all his family. His legacy will live on through the businesses.

We have always prided ourselves on bringing you the best within the finest surrounding and it is our intention at all times to provide a quality service. However if you feel that you have not been satisfactorily attended to please contact me and I will endeavour to rectify your complaint.

### MARIO ARCARI

Director









# THE THE RESIDENCE OF THE PARTY OF THE PARTY

## BRUSCHETTA E PANE

### MIXED PANE E OLIVE ② . . . . . . . . £4.55 $Focaccia, home \ made \ bread \ slices \ and \ bread sticks. \ With \ the \ best \ Kalamata$ and Nocellara olives. Served with Balsamic and extra virgin olive oil dip. **BRUSCHETTA ◎**. . . . . . . . . . . . . . £6.95 Toasted Italian garlicky home made bread topped with a marinated mixture of extra virgin olive oil, garlic, fresh basil and chopped tomatoes, drizzled with Balsamic. BRUSCHETTA CON FORMAGGIO **0**. . . . £7.55 Crisp Italian bread, home made, dressed with chopped tomatoes. In basil, garlic and extra virgin olive oil. Topped with cream cheese from Italy. Oven roasted. **GARLIC BREAD 0**. . . . . . . . . . . . £3.55 Oven baked bread smothered with garlic butter. ITALIAN BREAD ♥ . . . . . . . . . £2.95 Home made Italian bread and thick foccacia slice served with butter, extra virgin olive oil, sweet balsamic dip and honey balsamic dip. GARLIC BREAD MOZZARELLA ♥ . . . . . £4.95 Oven baked bread smothered with garlic butter. Topped with mozzarella and drizzled with homemade pesto. BRUSCHETTA CON GAMBERETTI . . . . . £8.95 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. **BRUSCHETTA CON PEPERONATA** E MASCARPONE . . . . . . . . £7.95 Marinated red and yellow peppers in olive oil served on toasted garlic bread, oven $baked, topped \ with \ creamy \ mascarpone \ cheese \ and \ drizzled \ with \ sweet \ balsamic.$

BRUSCHETTE AL AVOCADO . . . . . . £9.95

Crisp Italian Garlic bread topped with crushed avocado, torn burrata mozzerella & sliced tomatoes. Drizzled with oregano, olive oil & sweet balsamic. Finished with fresh basil.





Why not try our own unique signature dishes?

Vegetarian 🕔 Please inform your waiter of any allergies. 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.

## STARTERS

MINESTRONE ♥ £4.95  Fresh Vegetables in a traditional Italian Soup with Pasta.	STARTER PORTION PASTA £9.55 From our main pasta section.
TURBA DEL CIORNIO	
ZUPPA DEL GIORNO £4.95 Chef's soup of the day.	GOATS CHEESE SALAD ♥ £8.45  Red chard, black olives, cherry tomatoes, cucumber, beetroot
HOT-CHILLI GAMBERETTI £8.95  King Prawns, panfried with spring onions, cherry	and pine nuts with olive oil, sweet balsamic, topped with imported Italian goats cheese and a touch of pesto.
tomatoes, garlic, lemon juice, fresh red chilli. Served on Crostini toast with a fresh rocket salad.	WHITEBAIT
MOZZARELLA IN CARROZZA ②£6.95	Deep fried small fish coated in Panko breadcrumbs, dressed with garnish and Italian tartare sauce dip.
Italian garlic bread topped with mozzarella cheese, coated in light breadcrumbs. Served with a tomato dip.	ARANCINI SICILIANA £7.95
PATE DELLA CASA £7.25	Deep fried balls of risotto rice and Napoli sauce stuffed with Nduja spiçy salami and Italian sausage, mozzarella and coated
Home made chicken livers and duck herb smooth pate served with fruit chuntey and Scottish oatcakes.	in breadcrumbs, served with spicy tomato dip. Hot and spicy.
COZZE AL VAPORE £9.45	BLACK PUDDING ITALIANO £7.55 Stornoway black pudding served on a crostini
Fresh deep sea mussels cooked in a choice of sauce served with crusty garlic bread. Choose your sauce BIANCO (white wine, cream and chilli)	toast with a fried egg, San Danielle Parma ham and dressed with rocket salad and sweet balsamic.
POMODORO (tomato, chilli and pesto)	010 4F
	SCOTTISH SCALLOPS £10.45
POTATO LATKES ♥ £6.95  Pan fried shredded potato and onion pancakes served with a dipping pot.	Fresh Loch Fyne scallops pan fried served on a pea purée drizzled with sweet balsamic garnished with garlic toast.
POLPETTE FORMAGGIO £7.25	THE HAGGIS TOWER £7.45
Italian meatballs made to our own recipe. Cooked in a delicate tomato sauce. Served in a baked Parmesan basket.	A.G. Hornig Scottish haggis on a tower of mashed potato and mashed carrots. Dressed with a wholegrain mustard and cream sauce.
FUNGHI RIPIENI £6.95	ARTICHOKE ALLA GENOVESE   £7.35
Large mushroom caps filled with pate crumbled and fried with a garlicky mayonnaise dip.	Marinated artichokes in extra virgin olive oil served with cherry tomatoes, pine nuts and pesto. Finished with Parmesan shavings (simple but fantastic).
BURRATA HAND-TIED MOZZARELLA . £9.45	11.11.010.41.010.01.17F. 0
Delivered from Italy every week directly to La Vita restaurants. Handmade mozzarella basket, hand-tied with a soft	HALLOUMI PICCANTE ♥ £7.25  Greek halloumi cheese sticks coated with panko breadcrumbs,
cream, released when cut open. Served with sliced cherry tomatoes and dressed with extra virgin olive oil, fresh basil and raspberry infused balsamic and bread sticks.	pan-fried with cajun spices served with a chilli, lemon and yoghurt dip, dressed with pesto and coriander.
rrest vast and raspoerty at used vastanae and vical seems.	<b>CACCIUCO</b> £9.45
MOZZARELLA FRITTA ♥ £6.95  Creamy mozzarella imported directly from Campania in Italy.	Calamari, king prawns and mussels pan fried with chilli, garlic, butter and white wine in a San Marzano tomato
Rolled in our own breadcrumbs and served on an Italian tomato salsa, sweet balsamic and drizzled with pesto.	sauce, served with crusty bread on the side for dipping.
CALAMARI FRITTI £7.95	SCALLOPS THERMIDOR £10.45 Fresh Loch Fyne king scallops pan fried and topped
Fresh Calamari deep fried in a light batter and served with garlic mayonnaise.	with thermidor sauce, served with garlic bread.
ALETTE DI POLLO £6.95	ARANCINI FORMAGGIO • £7.55
Chicken wings oven roasted. Tossed with sticky sweet sauce and jalapeño peppers. Served with a mayonnaise dip.	Deep fried balls of risotto rice and Napoli sauce stuffed with peas, Italian cheese and coated in breadcrumbs, served with dip.
AVOCADO & KING PRAWN COCKTAIL £9.95	GARLIC CHORIZO PRAWNS £9.95
An old time classic served with chopped baby gem salad. With king prawns mixed with a rich rose dusted paprika, served with fresh avocado, fresh lemon wedge and Italian bread and butter on the side.	King prawns pan fried with chorizo Spanish sausage with garlic & olive oil, served on garlic crostini toast served with garlic mayo on the side.



# A CONTRACTOR OF THE STANCE OF

### PASTA

We use only De Cecco the finest pasta in Italy. Gluten free pasta available – please allow 15 minutes to cook.

Feel free to change your pasta if you prefer another type.

PENNETTE NAPOLITANA • £10.45  Ripe plum tomatoes in a fresh herb sauce.	PENNETTE AL NERO DI SCOZZESE £13.95 Stornoway black pudding, pepperoni sausage and sun-dried tomatoes. Finished with a sweet
SPAGHETTI BOLOGNESE £11.65  Long thin pasta made with a traditional Italian meat and tomato sauce slow cooked for 6 hours as Mamma would make.	balsamic sauce and Parmesan cheese.  MR GRANT'S PENNETTE £12.95
PENNETTE ARRABIATA £11.65  Short tubes of pasta in a hot and spicy tomato sauce cooked with chillies and fresh basil leaves.	A favourite of the owners friend. Trimmings of salt beef with red onion and sun-dried tomatoes sautéed in frying pan with a rich San Marzano tomato sauce tossed with short tubes of pasta.
CASARACCIA NONNA £12.95  Fresh smoked bacon, pine nuts, olive oil, wild mushrooms, fresh garlic, balsamic vinegar and sun dried tomatoes, with pasta twists. Did we leave anything out?	SPAGHETTI CARBONARA £12.45  A classic cream and herb sauce cooked with strips of succulent bacon.
PENNETTE AMATRICIANA £12.25 Strips of bacon cooked in a fresh tomato sauce with onions and fresh spices.	SANO ZUCCHINI PASTA £11.95  Our healthy option; instead of using pasta, we will toss any of our pasta sauces with long strands of courgette. For the health conscious pasta lover. (Seafood supplement £3)
SPAGHETTI FRUTTI DI MARE	
AL POMODORO OR AL BIANCO £17.45  Fresh seafood cooked in a lightly spiced tomato sauce for a delicate flavour or in a white wine herb cream sauce.	FARFALLE AL SPAGNOLO £13.45  Pasta bows tossed in a pan with Spanish chorizo sausage, red onion, pesto and San Marzano plum tomato sauce topped with melted mozzarella.
CASARACCIA MAMMA £12.25  Strips of bacon and mushroom sautéed in a frying pan and finished with a touch of cream and Napoli sauce. With pasta twists.	SPAGHETTI POLPETTE £12.25  Homemade Italian meatballs in a delicate Napoli sauce tossed in long thin pasta.
PENNETTE MIA CASA £13.95  Chunks of chicken, broccoli, mushrooms, garlic, cream and a hint of red chilli in a thick sauce tossed in short tubes of pasta. You will never forgive yourself if you don't try this.	SPAGHETTI CON CAPESANTE £18.95 Fresh Loch Fyne king scallops pan fried with butter, garlic, touch of chilli, white wine, black olives and finished with cherry tomatoes. Tossed with De Cecco spaghetti pasta (fantastic).
CASARACCIA PICCANTE£12.95  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. With pasta twists.	FARFALLE PICCOLINO V £12.95  Mushrooms, broccoli, red onion, mixed peppers and cherry tomatoes sautéed in olive oil with a touch of red chilli, homemade pesto finished in a cream sauce decorated with Parmesan shavings.
LOBSTER RAVIOLI £17.45  Direct from Italy this handmade ravioli is filled with lobster and served with Napoli and cream sauce with a touch of chilli to give a little kick. Garnished with rocket salad.	TAGLIATELLE LA VITA £14.95  Sun-dried tomatoes, fresh pine nut homemade pesto and mascarpone cheese tossed with ribbons of fresh egg pasta and fresh peppery rocket (must try this dish!).
LASAGNE £12.35  Out traditional Italian favourite.	SPAGHETTI CON GAMBERETTI £18.95  King prawns pan fried with butter, garlic, touch of chilli, white wine, black olives and finished with cherry
SPAGHETTI CAPRESE V £12.95  Spaghetti pasta topped with garlic sautéed cherry tomatoes and pesto with a small touch of San Marzano Napoli sauce finished with mozzarella pearls, grated Parmesan and fresh basil leaves.	tomatoes tossed with De Cecco spaghetti pasta.  MELANZANE  £12.25  Aubergine and courgette layered with mozzarella, tomato and grated Parmesan, oven roasted.
TAGLIATELLE CON MANZO £15.95  Marinated strips of Scotch beef sautéed in extra virgin olive oil and butter with fresh chillies, garlic, touch of pesto and	TAGLIATELLE SALMONE £14.95 Scottish salmon flakes tossed in a mascarpone cream sauce and ribbons of DeCecco pasta topped with smoked salmon strips
sliced cherry tomatoes. Tossed with De Cecco ribbons.	PENNE AVOCADO £17.95  Penne pasta tossed in a fresh cream avocado sauce with a
SPAGHETTI SORRENTO £13.45  Pan-fried chunks of chicken with onions tossed in a garlic, lemon and cream sauce. Finished with parmesan & burrata mozzarella.	touch of chilli sprinkled with pine nuts and topped with pollo milanese breaded & dusted with parmesan cheese.
FARFALLE VERDE E ROSSO £13.95	PENNE MATTEO£13.95
Farfalle pasta cooked in our own homemade creamy pesto sauce with strips of sundried tomatoes topped with fresh burrata from Pualia drizzled on ton	Our famous Spicy La Mamma chicken breast marinated strips made by our own head chefs cooked with roasted mixed peppers & red onions, tossed in a cream space with penne pasta. You must try this!

# PICCOLINO E VINO SPECIALITY HANDMADE PASTAS

FRESH LINGUINE LOBSTER . . . . . . . . £19.95

La Vita Piccolino E Vino's famous freshly handmade long thin flat egg pasta, with lobster, brandy, tomato, peas and touch of cream.

LA VITA SIGNATURE DISH

FRESH LINGUINE CALABRESE. . . . . . . . £16.95

Nduja Calabrian soft very spicy sausage panfried with mascarpone cheese, cream and crumbled Italian sausage dressed with fresh long thin egg handmade pasta. Dressed with rocket salad.

LINGUINI GRANCHIO . . . . . . . . . . £18.45

Fresh linguine pasta dressed with crab meat, cherry tomatoes, spring onion, chilli, lemon juice, white wine and extra virgin olive oil finished with chopped parsley.

LARGE BEEF & VEAL RAVIOLI . . . . . . . £18.95

Made by our chefs, 6 large fresh egg pasta squares filled with beef and veal served in a delicate sauce of butter, sage, parsley and parmigiano (irresistible).

LINGUINE CON CAPESANTE
E GAMBERETTI . . . . . . . . . . . . . . £21.95

Scottish scallops and king prawns tossed with fresh linguine pasta in a sauce of San Marzano tomatoes, cream and cherry tomatoes dressed with fresh micro parsley.

## RISOTTO

RISOTTO MONTE VERDI . . . . . . . . . . . . £14.95 Chunks of chicken, courgettes, spinach, garlic, Parmesan

chunks of chicken, courgettes, spinach, gartic, Parmeso cheese, cream with red chillies and Italian rice.

RISOTTO POLLO CON PEPPERONATA . .£14.95

Lashings of diced tender chicken breast panfried with mixed peppers in a rich tomato sauce with a touch of chilli.

RISOTTO QUATTRO STAGIONI . . . . . £13.95

Roasted Mediterranean vegetables topped with black olives, sun dried tomatoes, rocket in a San Marzano Napoli sauce topped with mozzarella pearls. RISOTTO MARINARA AURORA. . . . . . . £19.45

Italian rice cooked with onion & fresh herbs tossed with fresh mussels, squid & king prawns cooked in a white wine cream and tomato sauce.

RISOTTO CON CHORIZO. . . . . . . . . £15.95

Chunks of Spanish chorizo sausage, chicken chunks with onions sauteed & tossed in a mascarpone cream sauce with garlic, chilli & pesto.





Why not try our own unique signature dishes?

Vegetarian  $\bigcirc$  Please inform your waiter of any allergies. 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.



# FRESHLY STONEBAKED OVEN PIZZA

 ${\it All our dough is freshly made on the premises. We are now able to offer gluten free pizza.}$ Please note, we only use the very best San Marzano sugo sauce & Fior di Latte mozzarella cheese on all our pizzas

MARGHERITA • £10.95  A thin crust pizza base topped with tomato and mozzarella cheese.	MIXED MEAT £14.95  A pizza topped with Italian pepperoni, Italian meatballs, BBQ
CHICAGO £12.95	chicken with mozzarella cheese on a tomato sauce base.
Crumbled Italian sausage, red onion and green sliced jalapeños with a tomato sauce and sprinkled with mozzarella cheese.	DOUBLE PEPPERONI £12.55  A high quality cured Italian sausage with
MEXICANA £12.95  Marinated strips of beef, mixed peppers with red chillies on a thin	mozzarella cheese on a tomato sauce base.
based Neopolitan pizza, sprinkled with Italian mozzarella cheese.	CALZONE A LA CASA £14.25  A folded pizza base stuffed full of cooked meats and vegetables
SOPHIA LOREN £12.95  Fresh chillies, pepperoni sausage and red onion	and baked in the oven. Served with a fresh green salad.
with tomato sauce and mozzarella cheese.	<b>CAMPAGNOLA</b> £12.95
MORRON £11.95	Slices of spicy chicken and mushrooms on a
Slices of spicy breast of chicken marinated with roast red peppers served on a tomato base with mozzarella cheese.	tomato sauce base with mozzarella cheese.
	MARINARA £15.95
AMORE£12.95 Pepperoni sausage, mascarpone cheese, roasted red	A cocktail of fresh seafood served with or without mozzarella cheese on a tomato sauce base.
peppers on a bed of tomato sauce with a touch of	mozzareua cneese on a tomato sauce vase.
pesto! What more can you say? Fantastico!	<b>SAN DANIELE</b> £14.95
HAWAII£11.95	Pizza base topped with San Marzano sauce a sprinkle
A ham and pineapple tomato base, sprinkled with plenty of mozzarella cheese.	of mozzarella, Parma ham, rocket and Parmesan.
	INFERNO £12.95
SCOZZESE£19.25	Thin crust pizza stone baked topped with a tomato sauce marinated spicy beef and jalapeño
Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.	tomato sauce marinatea spicy oeer ana jalapeno chillies finished with mozzarella cheese.
<b>VEGETALI ◎</b>	VERDURA ♥ £13.45
A mixture of chargrilled Mediterranean vegetables on a tomato base with mozzarella cheese.	Thin base neapolitan pizza topped with Fiori di
	Latte Mozzarella cheese with roasted red and yellow
<b>LA MAMMA</b> £II.45	peppers drizzled with homemade pesto on top.
Breast of chicken slowly marinated in spices and served on a tomato base and sprinkled with mozzarella cheese.	CALABRIA
	Nduja spicy sausage on a hand stretched Italian dough pizza base
AL BOSCO £11.65	with breast of chicken and Italian sausage, Italian sugo sauce
Cooked ham and mushrooms on a tomato base with mozzarella cheese.	& Fior di Latte mozzarella sprinkled with parmesan cheese.
NEW YORK £12.95	<b>ALESSIO</b> £14.95
New York style pizza with tantalising American meatballs	Italian parma ham on a Neopolitan pizza with Italian San
and spicy Italian sausage all served on a bed of tomato	Marzano pizza sauce and Fior di Latte mozzarella cheese cooked in our pizza oven then dressed with cherry tomatoes
sauce and topped with mozzarella cheese.	and mascarpone cheese on top, drizzled with sweet balsamic glaze.
SPECIALI'	TY PIZZAS ————
	tomato sauce and Burrata imported mozzarella cheese
"I ne Best mozzareua cneese you wui ever try trom Pug	lia direct to us" mixed with our Fiori Di Latte Mozzarella.
PIZZA HIGHLANDER £15.95	PIZZA REGINA MARGHERITA ♥ £13.45
Crumbled haggis, Stornoway black pudding and Italian	A thin base Neapolitan pizza with soft creamy Burrata mozzarella
sausage meat. With Italy's best handmade Burrata cheese.	cheese, fresh basil leaves, San Marzano tomato sauce and drizzled with extra virgin olive oil dressed with cherry tomatoes.
PIZZA CASSINO £15.95	PIZZA MONTE <b>0</b> £15.95
Crumbled Italian sausage meat with sliced nonneroni	A thin have nizza with havil nexts goats shows sourgetts and and

 $\label{eq:and-soft} A \ thin \ base \ pizza \ with \ basil \ pesto, \ go ats \ cheese, \ courgette \ and \ soft$ 

 $creamy\ Burrata\ mozzarella\ cheese,\ finished\ with\ Parmesan\ shavings.$ 

 ${\it Crumbled\ Italian\ sausage\ meat\ with\ sliced\ pepper oni}$ 

sausage and dressed with Burrata mozzarella cheese.

### CARNE

CAI	KNE
BURGER FORMAGGIO £13.95  La Vita Burgers are 6oz before cooking and contain 100% prime Scottish beef. Served in an Italian ciabatta bun with lettuce, cherry tomatoes, red onion, Italian mozzarella Bocconcini balls, French fries and coleslaw.	SURF & TURF MARKET PRICE ASK SERVE Prime 10oz Scotch fillet steak butterflied and cooked to your liking, served with fresh half lobster and West Coast mussels in a cream sauce, touch of
BURGER PICCOLINO £14.95 60z of 100% prime Scotch beef served in an Italian ciabatta bun with lettuce, cherry tomatoes, red onion, Italian mozzarella Bocconcini balls, smoked bacon, French fries and creamy peppercorn sauce served on the side.	chilli served with Italian roast potatoes.  FILLETO ROSSINI £29.9  A succulent 10oz fillet steak, butterflied and slowly cooked, topped with pâté on a toasted croûton, finished
WARM SALT BEEF PLATTER £17.95  Kosher style slow cooked for 4 hours salt beef slices. Served with Italian mixed pickles, potato latkes, coleslaw and salad garnish.	with a rich wine sauce with a choice of Tuscan roast potatoes, rice, salad or French fries.  FILLETO HIGHLANDER £31.9
FILLETO PICCOLINO £29.95  100z Scottish bred fillet steak butterflied with Stornoway black pudding, covered with a cream peppercorn sauce. With a choice of Tuscan roast potatoes, rice, salad or French fries.	Prime 10oz Scotch fillet steak, butterflied and cooked to your liking. Topped with stornoway black pudding and A.J Hornig haggis, drizzled with a wholegrain whisky and mustard sauce and served with chips.
VITE	ELLO
VITELLO MILANESE £19.95  Medallions of veal in breadcrumbs shallow fried and served with spaghettini Napoletana pasta dressed with Parmesan shavings.	VITELLO SALTIMBOCCA £19.9  Medallions of veal topped with San Danielle Parma ham and Bocconci  Italian mozzarella, finished with a white wine and sage sauce. Served with a choice of Tuscan roast potatoes, rice, salad or French fries.
VITELLO ALLA CREMA £19.95  Medallions of veal pan fried in a mushroom white wine cream sauce, tossed and served on a bed of De Cecco tagliatelle egg pasta.	VITELLO HOLSTEIN £20.9  Medallions of veal breadcrumbs shallow fried with a soft fried egg on top and drizzled with a light sauce of capers and anchovies. Served with a choice of mixed salad, roast potatoes and vegetables, rice or French fries.
POI	LLO
POLLO CAPONATA	POLLO SALTIMBOCCA £16.9  Escalopes of chicken breast topped with San Danielle salted  Parma ham and Bocconcini Italian mozzarella finished with a white wine and sage sauce, served with Tuscan potatoes.
POLLO LIMONE	POLLO CON BURRATA £17.9  Pan fried chicken breast coated in Panko breadcrumbs sitting on a bed of pea puree topped with creamy hand tied fresh mozzarella ball from Puglia in Italy, drizzled with extra virgin
BUTTERY POLLO PICCANTE £18.95  Breaded chicken fillet cooked in a spicy Indian buttery sauce, sprinkled with coriander, and served with	olive oil served with a small insalata mista on the side.
French fries and a small bolognese Italian naan.  POLLO CAPELLO	BANG BANG ITALIANO £17.9  King prawns, chunks of chicken and mixed peppers, white onion and herbs cooked in a bang lightly spiced sauce, served on top of spaghetti noodles with fresh lime on the side, dressed with sesame seeds.
CHICKEN KEBABS £16.95  Skewered kebab with chicken breast, onions and peppers cooked in white wine and lemon juice served with Italian rice.	POLLO MILANESE £17.9  Supreme of chicken breast in breadcrumbs pan-fried and served with spaghetti Napolitana and Parmesan shavings.
LA Sign	VITA VITA
Why not try our own u	nique signature dishes?

Vegetarian V Please inform your waiter of any allergies. 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.



## PESCE

HADDOCK MEUNIERE £18.95 WITH BROWNED BUTTER CAPER SAUCE Angel cut haddock pan-fried with butter, lemon juice and capers served with sautéed Mediterranean vegetables and roast potatoes.	
HADDOCK VERDE £17.95  Angel cut haddock pan-fried with butter and olive oil dressed, with salsa verde and served with Tuscan roast potatoes. Truly light and wonderful.	
COZZE VAPORE	
BIANCO (white wine, cream & chilli)  POMODORO (tomato, chilli & pesto)	
FILETTO DI BRANZINO £18.95 Grilled Scottish sea bass fillets, served with a fricassee of	

CAPESANTE GRANDE . . . . . . . . £22.95

Pan fried Scottish king scallops served with a riso venere, lightly drizzled with an Italian cheese sauce. (A fantastic light dish).

TUSCAN SALMONE. . . . . . . . . . . . . . . £18.95

Pan seared Scottish salmon fillet cooked in a creamy sauce with garlic, sun dried tomatoes, spinach and Parmesan cheese served with Tuscan roast potatoes on the side.

olive oil and a touch of red chilli. Served with fresh lemon.

chips on the side & Italian garnish with fresh lemon.

BRANZINO DI SORRENTO . . . . £19.95 Crispy sea bass fillets served on a bed of fresh handmade linguine pasta, cooked with cherry tomatoes, wild rocket and fresh garlic,

CRAYFISH BRIOCHE BUN . . . . . . . . £14.95 Crayfish tails and spring onions tossed in a marie rose cocktail sauce with diced lettuce. Dusted with paprika, served on a buttered brioche bun with double cooked

BRANZINO BRIOCHE BUN . . . . . £14.95
Toasted brioche bun topped with lemon flavoured
yoghurt & red onion, dressed with chilli, spicy rocket
salad on grilled fillet of Scottish seabass, served with
double cooked chips and Italian garnish.

OLD FASHIONED FISH & CHIPS . . . . . . £14.95 Top quality fresh haddock breadcrumbed and

## INSALATA

# CHARGRILLED CHICKEN CAESAR SALAD £14.95

Sheltand mussels and Mediterranean vegetables. Finished

with lemon and pesto. Served with Tuscan roast potatoes.

Crispy spicy sea bass fillets served on a bed of

spinach salad with cherry tomatoes, pine nuts and greek yogurt with Tuscan roast potatoes

BRANZINO PICCANTE . . . . . . . . . £17.95

A New York Classic. Caesar dressed lettuce leaves topped with marinated sliced chicken breast, crisp croutons, cherry tomatoes and parmesan shavings.

### **GRANCHIO SALAD** £15.95

Crab meat salad dressed in a honey vinaigrette, on a shredded carrot and cabbage rocket salad with cherry tomatoes and cucumber. Topped with artisan breadsticks.

#### ITALIAN UKRAINIAN FUSION SALAD £12.95

gently fried, served with chips and salad.

A salad of chopped cherry tomatoes, diced mixed peppers, cucumber, diced avocado with black olives seasoned with black pepper, salt and extra virgin olive oil dressed with homemade rosemary & sea salt focaccia.

#### CRAYFISH & TUNA INSALATA £19.95

A salad of cherry tomatoes, cucmber, black olives, red onion, red chard, spinach and wild rocket. With olive oil and balsamic lemon vinaigrette with bread sticks.

### SIDE DISHES

RUCOLA E PARMIGIANO . . . . . . . £4.95
Rocket salad marinated with olive oil and chilli topped with Parmesan shavings.

INSALATA MISTA . . . . . . . . . . . . £4.55

Mixed watercress, rocket and spinach leaves with pickled beetroot,
pine nuts, lemon zest balsamic and Parmesan shavings.

SAUTÉED VEGETALI . . . . . . . . £3.95
Sautéed Mediterranean vegetables with garlic and extra virgin olive oil.

**FRENCH FRIES 0....** £3.95 *Thin cut potato chips, deep fried.* 



Why not try our own unique signature dishes?

Vegetarian ♥ Please inform your waiter of any allergies. 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.



