

La Vita
Spuntini

A La Carte Menu

THERE ARE VARIOUS WAYS THAT MARIO RECOMMENDS YOU EAT AT LA VITA SPUNTINI

- Three or four small dishes per person served as one course
- Our small dishes as first course; then some more as second
 - Our small dishes as first course and then followed by one of our pasta or main courses each
- Remember do not be afraid to ask for more, it's the Spuntini way

We are all familiar with Chinese Dim Sum and Spanish Tapas, at La Vita Spuntini we are happy to introduce to you the Italian Concept 'Spuntini'.

Spuntini is the Italian concept for sharing and is used to describe a leisurely meal comprising of any number of different dishes shared and done by the Italian Bella Figura.

The candlelit atmosphere and friendly staff make this restaurant feel like home. Catering to your every whim, we're talking about little 'anytime' portions of food, drinks and conversation amongst family and friends with various helpings to satisfy your every craving.

La Vita Spuntini invites diners to share in the experience and enjoy the flavour of great Italian cuisine and fine wine. Our food is prepared with attention to detail, passion and most importantly, love. Our extensive menu will have you spoilt for choice – from the freshest pasta to our delicious mini pizzas; our dishes cater for all ages and the most discerning palate. As with all La Vita Restaurants, we also boast a impressive selection of fine wines to be enjoyed by the glass, bottle or by the carafe.

Our large sharing tables recreate the sociable fun of a typical Mediterranean family meal where everyone shares from dishes placed in the middle of the table, smaller sharing tables for two whisper of romance!

A little wine, a little something to eat, an enjoyable evening out, or just about living for the moment and being good to yourself, and we'd like to share it with you.

MARIO & FAMILY WELCOME YOU TO
LA VITA SPUNTINI... SMALL IS BEAUTIFUL

The logo for La Vita Spuntini, featuring the brand name in a stylized, cursive script. Above the word 'Spuntini' is a small circular emblem containing the words 'La Vita'.



Antipasto

FOR TWO SHARING

Crostini Misto £14.95

Selection of mixed crostini flame roasted, tomato bruschetta, salami spread and mozzarella, quattro formaggio, bruschetta peperonata, crostini di fegato.

Spuntini Combo £16.95

Mozzarella frita, Alette di pollo, Stornoway croquettes and Polpette formaggio.

Burrata Grande £17.95

2 balls of creamy burrata mozzarella served with our own marinated Italian peppers, sliced cherry tomatoes, homemade pesto, our own golden honey balsamic and thick slices of foccacia.



Crostini, Bruschetta, Pane & Suppa

Pane £3.75

Foccacia, Italian bread sliced served with extra virgin olive oil and balsamic vinegar.

Mixed Pane e Olive £5.45

Thick home made focaccia and Italian bread slices served with the best kalamata black olives and nocellara green olives, served with balsamic and extra virgin olive oil dip.

Pane di Aglio £3.75

Garlic bread toasted like mamma used to make.

Pizzette focaccia £4.75

Pizza base brushed with olive oil, garlic and rosemary and pesto with a tomato sugo dip.

Minestrone £4.95

Fresh vegetables in a traditional Italian soup.

Zuppa Del Giorno £4.95

Chef's soup of the day.

Bruschetta £5.45

2 Toasted Italian homemade bread drizzled with garlic, olive oil, fresh basil and topped with tomatoes.

Bruschetta Peperonata £5.95

2 Toasted Italian homemade bread, topped with roasted mixed peppers infused in olive oil and garlic.

Crostini Piccante £5.95

2 crusty homemade Italian bread topped with very spicy salami spread and mozzarella cheese, flame roasted in our wood stone pizza oven.

Bruschette al Avacado £6.45

Crisp Italian garlic bread topped with crushed avocado, torn burrata mozzarella & sliced tomatoes drizzled with orgeano, olive oil & sweet balsamic finished with fresh basil.

Verdure & Insalate

Polenta Chips with Parmesan £4.75

Crispy polenta chips fried and sprinkled with fine flakes of Parmesan.

Burrata Hand Tied Mozzarella . . . £8.95

Delivered from Italy every week directly to La Vita. Hand made mozzarella basket hand tied, with a soft cream released when cut open. Served with sliced cherry tomatoes and dressed with extra virgin olive oil, fresh basil, lemon zest and balsamic.

Asparagi Alla Griglia £4.75

Grilled asparagus sprinkled with sweet balsamic and Parmesan shavings.

Carciofi Alla Genovese £5.75

Artichoke served with pine nuts and thick pesto dressed with Parmesan shavings.

Spezzatino Con Olive e Peperoni . . £5.25

Italian stew with mixed peppers and olives in a basil tomato sugo.

Melenzane e Zucchine Parmigiana . £5.75

Aubergine and courgette layered with mozzarella, tomato and grated Parmesan oven roasted.

Insalata di Cesare £5.45

Italian caesar salad with egg, anchovy, garlic, croutons and caesar dressing.

Mozzarella Fritta £5.65

Fresh Fiori di Latte mozzarella direct from Italy coated with Panko breadcrumbs, served with spicy arrabiata dip.

Pacco Ripena £6.45

Stuffed thin focaccia bread with sautéed spinach and mozzarella cheese brushed with extra virgin olive oil and fresh rosemary with Parmesan crust, oven baked and served with Napoli dip.

Rugola e Parmigiano £4.95

Rocket salad marinated with olive oil and chilli topped with Parmesan shavings and balsamic.

Patate Arrosto £4.65

Roast potatoes with herbs tossed in a garlic Napoli sauce.

Arancini Formaggio £5.55

Deep fried balls of risotto rice and Napoli sauce stuffed with mozzarella cheese coated in breadcrumbs served with dip.

Insalata Miste £4.25

Italian mixed salad with our own house dressing.

French Fries £4.65

Thin cut potato chips deep fried in vegetable oil.

Croquettes Italiano £4.70

Home made potato croquettes with cheese from Italy served with a spicy tomato dip. Truly fantastic!

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.



Why not try our own unique signature dishes?

Pizzette

5" SMALL NEAPOLITAN PIZZA COOKED IN OUR 'MAM' HANDMADE WOOD BURNING PIZZA OVEN WITH WOODEN LOGS

Margherita £4.95

A thin base pizza topped with tomato and mozzarella cheese.

Italiano. £6.85

Crumbled Italian sausage & pepperoni sausage on a thin base pizzette pizza with sprinkled mozzarella.

San Daniele £7.95

Thinly sliced San Danielle Parma ham rugola salad topped with Parmesan shavings on a bed of tomato sauce.

Pepperoni Duo. £5.75

Spicy pepperoni sausage and mixed peppers on a base of tomato sauce and 100% shredded mozzarella.

Al Monte £5.75

A thin base pizza with basil pesto, goats cheese, courgette and Parmesan shavings.

All Rosso £5.75

Pizza base with red pesto, red onion and cherry tomato with mozzarella cheese.

Scozzese £6.25

Spicy pepperoni sausage with Stornoway black pudding on a base of mozzarella cheese and tomato sauce.

Verdure £5.75

San Marzano sugo topped with roasted peppers, courgettes, aubergine and jalapeños, sprinkled with mozzarella cheese.

Salsiccia e Cipolle £6.25

Hand made Italian sausage and thinly sliced red onion with San Marzano tomato sauce, sprinkled with 100% shredded mozzarella.

Di Roma £7.75

Mascarpone cheese and Parma ham, on a thin base pizzette pizza with tomato sauce.

Amore £6.65

Pepperoni sausage, mascarpone cheese, roasted red peppers on a bed of tomato sauce with a touch of pesto! What can you say? Fantastic!



New York £6.55

Italian meatballs and spicy Italian sausages served on a bed of tomato and topped with 100% mozzarella cheese.

Bolognese £5.75

Bolognese sauce topped with mozzarella cheese and jalapeño green chillies.

Quattro Stagioni. £5.75

Mushrooms, mixed peppers, onions and pepperoni sausage topped with 100% shredded mozzarella.

Baby Calzone £6.75

A traditional stone baked calzone pizzetta, stuffed with black pudding, onions and ham. topped with mozzarella cheese.

Carne Italiano £7.45

Neapolitan pizza base with mortadella with pistachio nuts, Italian meatballs & Italian pepperoni sausage on a bed of San Marzano tomato sauce topped with Fiori di Late mozzarella cheese finished with pine nuts.



Alessio £7.95

Parma ham on a thin base pizzette pizza with Italian sugo sauce and Fior di Latte mozzarella, cooked in our flame oven then dressed with cherry tomatoes and drizzled with sweet balsamic glaze.

Calabria £7.45

Nduja Italian spicy sausage on a thin base pizzette pizza with breast of chicken, Italian sugo sauce and Fior di Latte mozzarella, sprinkled with Parmesan cheese.

Speciality Pizzas

12" WOOD FLAMED THIN CRUST ITALIAN PIZZAS, MADE WITH SAN MARZANO TOMATO SAUCE AND BURRATA IMPORTED MOZZARELLA CHEESE.
"THE BEST MOZZARELLA CHEESE YOU WILL EVER TRY!"

Pizza Cassino £15.95

With crumbled Italian sausage and sliced pepperoni.

Pizza San Pietro £15.95

With chicken breast and wild field mushrooms.

Pizza Milano £15.95

With artichoke and sliced pepperoni sausage.

Pizza Picinisco £15.95

With sliced beef and red chillies.

Pizza Margherita £13.95

With Burrata cheese, fresh basil leaves, San Marzano tomato sauce, and drizzled with extra virgin olive oil.

Pizza Quattro formaggio £15.95

With Burrata, mascarpone, gorgonzola and Scottish cheese, finished with a sprinkle of Parmesan.

Pasta & Riso

A BOWL OF PASTA PLACED IN THE MIDDLE OF THE TABLE TO SHARE

Market Pasta.£15.95

Handmade special pasta created by our chefs, changes weekly - see server for details.

Pennette Salsiccia£12.95

Italian crumbled sausage and sliced pepperoni sausage pan fried with pesto and garlic tossed in a Romano sauce of tomato and cream mixed with De Cecco penne pasta.

Fusilli Rosso£12.95

Red pesto and mascarpone cheese sauce served with rocket and fresh Parmesan cheese mixed with twisty De Cecco pasta.

Pennette Mia Casa£13.95

La Vita's very own best seller; chunks of chicken, broccoli, mushroom, garlic, cream and hint of chilli.



Pennette Arrabbiata 🌱£11.95

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

Pennette Davido.£13.25

Pan fried chunks of Italian sausage, red onion and cherry tomatoes, finished in a cream sauce.

Spaghetti Gamberetti£18.95

Olivo Pepperoncino

King prawn pan fried in garlic, chilli and white wine and olive oil tossed in a thin long pasta.

Spaghetti Polpette.£12.25

Italian meat balls made to our own recipe in a rich San Marzano sugo sauce.

Spaghetti Cozze£13.95

West coast mussels sautéed in a spicy tomato sauce with a touch of pesto, garlic and fresh chillies, tossed with De Cecco spaghetti pasta.

Pennette Spuntini£13.25

Italian sausage, pine nuts, olive oil, wild mushrooms, fresh garlic and sun dried tomatoes, finished with balsamic vinegar.

Penne Diavolo al Forno£13.45

Spicy pepperoni sausage and sliced Italian sausage, with béchamel cheese sauce and tomato, oven baked.

Pennette Formaggio e Basilico . . .£13.25

Penne pasta tossed in frying pan with a Italian cheese sauce topped with a spray of pesto on top.

Pollo Carbonara£17.95

Breaded chicken butterflied and served on a bed of pasta noodles, topped with a rich cream sauce with bacon.



Risotto Con Cozze e Gamberetti. . .£17.95

Italian rice cooked with fresh herbs and onions, tossed with fresh west coast mussels and black tiger prawns in a garlic, red chilli, cream and tomato sauce.

Ravioli Rafael£14.95

Meat ravioli baked in a creamy pesto sauce and finished with cherry tomatoes, please try this and you'll never go on a diet again! Guaranteed.

Spaghetti Frutti di Mare£17.95

al Pomodoro or al Bianco

Fresh seafood cooked in a lightly spiced tomato sauce for a delicate flavour or a white wine herb cream sauce.

Lobster Ravioli£17.45

Direct from Italy this homemade ravioli filled with lobster and served with a Napoli cream sauce with a touch of chilli to give it a little kick, garnished with a dressed rocket salad.

Fusilli Il Latino£13.25

Fresh smoked bacon, pine nuts, savoy cabbage, feta cheese, olive oil, garlic and finished with Parmesan cheese totally wonderful and full of flavour.

Risotto Monte Verde.£14.95

Chunks of chicken, courgettes, spinach, garlic, Parmesan cheese and cream.

Pennette Con Manzo£15.95

Strips of Scotch beef sautéed in extra virgin olive oil and butter with fresh chillies, garlic, touch of pesto and sliced cherry tomatoes. Tossed with De Cecco pasta tubes (*La Vita Spuntini healthy option*).

Spaghetti Abruzzo 🌱£12.95

Long thin pasta tossed with fresh cherry tomatoes, garlic, extra virgin olive oil and butter with plenty of chilli flakes and finished with peppery rocket (*a spicy hot pasta*).

Pennette Con Mortadella£14.95

Pennette pasta cooked with pan-fried mortadella con pistachio in a creamy carbonara sauce finished with a sprinkle of pine nuts, parmesan, and mozzarella cheese tossed and served to enjoy.

Spaghetti Sorrento.£13.45

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



Spaghetti Verde & Rosso 🌱£13.95

Spaghetti pasta cooked in our own homemade creamy pesto sauce with strips of sundried tomatoes topped with fresh burrata from Puglia drizzled on top.



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Carne & Pollo

Italian Scotch Egg£5.75

Italian spicy sausage meat with egg and rolled with breadcrumbs, fried and served with a garlic mayonnaise dip.



Italian Beef Stew£6.45

Chunks of beef pan fried with mixed peppers and a touch of chilli, San Marzano tomato sauce on Italian roast potatoes.

Pork Belly£6.55

World famous Ramsey of Carluke pork belly char grilled and oven roasted, drizzled with balsamic vinegar.

Spezzatino di Pollo con Pasta Fritta £6.75

Diced chicken breast and vegetable in Italian spicy stew served with fried dough sticks.

Stornoway Croquettes£6.65

Stornoway black pudding and creamed potato mash seasoned lightly breaded and gently fried. served on a cream whole grain mustard sauce.

Salsiccia Ucelletto£5.75

Italian sausage with barlotti beans in a slightly spicy tomato sauce.

Arancini Di Manzo£5.45

Deep fried balls of risotto rice mixed with a beef and pork ragu coated in breadcrumbs served with a dip.

Costolette D'Agnello.£8.60

Lamb chops oven roasted with an Italian herb crust..

Anatra al Nero.£7.95

Duck and Stornoway black pudding with a red currant jus.



Schiacciata di Pollo£7.15

½ baby chicken roasted with garlic and rosemary.

Frittata con Pepperoni e Patate . .£5.75

Italian pepperoni sausage and sliced potato frittata.

Pollo Cardinal£7.75

Chunks of chicken breast with a cream and mushroom sauce with a secret twist to the chicken.

Polpette formaggio£5.75

Italian meatballs topped with mozzarella and Napoli sauce.

Alette di Pollo£5.75

Chicken wings oven roasted, tossed with sticky sweet sauce and jalapeño peppers.

Lasagne£5.75

A classic of La Vita Spuntini pasta sheets with meatballs, Napoli and béchamel sauce.

Spaghetti Bolognese£5.75

Classic pork and beef ragu served with thin long pasta.

Coniglio Cacciatora£7.75

Rabbit cooked in a tomato and herb sauce comes mixed with potatoes.

Pate Della Casa£5.95

Fresh chicken liver cooked with onion, sweet Italian wine blended until smooth served with homemade chutney and Scottish oatcakes.

Italian Spring Roll.£6.75

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

Sarmali Italiano£7.45

Italian sausage cooked in San Marzano tomato Italian Rice with onion, shredded carrot wrapped in green cabbage leaves served with a ramekin of garlic mayonnaise.

Filetto Al Pepe.£12.45

4oz fillet steak cooked medium, sliced on a bed of creamy peppercorn sauce and dressed with spicy Italian rocket.

Pesce & Frutti Di Mare

Calamari Fritti. £6.15

Squid rings tossed in seasoned flour deep fried and served with a wedge of fresh lemon and garlic mayonnaise dip.

Coda Di Rospo e Calamaretti £6.75

Baked monkfish and baby squid with tomato and touch of chilli sugo sauce.

Cacciucco. £7.25

Mixed seafood Italian stew slowly cooked in a San Marzano sauce with fresh basil and red chilli.

Cozze Vapore *(please allow 15mins to cook)* £6.35

Fresh west coast mussels in a traditional Italian tomato herb sauce or white wine cream sauce with chilli.

Hot Chilli Gamberetti £8.65

King prawns in a chilli garlic lemon juice and spring onions served on a bed of home made toast.

Italian Baked Eggs

SERVED IN FRYING PAN
WITH CRUSTY GARLIC BREAD

The Sicilian £12.95

2 eggs oven baked in our casserole of Italian meatballs, borlotti beans, onion, touch of chilli and San Marzano tomatoes.

The Vegetariana  £12.75

2 eggs oven baked in our casserole of roasted Mediterranean vegetables, borlotti beans, onion, touch of chilli, pesto and cooked in a rich tomato sauce.

The Hot American £14.45

2 eggs oven baked in our casserole of crumbled Italian sausage, pepperoni sausage and spicy beef chunks with borlotti beans, touch of chilli cooked in a San Marzano tomato sauce.

The Pescatore £15.45

2 eggs oven baked in our casserole of mixed seafood, borlotti beans, touch of chilli, pesto and cooked in a rich tomato sauce.

PLEASE NOTE THAT ALL DISHES BELOW ARE
SERVED AS A MAIN COURSE FOR 1 PERSON

Bistecca Al Forno

Scotch Filletto Spuntini. £29.45

9oz Scotch bread fillet steak butterflied with Stornoway black pudding covered with a cream peppercorn sauce.



Porchetta £19.45

Slow cooked pork belly from award winning Ramsey of Carluke. Served with a light sauce of Parma ham, garden peas and Mediterranean vegetables.

Surf and Turf Market Price See server

Fantastic 9oz Scotch fillet steak cooked to your liking with fresh half lobster in a cream sauce with a touch of chilli, served with Italian roast potatoes.

Also sauce available on the side:

Barolo wine sauce, peppercorn cream sauce or wild mushroom cream sauce. All £2.50 each.

Pollo Al Forno

Pollo Calabrese £17.95

Supreme of chicken breast butterflied with hot and spicy salami spread with mozzarella cheese with bacon served with pesto potato mash and San Marzano tomato sauce.

Pollo Milanese. £17.95

Supreme of chicken breast in breadcrumbs pan fried and served with spaghetti arrabiata (chilli, onion & tomato sauce). Finished with Parmesan shavings. *(Please note no side order with this dish).*

Pollo Saltimbocca £18.95

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 roast potatoes.

Pollo Spuntini £17.95

Supreme of chicken breast butterflied with Stornoway black pudding and mozzarella cheese pan-fried in a white wine, mustard, whisky cream sauce, served with French fries.

Pesce Al Forno

Sea Bass £19.95

Grilled Scottish sea bass fillets served with a fricassée of Shetland mussels and spring vegetables, finished with lemon and pesto.

Salmone Spuntini £19.65

A darne of oven baked Scottish salmon, served on a bed of seafood Italian risotto sautéed in a white wine butter sauce with a touch of chilli and dressed with fresh parsley *(light and wonderful)*.

Branzino Scozzese £19.95

Pan-fried sea bass fillets served on a bed of mash potato and Stornoway black pudding drizzled with a spinach and cream sauce, sprinkled with fresh chives.



Cozze

Cozze Vapore Piatto Grande £15.95

Fresh Scottish mussels, cooked in a tomato herb sauce and served with a touch of chilli or cream and white wine sauce with chilli *(please allow 15 mins to cook)*.



La Vita Spuntini - City Centre

40 Gordon Street,
Glasgow G1 3PU

0141 221 4040

La Vita Spuntini - West End

199-201 Byres Road,
Glasgow G12 8TN

0141 339 4222

La Vita City Centre

161 Queen Street, Glasgow
(corner George Square) G1 3BJ

0141 248 3533

La Vita Bishopbriggs

185-187 Kirkintilloch Road,
Bishopbriggs G64 2LS

0141 772 1333

La Vita Piccolino e Vino

273-275 Mearns Road,
Newton Mearns G77 5LU

0141 639 5050

La Vita Barrachnie - East End

175 Baillieston Road,
Glasgow G32 0TN

0141 728 9300



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