

FATHER'S DAY WEEKEND 2024



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Friday 14th June to Sunday 16th June

2 COURSES from £24.95 per person

3 COURSES from £31.95 per person

ZUPPA DI GIORNO

Pea & mint soup blended and topped with a drizzle of cream, served with a slice of focaccia on the side.

LA VITA COMBO

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

AVOCADO & KING PRAWN COCKTAIL

An old time classic served with chopped baby gem salad, king prawns mixed with a rich marie rose sauce dusted paprika, served with fresh avocado, fresh lemon wedge and Italian bread and butter 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.

SEXY BRUSCHETTA

Toasted garlic bread topped with creamy mascarpone cheese, pesto, sun blushed Italian tomatoes marinated in basil, olive oil and garlic. Finished with pine nuts and oven baked.

FOCCACCIA PICCANTE

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

CREMA DI FUNGHI E MORTADELLA

Field mushrooms cooked in a nutmeg & double cream sauce, served on mortadella with pistachio & Italian toast.

SCOZZESE FRITTERS

Haggis & stornoway fritters coated in a crisp batter on a bed of iceberg lettuce with our famous peppercorn sauce drizzled all over.



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.

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.

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.

PENNE ARRABIATA CON POLLO

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

SPAGHETTI SORRENTO

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

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.



PIZZA DELLA FESTA

Thin base pizza topped with sun blushed tomatoes, mascarpone cheese and pine nuts finished with a touch of Fiori Di Latte mozzarella cheese.

FILLETTO HIGHLANDER (€9 Supplement)

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.

PENNE NORCINA

Crumbled Italian sausage, fresh cherry tomatoes and wild mushrooms in a light cream sauce finished with rocket and fresh basil.



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.



BRANZINO PAPA

Pan fried seabass fillets on a bed of mashed potato, drizzled with a mushroom & onion garlic parmesan cream sauce, topped with pine nuts & bruschetta garnish.



TORTA ITALIANO

Any cake from our dessert fridge by our own La Vita bakers, made daily for you to enjoy.

CARAMEL MALTEASER CHEESECAKE

Homemade cheesecake made in our bakery, topped with Malteasers and drizzled in caramel sauce.

TOFFEE & NUTELLA HEAVEN

Rich vanilla royal ice cream sundae with Italian nutella & rich caramel sauce, topped with chocolate nibbed nuts & whipped cream.

 Vegetarian. 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.