

2 COURSES £27.95

3 COURSES £32.95

(Price per diner)

CELEBRATION MENU

STARTERS

Bruschetta

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.

Piccolo Focaccia Cosa Nostra

Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.

Minestrone

Fresh vegetables in a traditional Italian soup.

Zuppa del Giorno

Soup of the day

Spicy Chicken Wings

Dry roasted and coated in our own secret sauce for you to enjoy

Pate Della Casa

Home made chicken livers and duck herb smooth pate served with fruit chutney and Scottish oatcakes.

Mozzarella Fritta

Creamy mozzarella imported directly from Campania in Italy, rolled in our own breadcrumbs.

Honey Chicken

Chunks of chicken in our buttermilk batter on a bed of shredded iceberg and drizzled with our tangy honey sauce.

Calamari Fritti

Fresh calamari fried in a light batter and served with garlic mayonnaise.

Halloumi Piccante

Greek halloumi cheese sticks coated with panko breadcrumbs, pan-fried with cajun spices served with a chilli, lemon and yoghurt dip, dressed with pesto and coriander.

Haggis Tower

A.G. Hornig Scottish haggis on a tower of mashed potato and mashed carrots. Dressed with a wholegrain mustard and cream sauce.

Sticky Jalapeno Chicken

Chicken breast chunks pan fried with jalapeños and a sticky sweet sauce.

Polpetta Formaggio

Italian meatballs made to our own recipe topped with mozzarella cheese in a delicate tomato sauce.

MAINS

Spaghetti Bolognese

The traditional Italian meat and tomato sauce as Mamma would make.

Cassaraccia Norcina

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

Penne Amatriciana con Pollo

Strips of bacon & chunks of chicken cooked in a fresh tomato sauce with onions and fresh spices.

Penne Mia Casa

Chunks of chicken, broccoli, mushrooms, garlic, cream and a hint of chilli. You will never forgive yourself if you don't try this!



Casaraccia Piccante

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.

Macaroni Formaggio

A selection of Italian cheese sauce tossed with Dececco pasta.

Lasagne

Our traditional Italian favourite.

Penne Matteo

Our famous spicy La Mamma marinated chicken breast strips made by our own head chefs, cooked with roasted mixed peppers and red onions tossed in a cream sauce with penne pasta (we think this is our best pasta, you must try!).



Penne Calabrese

Fresh king prawns, chicken breast and chopped onions, pan-fried and tossed in a creamy Chinese sauce with a touch of chilli and sprinkled with paprika.

Pizza Margherita

A thin crust pizza base topped with tomato and mozzarella cheese.

Pizza Sophia Loren

Fresh chillies, pepperoni sausage and red onion with tomato and mozzarella cheese.

Pizza La Vita

Spicy marinated chicken and smoked bacon topped with diced mozzarella on a bed of San Marzano tomato sauce.

Pizza Scozzese

Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.



Pizza Mixed Meat

A pizza topped with Italian pepperoni, Italian meatballs, BBQ chicken with mozzarella cheese on a tomato sauce base.

Branzino Scozzese

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.

Italian Stew

Chunks of beef pan fried with mixed peppers, potatoes & a touch of chilli in a Italian gravy sauce, served with Italian rice.

Chicken "Au Poivre"

Breaded chicken fillets sautéed in a cream and cracked peppercorn sauce, with a secret twist, served with Italian rice.

Cozze Vapore Piatto Grande

Fresh deep sea mussels cooked with a choice of tomato and spicy herb sauce or white wine and chilli cream with a piece of crusty garlic bread.

Bucatini La Vita

Sun-dried tomatoes, fresh pine nuts, homemade pesto and mascarpone cheese tossed with ribbons of pasta (must try this dish!)

Risotto Quattro Stagioni

Roasted Mediterranean vegetables topped with olives, sun dried tomatoes, rocket in a San Marzano Napoli sauce, topped with mozzarella pearls, served with Italian rice.

DESSERTS

Tiramisu

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

Bombolone Nutella

Homemade large Italian doughnut bursting with warm Nutella rolled in sugar.



Gelato Caramello

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

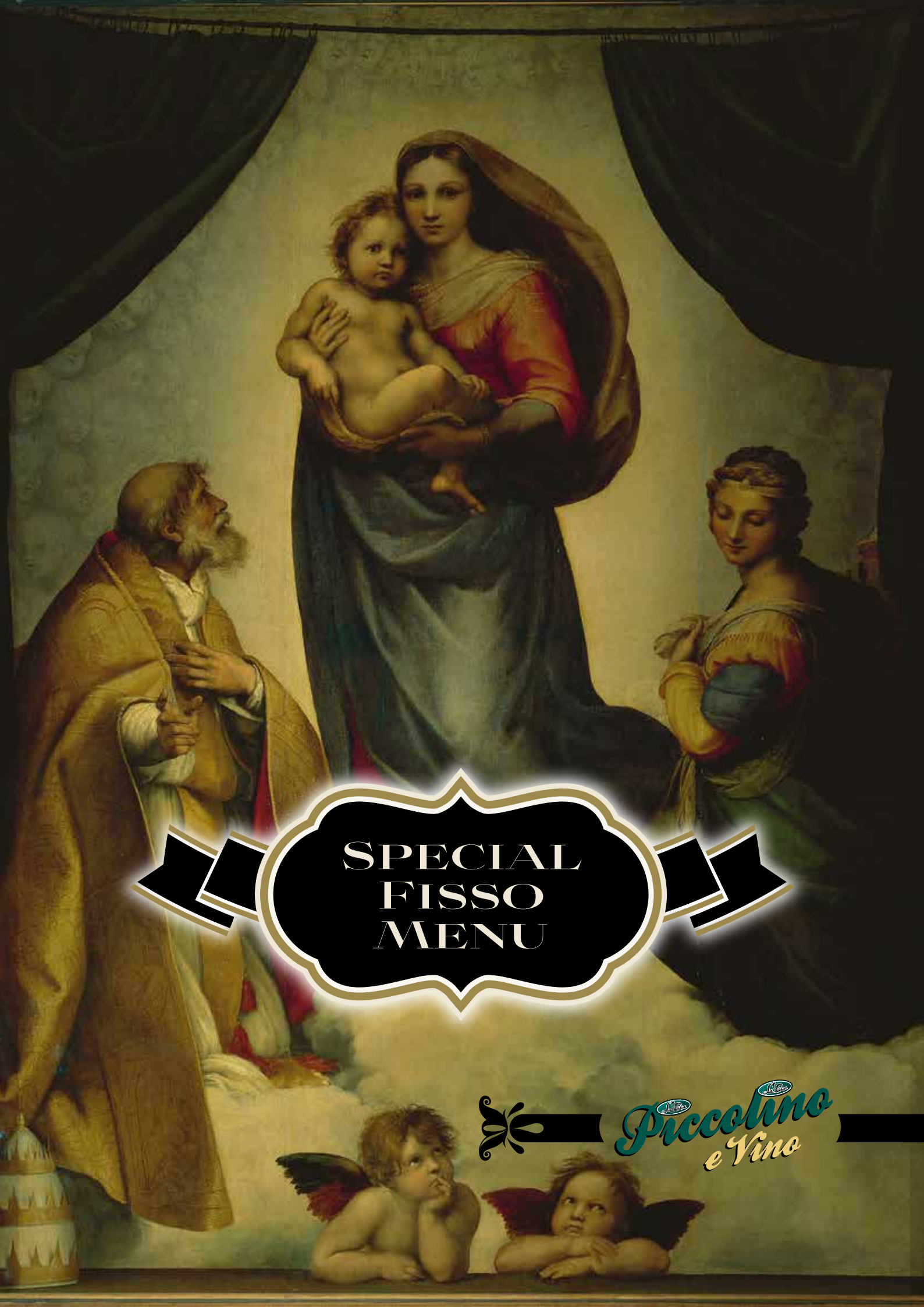
Italian Bread & Butter Pudding

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

* A full lunch menu must be purchased by each individual diner, this menu cannot be shared. Please inform your waiter of any allergies. Any changes made to dishes will incur an extra charge. 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.

Vegetarian  Gluten Free 

Please note that most of our dishes contain pine nuts. Please let your waiter know if you have any other allergies.



**SPECIAL
FISSO
MENU**



Piccolino
e Vino