



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 is placed in Barrachnie and supplies all of our restaurants. You are 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









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BRUSCHETTA E PANE

MIXED PANE E OLIVE V	25.55
BRUSCHETTA ①	£7.95
BRUSCHETTA CON FORMAGGIO ① £ 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.	28.55
GARLIC BREAD	24.55
Home made Italian bread and thick foccacia slice served with butter, extra virgin olive oil, sweet balsamic dip and honey balsamic dip. €	23.95
GARLIC BREAD MOZZARELLA	25.95
BRUSCHETTA CON GAMBERETTI	O.95 rostini
BRUSCHETTA CON PEPERONATA E MASCARPONE	28.95
BRUSCHETTE AL AVOCADO	O.95 red
BRUSCHETTE SALMONE	211.95





Why not try our own unique signature dishes?

Vegetarian \bigcirc{V} Please inform your waiter of any allergies.

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STARTERS

MINESTRONE • £5.95 Fresh Vegetables in a traditional Italian Soup with Pasta.	STARTER PORTION PASTA £10.55 From our main pasta section. £2 extra all seafood.
ZUPPA DEL GIORNO £5.95	西
Chef's soup of the day.	ZUCCHINI AND CARROT FRITTA £8.45
HOT-CHILLI GAMBERETTI £9.95 King Prawns, panfried with spring onions, cherry tomatoes, garlic, lemon juice, fresh red chilli. Served	Spaghetti ribbons of courgette and carrots fried, served with garlic mayonnaise on the side.
on Crostini toast with a fresh rocket salad.	HONEY CHICKEN £8.95 Chunks of chicken in our buttermilk batter on a bed of shredded iceberg and drizzled with our tangy honey sauce.
MOZZARELLA IN CARROZZA 1 £7.95 Italian garlic bread topped with mozzarella cheese, coated	
in light breadcrumbs. Served with a tomato dip. PATE DELLA CASA £8.25	ARANCINI SICILIANA
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 £10.95 Fresh deep sea mussels cooked in a choice of sauce served with crusty garlic bread. Choose your sauce BIANCO (white wine, cream and chilli)	BLACK PUDDING ITALIANO £8.55 Stornoway black pudding served on a crostini toast with a fried egg, San Danielle Parma ham and dressed with rocket salad and sweet balsamic.
POMODORO (tomato, chilli and pesto) POTATO LATKES £7.95 Pan fried shredded potato and onion pancakes served with a dipping pot.	SCOTTISH SCALLOPS £11.95 Fresh Loch Fyne scallops pan fried served on a pea purée drizzled with sweet balsamic garnished with garlic toast.
POLPETTE FORMAGGIO £8.25 Italian meatballs made to our own recipe. Cooked in a delicate tomato sauce. Served in a baked Parmesan basket.	THE HAGGIS TOWER £8.45 A.G. Hornig Scottish haggis on a tower of mashed potato and mashed carrots. Dressed with a wholegrain mustard and cream sauce.
FUNGHI RIPIENI £7.95 Large mushroom caps filled with pate crumbled and fried with a garlicky mayonnaise dip.	SCOZZESE COMBO £9.45 Battered haggis and Stornaway black pudding deep fried, served on a bed of shredded iceberg and drizzled with our creamy peppercorn sauce.
BURRATA HAND-TIED MOZZARELLA . £10.95 Delivered from Italy every week directly to La Vita restaurants. Handmade 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, rock salt, balsamic and home made dough sticks.	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.
MOZZARELLA FRITTA • £7.95 Creamy mozzarella imported directly from Campania in Italy. Rolled in our own breadcrumbs and served on an Italian tomato salsa, sweet balsamic and drizzled with pesto.	CACCIUCO £10.45 Calamari, king prawns and mussels pan fried with chilli, garlic, butter and white wine in a San Marzano tomato sauce, served with crusty bread on the side for dipping.
CALAMARI FRITTI£8.95 Fresh Calamari deep fried in a light batter and served with garlic mayonnaise.	SCALLOPS THERMIDOR £11.45 Fresh Loch Fyne king scallops pan fried and topped with thermidor sauce, served with garlic bread.
ALETTE DI POLLO £7.95 Chicken wings oven roasted. Tossed with sticky sweet sauce and jalapeño peppers. Served with a mayonnaise dip.	ARANCINI FORMAGGIO ♥£8.55 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 £11.95 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.	GARLIC CHORIZO PRAWNS £10.95 King prawns pan fried with chorizo Spanish sausage with garlic & olive oil, served on garlic crostini toast served with garlic mayo on the side.



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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 £11.45 Ripe plum tomatoes in a fresh herb sauce.	PENNETTE AL NERO DI SCOZZESE £15.45 Stornoway black pudding, pepperoni sausage and sun dried tomatoes. Finished with a sweet
SPAGHETTI BOLOGNESE £12.65 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 £14.45
PENNETTE ARRABIATA V	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 £13.95 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?	BUCATINI CARBONARA £13.95 A classic cream and herb sauce cooked with strips of succulent bacon
PENNETTE AMATRICIANA £13.95 Strips of bacon cooked in a fresh tomato sauce with onions and fresh spices.	SANO ZUCCHINI PASTA £12.95 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 £19.45 Fresh seafood cooked in a lightly spiced tomato sauce for a delicate flavour or in a white wine herb cream sauce.	MAFALDINE AL SPAGNOLO £14.95 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 £13.95 Strips of bacon and mushroom sautéed in a frying pan and finished with a touch of cream and Napoli sauce. With pasta twists.	BUCATINI POLPETTE £13.95 Homemade Italian meatballs in a delicate Napoli sauce tossed in long pasta.
PENNETTE MIA CASA	SPAGHETTI CON CAPESANTE £21.95 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 £14.45 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.	MAFALDINE PICCOLINO £14.45 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£19.45 Direct from Italy this handmade ravioli is filled with lobster and served with Napoli and cream sauce with a touch of	BUCATINI LA VITA ① £16.45 Sun dried tomatoes, fresh pine nut homemade pesto and mascarpone cheese tossed with long pasta and fresh peppery rocket (must try this dish!).
chilli to give a little kick. Garnished with rocket salad. LASAGNE	SPAGHETTI CON GAMBERETTI £20.95 Black tiger king prawns pan fried with butter, garlic, touch of chilli, white wine, black olives and finished with cherry tomatoes tossed with De Cecco spaghetti pasta.
ELIO'S MARRY ME PASTA. £14.95 Sun dried tomatoes, chicken, onion, mixed peppers with La Vita's three oils and fresh cream, tossed with mafaldine (long wide ribbons) pasta with a touch of Parmesan and Fiori di Latte Mozzarella cheese.	MELANZANE ♥ £13.75 Aubergine and courgette layered with mozzarella, tomato and grated Parmesan, oven roasted.
MAFALDINE MONTE CARLO £17.95 Long thick curly ribbons of pasta tossed with chicken, mushrooms, onions and mixed peppers with garlic, olive oil, white wine	BUCATINI CON VERDURE E VONGOLE . £20.95 Clams deshelled cooked in a white wine garlic sauce with ribbons of carrots, courgette and a touch of chilli, tossed with long pasta.
cream sauce with a touch of San Marzano tomato sauce. SPAGHETTI SORRENTO	PENNE AVOCADO £19.45 Penne pasta tossed in a fresh cream avocado sauce with a touch of chilli sprinkled with pine nuts and topped with pollo milanese breaded & dusted with parmesan cheese.
CASARACCIA DEL LA MAMMA £16.45 Pasta twists tossed in a cream Parmesan sauce with Garlic, Prosciutto Cotto, white onion and	PENNE MATTEO £15.45 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

peas, topped with grated Parmesan.

cream sauce with penne pasta. You must try this!

PICCOLINO E VINO SPECIALITY HANDMADE PASTAS

FRESH LINGUINE LOBSTER. £21.95

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

SIGNATURE Dash

FRESH LINGUINE CALABRESE £19.95

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 £19.95

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 £20.95

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 £23.95

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

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

RISOTTO CON SALSICCIA £16.95
Italian sausage meat pan fried with peas in an olive oil, butter,

cream and Parmesan sauce, topped with crispy fried onions.

RISOTTO MARINARA AURORA £20.95
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 £17.95

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





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FRESHLY STONEBAKED

 $OVEN\ PIZZA$ 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 • £11.95 A thin crust pizza base topped with tomato and mozzarella cheese.	MIXED MEAT
CHICAGO £14.45	cnicken with mozzaretta 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 £13.95 A high quality cured Italian sausage with
MEXICANA	mozzarella cheese on a tomato sauce base.
Marinated strips of beef, mixed peppers with red chillies on a thin based Neopolitan pizza, sprinkled with Italian mozzarella cheese.	CALZONE A LA CASA £15.75 A folded pizza base stuffed full of cooked meats and vegetables
SOPHIA LOREN £14.45	and baked in the oven. Served with a fresh green salad.
Fresh chillies, pepperoni sausage and red onion	CAMPAGNOLA £14.45
with tomato sauce and mozzarella cheese. SALSICCIA£15.45	Slices of spicy chicken and mushrooms on a tomato sauce base with mozzarella cheese.
Crumbled Italian sausage with chorizo on a	
bed of pizza sauce, topped with Fiori di Latte	MARINARA £17.95
Mozzarella cheese and drizzled with honey.	A cocktail of fresh seafood served with or without
AMORE £14.45	mozzarella cheese on a tomato sauce base.
Pepperoni sausage, mascarpone cheese, roasted red peppers on a bed of tomato sauce with a touch of pesto! What more can you say? Fantastico!	SAN DANIELE £16.95 Pizza base topped with San Marzano sauce a sprinkle
HAWAII £13.45 A ham and pineapple tomato base, sprinkled	of mozzarella, Parma ham, rocket and Parmesan.
with plenty of mozzarella cheese.	AMERICANO £14.95
SCOZZESE £13.75	Pepperoni sausage and mascarpone on a stonebaked pizza with Italian San Marzano pizza sauce, Fiori di
Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.	Latte Mozzarella cheese and drizzled with honey.
	VERDURA 0 £13.45
VEGETALI ♥ £12.95 A mixture of chargrilled Mediterranean vegetables	Thin base neapolitan pizza topped with Fiori di Latte Mozzarella cheese with roasted red and yellow
on a tomato base with mozzarella cheese.	peppers drizzled with homemade pesto on top.
LA MAMMA £13.45 Breast of chicken slowly marinated in spices and served on a tomato base and sprinkled with mozzarella cheese.	CALABRIA
AL BOSCO 017.4F	with breast of chicken and Italian sausage, Italian sugo sauce & Fior di Latte mozzarella sprinkled with parmesan cheese.
AL BOSCO £13.45 Cooked ham and mushrooms on a tomato base with mozzarella cheese.	
	MONTANA
NEW YORK £14.45	Italian parma ham on a Neopolitan pizza with Italian San
New York style pizza with tantalising American meatballs 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.

SPECIALITY PIZZAS

12" thin crust Italian pizzas made with San Marzano tomato sauce and Burrata imported mozzarella cheese "The Best mozzarella cheese you will ever try from Puglia direct to us" mixed with our Fiori Di Latte Mozzarella.

PIZZA HIGHLANDER	£16.95
Crumbled haggis, Stornoway black pudding and	
Italian sausage meat. With Italy's best handmade	
Burrata cheese & Fiori di Latte.	

Crumbled Italian sausage meat with sliced pepperoni sausage and dressed with Burrata

mozzarella cheese & Fiori di Latte .



PIZZA REGINA MARGHERITA 0 £14.45

A thin base Neapolitan pizza with soft creamy Burrata mozzarella cheese, fresh basil leaves, San Marzano tomato sauce and drizzled with extra virgin olive oil dressed with cherry tomatoes & Fiori di Latte mozzarella

PIZZA MONTE ◎ £16.95 A thin base pizza with basil pesto, goats cheese,

courgette and soft creamy Burrata mozzarella cheese, finished with Parmesan shavings & Fiori di Latte.

CARNE

BURGER FORMAGGIO £15.45 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. BURGER PICCOLINO . £16.45 6oz 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. WARM SALT BEEF PLATTER . £20.95 Kosher style slow cooked for 4 hours salt beef slices. Served with	SURF & TURF MARKET PRICE ASK SERVER 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 chilli served with Italian roast potatoes. FILLETO ROSSINI
Italian mixed pickles, potato latkes, coleslaw and salad garnish. FILLETO PICCOLINO	FILLETO HIGHLANDER £34.95 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	LLO
VITELLO MILANESE	VITELLO SALTIMBOCCA £21.95 Medallions of veal topped with San Danielle Parma ham and Bocconcini Italian mozzarella, finished with a white wine and sage sauce. Served with a choice of Tuscan roast potatoes, rice, salad or French fries.
mushroom white wine cream sauce, tossed and served on a bed of De Cecco tagliatelle egg pasta & parmesan shavings. FEGATO DI VITELLO £19.95 Calve's liver pan fried with onions, butter and sage. Served on a bed on mashed potato, drizzled with a rich gravy sauce.	VITELLO HOLSTEIN £22.95 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.
POL	LO
POLLO LIMONE £18.95 Pan fried chicken fillets cooked in a lemon zest and butter sauce served with roasted red peppers and baby roast potatoes and salad on side.	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
CHICKEN KEBABS £18.95 Skewered kebab with chicken breast, onions and peppers cooked in white wine and lemon juice served with Italian rice.	POLLO CAPELLO £18.95 Supreme of chicken breast flattened in breadcrumbs topped
POLLO MILANESE £19.95 Supreme of chicken breast in breadcrumbs pan-fried and served with spaghetti Napolitana and Parmesan shavings.	with Parma ham and melted mozzarella cheese. Finished with La Vita Piccolino Capello sauce. Served with a choice of French fries, roast Tuscan potatoes, rice or salad.



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PESCE

HADDOCK MEUNIERE £20.95 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 £19.95

Angel cut haddock pan-fried with butter and olive
oil dressed, with salsa verde and served with Tuscan
roast potatoes. Truly light and wonderful.

BIANCO (white wine, cream & chilli)

 ${\tt POMODORO}\ (to mato, chilli\ \&\ pesto)$

BRANZINO ROMANA. £20.95

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

FILETTO DI BRANZINO £20.95

Grilled Scottish sea bass fillets, served with a fricassee of Sheltand mussels and Mediterranean vegetables. Finished with lemon and pesto. Served with Tuscan roast potatoes.

TUSCAN HADDOCK £20.95

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

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.

OLD FASHIONED FISH & CHIPS £16.95

Top quality fresh haddock breadcrumbed and gently fried, served with chips and salad.



CHARGRILLED CHICKEN

CAESAR SALAD £14.95

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

SIDE DISHES

RUCOLA E PARMIGIANO £4.95

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

INSALATA MISTA £4.95

Mixed watercress, rocket and spinach leaves with pickled beetroot,

pine nuts, lemon zest balsamic and Parmesan shavings.

Thin cut potato chips, deep fried.



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