The arcari Family ...

Just after World War 2, in a small village called Picinicso, Mario Arcari was born. Picinicso 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.

Looking for that

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E10 BANK OF LA VITA

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.

Marco arcari Proprietor



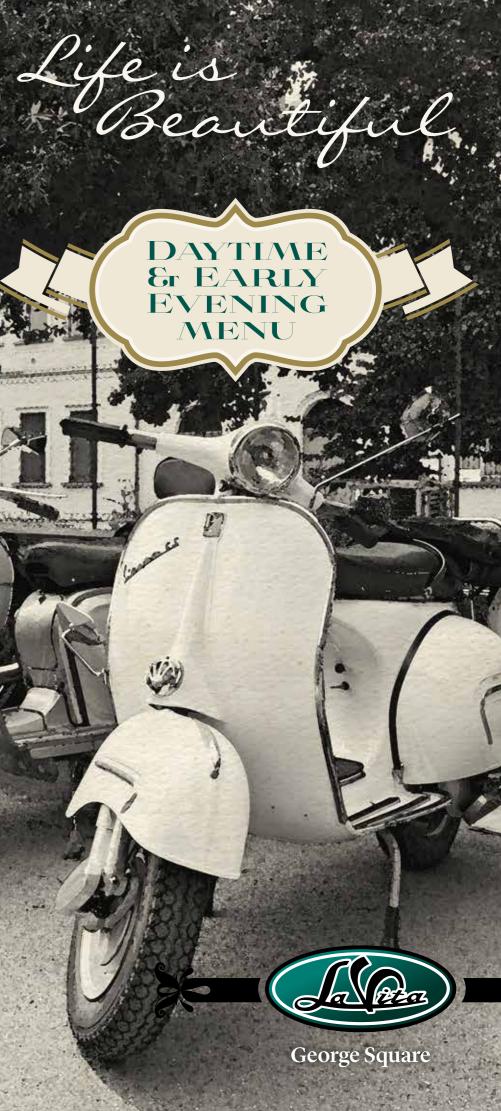
La Vita Live ...

Keep in touch with us on our social media accounts...





FROM 7.30AM MONDAY TO SATURDAY 9.00AM SUNDAY





Monto Fri

MAIN COURSE £11.95	
STARTER & MAIN £15.95	
MAIN & DESSERT £15.95	
STARTER. MAIN & DESSERT	£19.95
(Price ner diner)	-

STARTER & MAIN £17.95 MAIN & DESSERT £17.95 STARTER, MAIN & DESSERT £21.95 (Price ner diner

Sat & Sun

MAIN COURSE £12.95

Served between

12noon & 6pm Sunday to Friday (Order must be placed before 6pm)

12noon & 5pm Saturday (Order must be placed before 5pm)

STARTERS =

Minestrone V Chunks of vegetables in a traditional Italian soup

Zuppa Soup of the day

Polpette Spicy pork and beef meatballs in a Napoli sauce, served with a slice of garlic bread

Cipolle Fritti Rings of sliced onion coated in a light crisp batter, deep fried, served with garlic mayonnaise & salad garnish

Deep Fried Mozzarella Fritta V Fresh mozzarella direct from Italy coated with crispy breadcrumbs, served with a spicy Napoli dip

Bruschetta V Toasted bread homemade in La Vita, drizzled with a mix of garlic, olive oil, fresh basil, chopped tomatoes, finished with balsamic vinegar

Funghi Fritti 🛛 Deep fried mushrooms dressed in breadcrumbs, served with garlic mayonnaise & salad

Crostini Formaggio e Pesto V Italian homemade bread oven baked, smothered with garlicky butter & mozzarella cheese, finished with a drizzle of pesto

Piccolo Foccacia Cosa Nostra O 6' inch pizza base drizzled with our secret basil, rosemary & olive oil mix served with a fresh Napoli sauce to dip

Bruschetta Pepperonata • Toasted homemade Italian garlic bread topped with roasted red peppers

Crema di Funghi e Mortadella Field mushrooms cooked in a nutmeg & double cream sauce, served on mortadella with pistachio & Italian toast on the side *£1.50 Supplement

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



MAINS=

Pizza Margherita V e pizza topped with mozzarella cheese

Fusilli Funghi 🛛 Mushrooms sautéed in a frying pan finished with a touch of cream & Napoli sauce with pasta twists

Pizza Salsiccia Thin crust Italian pizza stone baked with mozzarella & San Marzano tomato sauce with crumbled spicy Italian sausage



Fish & Chips o breadcrumbs deep fried, served with fat chips & tarter sauce *£1.50 Supplement

Posh Fish Burger Breadcrumbed haddock strip served in a brioche bun, dressed with real, creamy mayonnaise, topped with spicy chilli and rocket, served with fat chips ***£1.50 Supplement**

Macaroni Formaggio 🛛 Small tubes of nasta tossed in uce of Italian cheeses

Pizza Polpette eatballs topped on a stone baked thin base pizza topped with mozzarella cheese Italian Stew Chunks of beef pan fried with mixed peppers, potatoes & a touch of chilli in a Italian gravy sauce, served with Italian rice. *£2 Supplement



Penne Arrabbiata A hot & spicy tomato sauce cooked with chillies & fresh basil leaves

Pizza Pepperoni ian sausage sliced with a San Marzano tomato sauce finished with mozzarella cheese

Insalata Pollo Butterflied chicken breast marinated in lemon juice on a bed of mixed leaves, cherry tomatoes, fresh mozzarella pearls, red peppers & black olives. Dressed with our house dressing *£1.50 Supplement

Tuscan Sausage Pan fried Tuscan sausage served on top of creamy mash potato, smothered with a rich red wine & San Marzano sauce, cooked with barlotti beans and chopped onions *£1.50 Supplement

Spaghetti Bolognese al Italian meat & tomato sauce as Mamma would make!

Penne Polpette Homemade Italian meatballs cooked in a Napoli sauce tossed with short tubes of pasta

Piadina Di Pollo A thin Italian flatbread wrap filled with spaghetti, pollo fritto chunks and Italian rocket, dressed with chilli and a creamy parmesan sauce, served with chunky chips ***£2 Supplement**

Piadina Salsicca Picante A thin Italian flatbread wrap filled with spaghetti, spicy Italian sausage, red onion and Italian rocket dressed with chilli and San Marzano tomato and cream Romano sauce, served with chunky chips *£1.50 Supplement

Lasagne Our traditional Italian favourite

Pizza Vegitali 🛛 A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Risotto Pepperonata 🛛 ed in olive oil with fine red chillies tossed in a San Marzano Napoli sauce with Italian rice Sliced red peppers sau

Fussili Salsiccia Piccante Crumbled Italian sausage sautéed in a San Marzano tomato sauce with touch of red chilli with pasta twists

Pizza Cipolle 🛛 A thin base Neapolitan pizza topped with sliced onions dressed with San Marzano tomato sauce & diced mozzarella cheese

Cozze al Vapore Fresh, deep sea mussels in a traditional Italian tomato & herb sauce, or a white wine & cream herb sauce. Served with crusty, smothered garlic bread. Please allow 15 minutes to cook *£1.50 Supplement

Pan Roasted Chicken Thighs Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash Flat Iron Steak

A wonderful beefy flavoured flat iron steak smothered with a creamy peppercorn sauce, served pink with chips. (Please note the steak can only be cooked pink) *£1.50 Supplement

Breaded Whole-Tale Scampi Five pieces of premium scampi in breadcrumbs with chips, served with mushy peas on the side with La Vita garnish & tartare sauce *£2 Supplement

Italian Roast

Slow cooked roast chicken or beef with Italian herbs and spices, served with 2 homemade Yorkshire puddings mothered in a <u>rich gravy, served with</u> sauteed vegetables & roast potatoes

£16.95



SIDES

Tuscan hot notatoes

Steak cut chips

Oven baked bread smothered with garlic butter

Italian bread with olive oil & balsamic vinegar

Mixed salad

Mushrooms cooked in olive oil & garlic

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

Nonna's Apple Crumble Baked to Perfection! Traditional homemade apple crumble served warm with drizzles of delicious custard

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

Neapolitan Ice Cream 2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

Italian Bread & Butter Pudding Handmade La Vita's very own fruit panettone filled with chocolate, baked with custard and drizzled with caramel sauce

Roast Potatoes ♥.....£4.55

Chunky Chips O£4.55

Garlic Bread •£3.75

Pane e Balsamico Q £2.95

Insalata Mista£3.95

Sautéed Mushrooms O.....£3.95

DESSERTS =

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.

