

Festa Menu Classico

£29.95 per person PICK 4 TAPAS EACH PLUS A DESSERT

Pasta

Casarecce Mia Casa

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

Casarecce Morcina

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

Bucatini Arrabiata

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

Mafaldine Carbonara

A classic cream and herb sauce with strips of succulent bacon.

Bucatini Pomodoro Con Mozzarella Pearls

Ripe plum tomato and herb sauce topped with creamy mozzarella pearls.

Mafaldine Alfredo

Butter, cream, Parmesan and black pepper.

Lasagne

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

Spaghetti Bolognese

Classic pork and beef ragu served with thin long pasta.

Pennette Formaggio

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

Pizzette

Pizzete Focaccia

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

Pepperoni Duo

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

Margherita

A thin base topped with San Marzano tomato, basil, olive oil and mozzarella cheese.

Salsiccia Cipolle

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

Verdura

Bruschetta Peperonata

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

Croquettes Italiano

Homemade potato croquettes with a soft cheese coated in breadcrumbs, served with a spicy tomato dip.

Pane Di Aglio

Garlic bread toasted like Mamma used to make.

Italian Bread & Olives

Mixed homemade Italian breads, black and green olives, served with a balsamic dip.

Bruschetta

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

Patate Arrosto

Roast potatoes with herbs, tossed in a Napoli sauce and garlic mayo.

Insalata Di Caesar

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

Carne E Pollo

Salsiccia Ucelletto

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

Antara Al Nero

Duck and Stornoway black pudding with a red currant jus.

Costolette D'Agnesello

Lamb chops oven roasted, with an Italian herb crust. Drizzled with sweet balsamic.

Stornoway Croquettes

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

Italian Spring Roll

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

Alette Di Pollo

Chicken wings oven roasted, tossed in a sticky sweet sauce and jalapeno peppers.

Pollo Cardinal

Chicken breast chunks in a cream and mushroom sauce with a secret twist to the chicken.

Frittata Con Pepperoni E Patate

Italian pepperoni sausage and sliced potato frittata.

Pesce

Cacciucco

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

Calamari fritti

Fried strips of lightly breaded calamari with garlicky mayonnaise.

Hot Chilli Gamberetti

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

Cozze Vapore Pomodoro

Fresh west coast mussels in a traditional Italian tomato herb sauce.

Cozze Vapore Bianco

Fresh west coast mussels in a white wine cream sauce with chilli.

Gelato Vanilla Royale or Gelato Amaretto


Topped with whipped cream & Rossini chocolate wafer

Dessert

Tiramisu

Spuntini Dough Sticks

Served with caramel & chocolate dipping pots

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.



La Vita
Spuntini



Festa Menu Regina

£29.95 per person

STARTER

Croquettes Italiano

Homemade potato croquettes with a soft cheese coated in breadcrumbs, served with a spicy tomato dip.

Bruschetta Peperonata

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

Bruschetta

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

Polpette Formaggio

Homemade Italian meatballs topped with mozzarella cheese and Napoli sauce.

Aletti Di Pollo

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

Funghi Al Crema

Sautéed mushrooms cooked with white wine and a touch of garlic in a cream sauce, served on crostini.

Pizette Focaccia

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

Pate Della Casa

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

Italian Spring Roll

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

Calamari Fritti

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

Panzarotti

Deep fried pocket of dough stuffed with Mortadella and Fiori Di Latte Mozzarella and fresh pesto, served with a garlic mayo dip.

MAIN COURSE

Pollo Cardinal

Chicken breast in a cream and mushroom sauce with a secret twist to the chicken, served with a choice of rice, potatoes, veg, salad or French fries.

Penne Mia Casa

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

Gnocchi Salsiccia

Italian potato parcels tossed in a butter cream sauce with sauteed mushrooms, leeks and spicy Italian sausage, dressed with chopped fresh basil.

Pizza Al Rosso

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

Pizza Vegetali

Roasted mixed Mediterranean vegetables smothered in a rich Napoli sauce with mozzarella cheese.

Mafadine Abruzzo

Long ribbons of 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).

The Pescatore

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

Casarecce Rosso

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

Pizza Scozzese

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

The Hot American

Two eggs oven baked in our casserole of crumbled Italian sausage, pepperoni sausage & spicy beef strips with Borlotti beans, a touch of chilli and cooked in a San Marzano sauce.

Risotto Con Cozze e Gamberetti

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.

Cozze Vapore Piatto Grandee

Fresh west coast mussels in a traditional Italian tomato herb sauce or white wine cream sauce with chilli. (Please allow 15mins to cook)

Pollo Milanese

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).

Pizza Americano

Pepperoni sausage and mascarpone on a stonebaked pizza with Italian San Marzano pizza sauce, Fiori di Latte Mozzarella cheese and drizzled with honey.

DESSERT

Gelato Vaniglia Royale or Gelato Amaretto

Topped with whipped cream & Rossini chocolate wafer

Tiramisu

Spuntini Dough Sticks

Served with caramel & chocolate dipping pots



La Vita
Spuntini