

Christmas *at* La Vita

2024



La Vita

FESTIVE OPENING HOURS

LA VITA SPUNTINI

WEST END

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Hogmanay - Until 10pm
New Year's Day - Closed

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LA VITA

GEORGE SQUARE

Christmas Eve - Until 9pm
Christmas Day - Closed
Hogmanay - Until 9pm
New Year's Day - Closed

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LA VITA SPUNTINI

GORDON STREET

Christmas Eve - Until 9pm
Christmas Day - Closed
Hogmanay - Until 9pm
New Year's Day - Closed

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LA VITA

BISHOPBRIGGS

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Hogmanay - Until 9.30pm
New Year's Day - Closed

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LA VITA PICCOLINO E VINO

NEWTON MEARNS

Christmas Eve - Until 10pm
Christmas Day - Closed
Hogmanay - Until 2am
New Year's Day - Closed

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LA VITA BARRACHNIE

EAST END

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Hogmanay - Until 2am
New Year's Day - Closed





Christmas *at* La Vita

Christmas 2024 is on the way, and it's time to start the exciting job of planning your festive get-togethers with family and friends or organising that office Christmas party. Join us this festive season and celebrate great Italian cuisine. This year will be the biggest and best ever, so do it in style at La Vita Restaurants. We look forward to welcoming you and your party – please book early to avoid disappointment.

Festive Menus

*Christmas 2024 set to be our biggest yet.
From Thursday 21st November 2024 until Sunday 5th January 2025.
Please find our booking form on Pg 19.*



Celebrations all year round

WEDDINGS • COMMUNIONS • CHRISTENINGS • FUNERALS

Come and enjoy your celebrations at La Vita Restaurants.

The Manager at the restaurant will be happy to discuss the celebrations with you and any requirements that you may have to ensure the event runs without a hitch.



*Tis
Season*

the
ason





Christmas Lunch

Take a break from your Christmas shopping spree and join us for our authentic and delicious Christmas Lunch menu.

Why not enjoy one of our colourful Signature Cocktails with friends or indulge your sweet tooth with one of our many tasty and delicious Desserts.

All served up by our friendly staff with a side order of fun.



AVAILABLE SUNDAY TO THURSDAY

FROM 12PM - 3:15PM

2 Courses - £23.95 Per Person

3 Courses - £27.95 Per Person

AVAILABLE FRIDAY & SATURDAY, CHRISTMAS EVE & HOGMANAY

FROM 12PM - 3:15PM

2 Courses - £26.95 Per Person

3 Courses - £29.95 Per Person

** Excluding Hogmanay Grand Dinner Through Bells **

Starters

ZUPPA DI NATALE

Chefs Italian rustic homemade minestrone (v) or ham and lentil served with bread and butter.

PATE DELLA CASA

Fresh chicken liver and duck pate served smooth with a fruit chutney and Scottish oatcakes.

ALETTE DI POLLO

Chicken wings oven roasted tossed with a sticky sweet sauce with jalapeños.

MOZZARELLA IN CARROZZA (v)

Italian garlic bread topped with mozzarella cheese, coated in light breadcrumbs. Served with a spicy arrabiata dip.

SCOZZESE COMBO

Battered haggis and Stornaway black pudding deep fried, served on a bed of shredded iceberg and drizzled with our creamy peppercorn sauce.

BRUSCHETTA CON PEPERONATA E MASCARPONE (v)

Marinated red and yellow peppers in olive oil served on toasted garlic bread, oven baked, topped with creamy mascarpone cheese and drizzled with sweet balsamic.

ITALIAN SPRING ROLL

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

FOCCACCIA PICCANTE

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

PICCOLO LASAGNE

Starter portion of our traditional Italian favourite.

Mains

TACCHINO NATALIZIO

Traditional Christmas turkey with stuffing, chipolatas and seasonal trimmings served with a rich gravy.

HADDOCK CON PANGRATTATO

Thick cut slice of fresh haddock with breadcrumbs, shallow fried, served with seasonal trimmings and tartare sauce.

VEGETALI ITALIANO (v)

Field mushrooms pan fried with mixed peppers & red onion, potatoes and a touch of chilli in a rich Italian gravy sauce. Served with Italian rice.

PIZZA DI NATALE

Thin base Italian pizza topped with San Marzano tomato sauce and mozzarella cheese, roasted turkey pieces with red onion, stuffing and drizzled with sweet cranberry sauce.

THE ITALIAN JIMMY

Our famous best seller half thin based pizza pepperoni and half portion of homemade penne carbonara.

PENNE MIA CASA

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

PENNE ARRABIATA CON POLLO

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

PENNE NATALE

Sautéed turkey with red onion and diced chipolatas tossed in a sweet cranberry and cream sauce, sprinkled with a touch of Parmesan.

SPAGHETTI SORRENTO

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

PENNE ORIENTAL

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

PENNE NORCINA

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

PIZZA SALSICCIA CON MIELE

Crumbled Italian sausage on a bed of pizza sauce, topped with Fiori di Latte Mozzarella cheese and drizzled with honey.

MAFALDINE LA VITA (v)

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

Sides

PATATE BRAVAS ITALIANO (v) £2.50 SUPPLEMENT

Roast potatoes with herbs tossed in a garlic Napoli sauce topped with garlicky mayo

FRENCH FRIES (v) £2.50 SUPPLEMENT

Potato chips deep fried in vegetable oil

GARLIC BREAD (v) £2.50 SUPPLEMENT

Homemade at La Vita, oven baked Italian toast smothered with garlic butter

INSALATA MISTE (v) £2.50 SUPPLEMENT

Italian mixed salad with our own house dressing

Desserts

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with chocolate and oven baked with custard. Served with rich vanilla ice cream and finished with oodles of caramel sauce.

TORTA DELLA NONNA

Perfectly soft & delicious pastry tart filled with thick Italian creamy custard, topped with toasted pine nuts & angel dust. Served warm with vanilla royale ice cream. Unbelievably good.

MINI MERRY CHRISTMAS SUNDAY

Rich vanilla ice cream served with cranberry sauce, slices of fresh orange and chunks of Christmas pudding smothered in raspberry sauce and topped with whipped cream, finished with Cadburys chocolate shavings.

HOMEMADE TIRAMISU

The classic Italian sponge soaked in coffee liqueur zabaglione semi cold topped with cocoa powder.



Christmas Dinner

The nights are drawing in, the Christmas lights will soon be up and before you know it, the Christmas festivities will be in full swing.

Join us for our festive Italian Christmas Dinner menu.

Why not enjoy one of our colourful Signature Cocktails with friends or indulge your sweet tooth with one of our many tasty and delicious desserts.

All served up by our friendly staff with a side order of fun.



AVAILABLE SUNDAY TO THURSDAY

FROM 3:30PM ONWARDS

2 Courses - £30.95 Per Person

3 Courses - £35.95 Per Person

AVAILABLE FRIDAY & SATURDAY, CHRISTMAS EVE & HOGMANAY

FROM 3:30PM ONWARDS

2 Courses - £33.95 Per Person

3 Courses - £37.95 Per Person

** Excluding Hogmanay Grand Dinner Through Bells **



Starters

ZUPPA DI NATALE

Chefs Italian rustic homemade minestrone (v) or ham and lentil served with bread and butter.

PATE DELLA CASA

Fresh chicken liver and duck pate served smooth with a fruit chutney and Scottish oatcakes.

LA VITA COMBINATION (v)

Deep Fried breaded mozzarella, breaded mushrooms and arancini ball served with a spicy arabiata dip.

HONEY CHICKEN

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

BRUSCHETTA CON PEPPERONATA E OLIVE (v)

Marinated red and yellow roasted peppers topped with pitted black olives and creamy mascarpone cheese dressed on top of Italian toasted garlicky bread.

HOT CHILLI GAMBERETTI CON PEPPERONI

King prawns pan fried with Italian Pepperoni, garlic & olive oil, served on garlic crostini toast served with garlic mayo on the side.

BRUSCHETTA CON GAMBERETTI

Chopped tomatoes marinated in garlic and extra virgin olive oil, served on a crispy crostini and topped with sweet balsamic glaze and dressed with king prawns in marie rose.

BRUSCHETTA DI PARMA

Italian toast smothered in garlic butter, oven baked with fiori di latte creamy mozzarella cheese and dressed with chopped tomatoes marinated in garlic, extra virgin olive oil, topped with parma ham, homemade italian pesto and sweet balsamic glaze.

POLPETTE FORMAGGIO

Italian meatballs made to our own recipe topped with mozzarella cheese in a delicate tomato sauce, served with a slice of garlic bread.

SCOZZESE COMBO

Battered haggis and Stornoway black pudding deep fried, served on a bed of shredded iceberg and drizzled with our creamy peppercorn sauce.

Mains

TACCHINO NATALIZIO

Traditional Christmas turkey with stuffing, chipolatas and seasonal trimmings finished with a rich gravy.

FILLETTO HIGHLANDER £6.95 SUPPLEMENT

9oz Fillet of Scotch beef butterflied and cooked to your liking, topped with MacLeods of Stornoway black pudding and A.G. Hornig Scottish haggis dressed with a wholegrain whisky and mustard sauce, served with chips.

PIZZA VERDURA (v)

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese with roasted red peppers, drizzled with homemade pesto on top.

RISOTTO MARINARA AURORA

Italian rice cooked with onion and fresh herbs tossed with fresh mussels, squid, king prawns cooked in a white wine cream and tomato sauce with a touch of chilli.

PENNE NATALE

Sautéed turkey with red onion and diced chipolatas tossed in a sweet cranberry and cream sauce, sprinkled with a touch of Parnesan.

ITALIAN STEW

Chunks of beef pan fried with mixed peppers, potatoes and a touch of chilli in a Italian gravy sauce. Served with mashed potatoes.

PIZZA DI NATALE

Thin base Italian pizza topped with San Marzano tomato sauce and mozzarella cheese, roasted turkey pieces with red onion, stuffing and drizzled with sweet cranberry sauce.

ELIO'S MARRY ME PASTA

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 Parnesan and Fiori di Latte Mozzarella cheese.

PIZZA AMERICANO CON MIELE

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

POLLO LIMONE ALLA MILANESE

Escalopes of chicken breast gently fried in panko breadcrumbs drizzled in a lemon and butter sauce, served with bucatini carbonara on the side.

PENNE LA VITA (v)

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

PENNE CALABRESE

Nduja Calabria soft very spicy sausage pan fried with cream and mascarpone cheese with crumbled Italian sausage.

Sides

PATATE BRAVAS ITALIANO (v) £2.50 SUPPLEMENT

Roast potatoes with herbs tossed in a garlic Napoli sauce topped with garlicky mayo

FRENCH FRIES (v) £2.50 SUPPLEMENT

Potato chips deep fried in vegetable oil

GARLIC BREAD (v) £2.50 SUPPLEMENT

Homemade at La Vita, oven baked Italian toast smothered with garlic butter

INSALATA MISTE (v) £2.50 SUPPLEMENT

Italian mixed salad with our own house dressing

Desserts

HOMEMADE TIRAMISU

The classic Italian sponge soaked in coffee liqueur zabaglione semi cold topped with cocoa powder.

MINI MERRY CHRISTMAS SUNDAY

Rich vanilla ice cream served with cranberry sauce, slices of fresh orange and chunks of Christmas pudding smothered in raspberry sauce and topped with whipped cream, finished with Cadburys chocolate shavings.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with chocolate and oven baked with custard. Served with rich vanilla ice cream and finished with oodles of caramel sauce.

CORNETTI ALLA CREMA

Fried Cornetti rolled in sugar, dipped in chocolate, stuffed with Italian cream served warm and with cream on the side. Truly Italian & delicious.



Merry Christmas



Christmas
from the whole team
at La Vita x



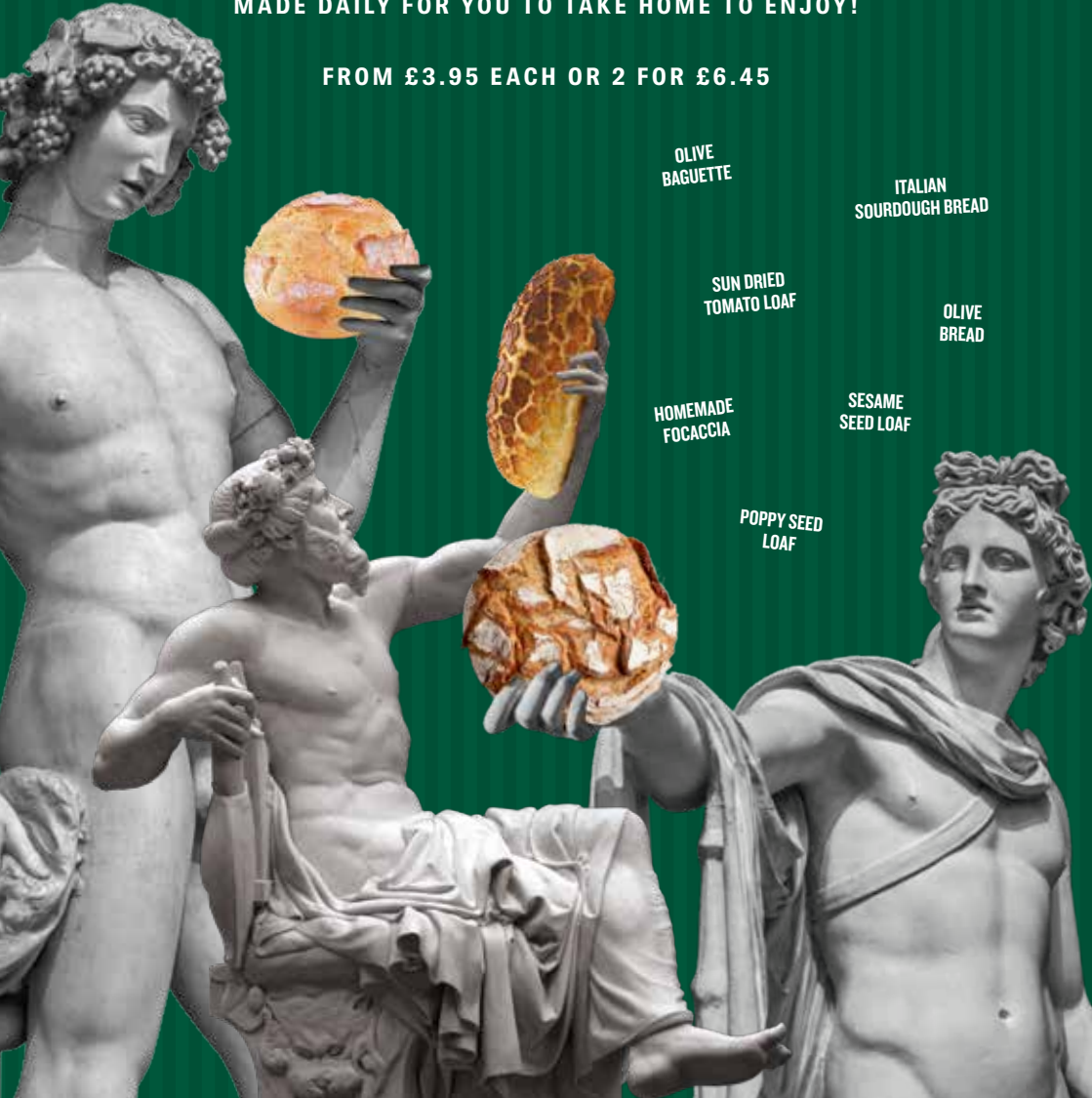
EAST END

SHOP OPEN DAILY FROM 10AM TO 10PM

ITALIAN MIXED BREADS & ITALIAN FOCACCIAS

MADE DAILY FOR YOU TO TAKE HOME TO ENJOY!

FROM £3.95 EACH OR 2 FOR £6.45



OLIVE
BAGUETTE

ITALIAN
SOURDOUGH BREAD

SUN DRIED
TOMATO LOAF

OLIVE
BREAD

HOMEMADE
FOCACCIA

SESAME
SEED LOAF

POPPY SEED
LOAF

OPENING
SOON

CALL FOR
AVAILABILITY

Private Dining Room

La Vita Barrachnie located in the heart of Glasgow proudly boasts an open kitchen serving your favourite delicious Italian classic dishes, Prosecco & cocktail bar, an all-weather terrace, and a Private Dining Room - a space for every mood and occasion.

The private event space has been curated to cater to any Meetings, Corporate lunches, Dinners, Wedding's, Christenings, Communion, Milestone Birthday Celebrations, Baby Showers and much more. Whether you're hosting a business meeting, a lunch with friends, or a wedding celebration; La Vita Barrachnie is truly exquisite. The restaurant is ideally located just minutes from Garrowhill train station, has lots of parking and features luxurious, refined interiors exuding Italian chic in every breath-taking glance.



Bringing in the Bells

AT

La Vita Piccolino e Vino

3 Course Grand Dinner - £80.95 per person

with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

Starters

MINESTRONE (v)

Fresh vegetables in a traditional Italian soup.

BURRATA (v)

Burratina cheese from Puglia served cherry vine tomatoes on the stem, drizzled with honey, extra virgin olive oil and rock salt on a bed of La Vita homemade pesto.

BRUSCHETTA AVOCADO (v)

Crisp Italian garlic bread topped with crushed avocado, torn burrata mozzarella & sliced tomatoes drizzled with organo, olive oil & sweet balsamic finished with fresh basil.

SCOZZESE COMBO

Battered haggis and Stornaway black pudding deep fried, served on a bed of shredded iceberg and drizzled with our creamy peppercorn sauce.

WINTER PEA SOUP (v)

Taster size soup drizzled with thick cream, served with a Parmesan crisp on the side.

CACCIUCCO

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.

HONEY CHICKEN

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

BRUSCHETTA DI PARMA

Italian toast smothered in garlic butter, oven baked with fiori di latte creamy mozzarella cheese and dressed with chopped tomatoes marinated in garlic, extra virgin olive oil, topped with parma ham, homemade Italian pesto and sweet balsamic glaze.

Mains

VEAL LIMONE ALLA MILANESE

Gently fried in panko breadcrumbs drizzled in a lemon and butter sauce, served with spaghetti carbonara on the side.

CAPODANNO DI FILETTO

9oz Fillet of Scotch beef butterfied and cooked to your liking, topped with Macleods of Stornaway black pudding and A.G. Horning Scottish haggis dressed with a wholegrain whiskey & mustard sauce. Served with caramelised parsnips & fennel with French fries on the side.

BRANZINO SCOZZESE

Pan-fried sea bass fillets served on a bed of mash potato and Stornaway black pudding drizzled with a spinach and cream sauce, sprinkled with fresh chives.

PIZZA HIGHLANDER

Crumbled haggis, Stornaway black pudding and Italian sausage meat. With Italy's best handmade Burrata cheese & Fiori di Latte.

MAFALDINE LA VITA (v)

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

PIZZA SALSICCIA CON MIELE

Crumbled Italian sausage on a bed of pizza sauce, topped with Fiori di Latte Mozzarella cheese and drizzled with honey.

BUCATINI CON VERDURE E VONGOLE

Clams deshellled cooked in a white wine garlic sauce with ribbons of carrots, courgette and a touch of chilli, tossed with long pasta.

POLLO CAPELLO

Supreme of chicken breast flattened in breadcrumbs topped with Parma ham and melted mozzarella cheese. Finished with La Vita Piccolino Capello sauce. Served with mashed potato.

BRANZINO ROMANA

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

Desserts

AFFOGATO NOCCIOLA

Rich dairy vanilla ice cream royale drizzled with espresso coffee and Frangelico Italian hazelnut liqueur served with whipped cream and crumbled Cadbury flake.

MINI MERRY CHRISTMAS SUNDAY

Rich vanilla ice cream served with cranberry sauce, slices of fresh orange and chunks of Christmas pudding smothered in raspberry sauce and topped with whipped cream, finished with Cadburys chocolate shavings.

MINI BANOFFEE SUNDAY

Rich vanilla ice cream served with fresh banana slices dressed with whipped cream and drizzled with caramel sauce.

ANY CAKE FROM OUR CAKE DISPLAY

Made daily by our own head baker. Please select any one of our cheesecakes from our display fridge dressed with whipped cream on the side & flavoured topping sauce. La Vita Dolce.

Hogmanay

AT

La Vita Barrachnie

3 Course Grand Dinner - £70.95 per person

with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

Starters

HOT CHILLI GAMBERETTI CON PEPPERONI

King prawns pan fried with Italian Pepperoni, garlic & olive oil, served on garlic crostini toast served with garlic mayo on the side.

MINESTRONE (v)

Chefs Italian rustic homemade minestrone, served with bread and butter.

HONEY CHICKEN

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

WINTER PEA SOUP (v)

Taster size soup drizzled with thick cream, served with a Parmesan crisp on the side.

BRUSCHETTA DI PARMA

Italian toast smothered in garlic butter, oven baked with fiori di latte creamy mozzarella cheese and dressed with chopped tomatoes marinated in garlic, extra virgin olive oil, topped with parma ham, homemade Italian pesto and sweet balsamic glaze.

SCOZZESE COMBO

Battered haggis and Stornaway black pudding deep fried, served on a bed of shredded iceberg and drizzled with our creamy peppercorn sauce.

BRUSCHETTE AL AVOCADO (v)

Crisp Italian Garlic bread topped with crushed avocado, torn burrata mozzarella & sliced tomatoes. Drizzled with oregano, olive oil & sweet balsamic. Finished with fresh basil.

Mains

CAPODANNO DI FILETTO

9oz Fillet of Scotch beef butterflied and cooked to your liking, topped with Macleods of Stornoway black pudding and A.G. Hornig Scottish haggis dressed with a wholegrain whisky & mustard sauce. Served with caramelised parsnips & fennel with French fries on the side.

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.

PIZZA HIGHLANDER

Crumbled haggis, Stornoway black pudding and Italian sausage meat. With Italy's best handmade Buffalo Mozzarella & Fiori di Latte.

MAFALDINE LA VITA (v)

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

POLLO CAPELLO

Supreme of chicken breast flattened in breadcrumbs topped with Parma ham and melted mozzarella cheese. Finished with La Vita Piccolino Capello sauce. Served with mashed potato.

BRANZINO ROMANA

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

Desserts

MINI BANOFFEE SUNDAE

Rich vanilla ice cream served with fresh banana slices dressed with whipped cream and drizzled with caramel sauce.

MINI MERRY CHRISTMAS SUNDAE

Rich vanilla ice cream served with cranberry sauce, slices of fresh orange and chunks of Christmas pudding smothered in raspberry sauce and topped with whipped cream, finished with Cadburys chocolate shavings.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with custard. Served hot with rich vanilla ice cream and finished with oodles of caramel sauce.

ANY CAKE FROM OUR CAKE DISPLAY

Made daily by our own head baker. Please select any one of our cheesecakes from our display fridge dressed with whipped cream on the side & flavoured topping sauce. La Vita Dolce.



La Vita

La Vita are proud to announce that our Head Baker and bakery team can make your own personalised preorder Christmas cake for you to enjoy at home. We also can do personalised birthday cakes.

Please note, we require 72 hours notice (3days) for all cakes.

All cakes are 10 portions.

CHOCOLATE ITALIANO £43

Italian chocolate sponge cake decorated with Terry's Chocolate Orange slices & whipped Nutella & Italian cream.

MAKE YOUR
DESSERT ITALIAN
THIS YEAR

MILLEFOGLIE CREMA £45

Italian puff pastry generously layered with Italian vanilla custard, topped with fresh strawberries. Italy's most popular cake for birthdays, weddings and Christmas time.

SICILIAN CANNOLI CHEESECAKE £45

The classic cannoli shell and filling made into a circular cheesecake decorated with candied fruit and filled with chocolate pieces.

CASSATA £45

This cake is famous in all of Italy, but more so in Sicily. Very soft liqueur sponge cake with pale green colour underneath. A gentle layer of marizpan, exterior decorated with cherries and filled with chocolate chip and sweet ricotta cream inside.

MIMOSA TORTA LIMONE £45

Italian sponge cake filled with limoncello flavoured delicious Italian custard mixed with whipped cream decorated with diced sponge pieces, dusted with angel dust & white chocolate curls.

RUM BABA CHEESECAKE £45

A classic Neopolitan cake, rum flavoured cheesecake topped with Rum Baba's & Italian cream topped with Italian sweet cherries.

TIRAMISU CHEESECAKE £44

What else can you say about this World famous dessert, made with a modern twist.

MAKE YOUR OWN FLAVOUR ITALIAN CHEESECAKE from £46

Feel free to flavour your own Italian cheesecake like Malteser, Crunchie, Oreo, Biscotti with Chocolate Sauce, Mixed Fruit, Carmelised Banana



Give the Gift
OF
La Vita
This Christmas



Take the hassle out of giving presents with our

GIFT VOUCHERS

VOUCHERS CAN BE ORDERED ONLINE, POSTED STRAIGHT TO YOUR FRONT DOOR OR YOU CAN GET AN E-VOUCHER TO USE IN STORE.

WWW.LAVITAPIZZERIA.CO.UK

La Vita Hampers

AVAILABLE FROM OUR TAKEAWAY BAKERY SHOP
IN OUR BARRACHNIE BRANCH IN EAST END.

Our team produce the best quality hampers and they are available all year round.

We only use the finest quality produce, especially picked, packaged and wrapped for the perfect gift, ready for you to collect.

Each hamper can be made bespoke and can include anything from food, chocolates, panettone, wine, breads, merchandise and gift vouchers.

Come in to have a look and our team are on hand to answer any questions you may have.

**OR EMAIL SOPHIE@LAVITAGROUP.CO.UK
AND WE WILL COME BACK TO YOU.**



Santa Claus Stops

AT

La Vita

**BOOK NOW TO MEET SANTA CLAUS ON OUR SANTA MENU
FOR £18.50PP PLUS A FREE PRESENT FOR ALL CHILDREN**

LA VITA - BISHOPBRIGGS

Saturday 7th December 11am to 1pm

LA VITA BARRACHNIE - EAST END

Sunday 8th December 11am to 1:30pm

Sunday 15th December 12:15pm to 2:45pm

LA VITA PICCOLINO E VINO - NEWTON MEARNES

Saturday 14th December 12pm to 2pm

BOOK NOW TO AVOID DISAPPOINTMENT

Festive Booking Form

GEORGE SQUARE SPUNTINI (WEST) BISHOPBRIGGS
SPUNTINI (GORDON ST) PICCOLINO E VINO BARRACHNIE

In the first instance, please telephone and ask for the Duty Manager to check availability or go to the Reservations section on our website to book your table. Then complete this form and hand in with your card details. All Christmas party bookings are 2 hours for Lunch and 2 hours for Dinner ONLY, from time of reservation. We respectfully ask that you arrive promptly for your table as we will be unable to extend the duration of your booking.

NAME: TEL:

ADDRESS:

..... POST CODE:

EMAIL ADDRESS:

FESTIVE LUNCH MENU 12PM UNTIL 3:15PM

DATE: TIME REQUIRED: NO IN PARTY:

FESTIVE DINNER MENU 3:30PM ONWARDS

DATE: TIME REQUIRED: NO IN PARTY:

I HAVE READ & UNDERSTAND THE CONDITIONS OF BOOKING

NAME: POST CODE:

TERMS & CONDITIONS ON ALL CHRISTMAS BOOKINGS

1. We will attempt to contact you on the day of arrival for a final confirmation of numbers. Please note, at this point numbers are completely finalised and the meal will be charged at full menu price for this number of people. Please ensure any reduction in numbers are given at this point or beforehand as failure to do so will result in being charged. As always, the more notice you give us of a reduction in numbers is appreciated greatly.
2. 10% Gratuity will be added to all Christmas bookings.
3. The A la Carte menu is only available for parties of 5 adults or below. For parties of 6 adults and above, only the Festive menu will be available. Children's menu will still be available (strictly under 12s). Daytime menu will not be available from 21st November 2024 to 5th January 2025.
4. The booking is provisional until confirmation in writing is received and credit card details are provided. Your card details are kept with a secure gateway called Stripe (similar to paypal), and will only be used for cancellation penalties. Your card will not be charged when submitting card details.
5. Any cancellations within 1 week of the booking date will automatically incur a £20 per person penalty fee from your card. "No Shows" will incur a penalty fee from your card of full menu price per person.
6. Due to demand it may occasionally be necessary to split tables.
7. Christmas Lunch and Dinner menu is available from Thursday 21st November 2024 until Sunday 5th January 2025 inclusive.
8. Christmas Lunch times - 12noon to 3.15pm. Christmas Dinner times - 3.30pm till late.
9. A pre-order will need to be organised and brought in on the day of your booking upon arrival for all tables of 6 adults or more. We do not accept pre-orders before your arrival. Please use the pre order boxes provided on the menu which can be printed from our website.
10. Please note: All items on the pre order sheet will be charged for. If someone pre orders and doesn't turn up we can not be held responsible and the meal will be charged as the food has been made. Please update the pre-order before handing over to us.
11. Please let us know of any allergies for you or your party at the time of booking AND on pre order.

Please note: CLOSED CHRISTMAS DAY & NEW YEARS DAY

LA VITA SPUNTINI

WEST END

199-201 Byres Rd, Glasgow G12 8TN
0141 339 4222

LA VITA

GEORGE SQUARE

161 Queen Street, Glasgow G1 3BJ
0141 248 3533

LA VITA SPUNTINI

GORDON STREET

40 Gordon Street, Glasgow G1 3PU
0141 221 4040

LA VITA

BISHOPBRIGGS

185-187 Kirkintilloch Road, Bishopbriggs G64 2LS
Reservations - 0141 772 1333
Takeaway & Home Delivery - 0141 762 0303

LA VITA PICCOLINO EVINO

NEWTON MEARNS

273-275 Mearns Rd, Newton Mearns G77 5LU
Reservations - 0141 639 5050
Takeaway & Home Delivery - 0141 639 4686

LA VITA BARRACHNIE

EAST END

175-177 Baillieston Road, Glasgow G32 0TN
Reservations - 0141 729 9300
Takeaway & Home Delivery - 0141 729 9301

WWW.LAVITAPIZZERIA.CO.UK

f /LAVITASCOTLAND @ @LAVITASPUNTINI @ @LA_VITA_UK 🎵 @LAVITAUK