

FESTA DELLA MAMMA



www.lavitapizzeria.co.uk



CELEBRATING MOTHER'S DAY

Saturday 29th March & Sunday 30th March

♥ 2 COURSES from £28.95 per person ♥

♥ 3 COURSES from £34.95 per person ♥

MAMMA'S COMBO 🌿

Deep fried breaded mozzarella, mac & cheese ball and arancini formaggio served with a spicy arrabiata dip.

AVOCADO & KING PRAWN COCKTAIL

An old time classic served with chopped baby gem salad, king prawns mixed with a rich marie rose sauce dusted paprika, served with fresh avocado, fresh lemon wedge and Italian bread and butter on the side.

FOCCACCIA PICCANTE

Thin base focaccia topped with mozzarella and smothered with Nduja spicy salami spread and served with a bed of Napoli sauce with lemon & garlic dip on the side.

FOCACCIA ZUCCHINI 🌿

Thin base baby focaccia bread topped with mozzarella cheese and homemade pesto with ribbons of fried zucchini on a bed of arrabiata sauce served with a garlic mayo dip.

ZUPPA DEL GIORNO

Roast pepper and tomato soup finished with garlic herb croutons, drizzled with a touch of cream

SEXY BRUSCHETTA 🌿

Toasted garlic bread topped with creamy mascarpone cheese, pesto, sun blushed Italian tomatoes marinated in basil, olive oil and garlic. Finished with pine nuts and oven baked.

SCOZZESE COMBO

Haggis & stornoway fritters coated in a crisp batter on a bed of iceberg lettuce drizzled with our famous whisky wholegrain cream sauce.

GARLIC CHORIZO PRAWNS

King prawns panfried with chorizo Spanish sausage with garlic, red chilli & olive oil served with garlic crostini toast with garlic mayo on the side.

MOZZARELLA CARROZZA SICILIANO

Gently fried garlic bread filled with sweetcorn, Calabrian 'nduja spicy sausage and mozzarella cheese in breadcrumbs on a Napoli sauce drizzled with pesto.

MINISTRONE 🌿

Fresh vegetables in a traditional Italian soup.

PIZZA AMORE DE CARNE

Pizza base with mortadella with pistachio nuts, Italian meatballs and Italian pepperoni sausage on a bed of San Marzano tomato sauce topped with fiori di late mozzarella cheese finished with pine nuts.

MALFADINE LA VITA 🌿

Sun-dried tomatoes, fresh pine nuts, homemade pesto and mascarpone cheese tossed with spicy Italian rocket and ribbons of fresh egg pasta.

PENNE CALABRESE

Nduja Calabrian soft, very spicy sausage pan fried with cream and mascarpone cheese with crumbled Italian sausage finished with a touch of rocket.

PENNE ARRABIATA CON POLLO

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

SPAGHETTI SORRENTO

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

PIZZA DELLA FESTA 🌿

Thin base pizza topped with sun blushed tomatoes, mascarpone cheese and pine nuts finished with a touch of Fiori Di Latte mozzarella cheese.

FILETTO PICCANTE ITALIANO (£10 Supplement)

Prime 10oz Scotch fillet steak butterflied and cooked to your liking. Topped with 'nduja Sicilian sausage sauce with a touch of mascarpone served with creamy whipped mashed potato

SALMONE CREMA CON GAMBERETTE (£5 Supplement)

Panfried Scottish darne of salmon topped with 4 king prawns on a bed of mashed potato dressed with a cajun thermidor cream sauce with fresh dill.

POLLO FORMAGGIO

Panfried chicken breast wrapped in ham and Fiori de Latte mozzarella, mascarpone and Parmesan cheese coated in breadcrumbs dressed with mushrooms cooked in a cream sauce with nutmeg and French fries on the side.

PENNE NORCINA

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

POLLO LIMONE ALLA MILANESE

Escalopes of chicken breast gently fried in panko breadcrumbs drizzled in a lemon and butter sauce, served with spaghetti arrabiata on the side, topped with Parmesan shavings

DOLCI MAMMA

Made by our pastry chefs Millionaire Italian cheesecake dressed with chocolate dipped fresh strawberries, drizzled with caramel sauce and rich vanilla royal ice cream on the side.

ANY DESSERT FROM LA VITA CAKE FRIDGE ALL MADE FROM OUR BAKERY

GELATO BISCOFF

Rich vanilla royal ice cream sprinkled with honeycomb chunks topped with whipped cream drizzled with Biscoff sauce.

🌿 Vegetarian. 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.