

EASTER 2025



# CELEBRATING EASTER

Friday 18<sup>th</sup> April to Monday 21<sup>st</sup> April

♥ 2 COURSES from £28.95 per person ♥

♥ 3 COURSES from £34.95 per person ♥

## PASQUA 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 PASQUA

Pizza base with double pepperoni, hot honey and Italian spicy sausage crumbled on a bed of san Marzano tomato sauce, topped with Fiori di latte mozzarella and Burrata mozzarella sprinkled all over.

## 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 PASQUA

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.