



Christmas
at
La Vita

2025

La Vita

FESTIVE OPENING HOURS

LA VITA SPUNTINI

WEST END

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 10pm
New Year's Day - Closed
2nd Jan - Open From 12 noon

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LA VITA

GEORGE SQUARE

Christmas Eve - Until 9pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 9pm
New Year's Day - Closed
2nd Jan - Open From 12 noon

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LA VITA SPUNTINI

GORDON STREET

Christmas Eve - Until 9pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 9pm
New Year's Day - Closed
2nd Jan - Open From 12 noon

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LA VITA

BISHOPBRIGGS

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 9.30pm
New Year's Day - Closed
2nd Jan - Open From 12 noon

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LA VITA PICCOLINO E VINO

NEWTON MEARNES

Christmas Eve - Until 10pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 2am
New Year's Day - Closed
2nd Jan - Open From 12 noon

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LA VITA BARRACHNIE

EAST END

Christmas Eve - Until 9.30pm
Christmas Day - Closed
Boxing Day - Open From 12 noon
Hogmanay - Until 2am
New Year's Day - Closed
2nd Jan - Open From 12 noon

Christmas at La Vita

Christmas 2025 is approaching, and it's time to start the exciting job of planning your festive get-togethers with family and friends or organising the office Christmas party. Join us this festive season and celebrate great Italian cuisine. This year will be the biggest and best yet, 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 2025 is set to be our biggest yet.

From Thursday 20th November 2025 until Sunday 4th January 2026.

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.

Our Events Manager will be happy to discuss your special celebrations with you and any requirements that you may have to ensure the event runs without a hitch.

Please contact us via the contact form on our website or email mario@lavitagroup.co.uk

Christmas Lunch

FROM 12PM UNTIL 3:15PM

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 - From £25.95 Per Person

3 Courses - From £30.95 Per Person

AVAILABLE FRIDAY & SATURDAY,
CHRISTMAS EVE & HOGMANAY
FROM 12PM - 3:15PM

2 Courses - From £28.95 Per Person

3 Courses - From £33.95 Per Person

* Excluding Hogmanay Grand Dinner Through Bells *

SERVED FROM THURS 20TH NOVEMBER 2025 UNTIL SUN 4TH JANUARY 2026

CELEBRATE THE FESTIVITIES IN STYLE! -

MAGNUM
Excellence Rosé
Chateau Saint-Maur

1.5L £78.95

PARTY BOTTLE
Excellence Rosé
Chateau Saint-Maur

3L JEROBOAM £189.95

Antipasto Sharing

FOCACCIA COSA NOSTRA (v) + SUPPLEMENT £7.95

Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.

Starters

ZUPPA DI NATALE

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

PATE DELLA CASA

Fresh chicken liver and duck pate served smooth with a fruit chutney and Italian toast.

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.

PICCOLO LASAGNE

Starter portion of our traditional Italian favourite.

STICKY JALAPEÑO CHICKEN

Chicken breast chunks pan fried with jalapeños and a sticky sweet sauce.

SICILIAN MOZZARELLA CARROZZA

'Nduja spicy Sicilian sausage and sweetcorn with Italian mozzarella stuffed and coated in breaded breadcrumbs, pan-fried and served on a bed of San Marzano tomato sauce dressed with our homemade pesto.

FOCACCIA MARINARA CON VERDURE (v)

Small 6" focaccia topped with San Marzano tomato sauce and roasted Italian mixed peppers, served with a garlic mayo dip. (Please note no cheese)

POLLO MEATBALLS

Italian seasoned chicken meatballs covered with a garlic cream parmesan sauce served with a slice garlic bread for dipping. Topped with herb crumb.

BRUSCHETTA POMODORO (v)

2 Toasted Italian homemade bread with garlic butter, topped with chopped tomatoes infused in olive oil and garlic.

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.

PIZZA PEPPERONATA DOLCI (v)

Thin base Neopolitan style pizza topped with Italian roast peppers, mascarpone cheese, chilli and chopped diced red onion on a bed of San Marzano tomato sauce with a sprinkle of Fiori Di Latte mozzarella cheese and drizzle of Italian Honey.

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.

RIGATONI ARRABIATA CON POLLO

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

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 sprinkled 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.

RIGATONI LA VITA (v)

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

HOT GOATS CHEESE SALAD (v)

Mixed salad leaves with pine nuts, black olives, cherry tomatoes, sun-dried tomatoes, sweetcorn dressed with our honey sauce topped with 2 circular discs of breaded goat's cheese & caramelised onion.

CHORIZO FORMAGGIO

Rigatoni pasta tubes tossed in an extra garlicky cream parmesan sauce with Spanish chorizo sausage, Italian roasted mixed peppers and chicken breast chunks topped with a sprinkle of parmesan cheese.

SPAGHETTI POLLO MEATBALLS

Italian chicken meatballs seasoned with garlic mixed herbs in a cream parmesan sauce tossed with spaghetti pasta topped with toasted Italian herb crumb.

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 topped with vanilla royale ice cream. Unbelievably good.

HOMEMADE TIRAMISU

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

SNOWBALL PANETTONE

Toasted homemade coconut panettone drizzled with raspberry sauce and dusted with icing sugar. Served with whipped cream & ball rich vanilla royal ice cream. Traditional Italian Christmas dessert with a twist!

Christmas Dinner

FROM 3:30PM ONWARDS

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 - From £32.95 Per Person

3 Courses - From £37.95 Per Person

AVAILABLE FRIDAY & SATURDAY, CHRISTMAS EVE & HOGMANAY FROM 3:30PM ONWARDS

2 Courses - From £35.95 Per Person

3 Courses - From £40.95 Per Person

* Excluding Hogmanay Grand Dinner Through Bells *

SERVED FROM THURS 20TH NOVEMBER 2025 UNTIL SUN 4TH JANUARY 2026

CELEBRATE THE FESTIVITIES IN STYLE! -

MAGNUM Excellence Rosé Chateau Saint-Maur	1.5L £78.95
PARTY BOTTLE Excellence Rosé Chateau Saint-Maur	3L JEROBOAM £189.95

Antipasto Sharing

FOCACCIA COSA NOSTRA (v) + SUPPLEMENT £7.95

Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.

Starters

ZUPPA DI NATALE

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

LA VITA COMBINATION (v)

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

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.

BRUSCHETTA CON PATE

2 slices of crusty homemade Italian bread oven baked with garlic butter, smothered with our chicken liver pate, black olives and diced red onion drizzled with olive oil once cooked with salad garnish on the side.

GARLIC CHORIZO PRAWNS

King prawns pan fried with chorizo Spanish sausage with garlic & olive oil, served on garlic crostini toast served with garlic mayo on the side.

HIGHLANDER COMBO

Pan-fried A.J. Hornig haggis and Stornoway black pudding coated in our thin batter and served on a bed of shredded lettuce drizzled with peppercorn sauce and a mac & cheese ball in the middle, topped with a cream secret sauce and parmesan cap.

PICCOLO FOCACCIA RIPIENA CON CARNE

Stuffed pizza triangles with Italian honey roast ham, mozzarella cheese and garlic served with a San Marzano Napoli dip.

Mains

TACCHINO NATALIZIO

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

FILLETO 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.

RIGATONI MARINARA AURORA

Pasta tubes 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.

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 & puff pastry

PIZZA PEPPERONATA DOLCI (v)

Thin base Neapolitan style pizza topped with Italian roast peppers, mascarpone cheese, chilli and chopped diced red onion on a bed of San Marzano tomato sauce with a sprinkle of Fiori Di Latte mozzarella cheese and drizzle of Italian Honey.

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 Parmesan 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 rigatoni carbonara on the side.

RIGATONI LA VITA (v)

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

HOT GOATS CHEESE SALAD (v)

Mixed salad leaves with pine nuts, black olives, cherry tomatoes, sun-dried tomatoes, sweetcorn dressed with our honey sauce topped with 2 circular discs of breaded goat's cheese & caramelised onion.

PIZZA CARNE ITALIANO

Neapolitan pizza base with pork & beef meatballs, Italian chicken meatballs & Italian pepperoni sausage on a bed of San Marzano tomato sauce topped with Fiori di Latte mozzarella cheese finished with pine nuts.

SPAGHETTI POLLO CREMA PEPPERONI

Italian chicken meatballs seasoned with garlic and mixed herbs in a creamy parmesan sauce and spicy Italian pepperoni tossed with spaghetti topped with toasted Italian herb crumb.

PENNE SPAGNOLO

Penne pasta cooked in a Romana sauce of San Marzano tomatoes, a touch of cream and our famous 3 La Vita oils, with chorizo Spanish sausage, pepperoni and Italian sausage.

Desserts

HOMEMADE TIRAMISU

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

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.

GELATO BISCOFF SUNDAE

Rich vanilla royal ice cream sprinkled with honeycomb chunks topped with whipped cream drizzled with Biscoff sauce topped with a Cadbury's Flake.

FAMOUS DUBAI CAKE

Delicious homemade Italian style chocolate sponge layered with kataifi & pistachio cream, served warm with vanilla royale ice cream & whipped cream on the side.

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.

Bringing in the Bells

AT LA VITA PICCOLINO E VINO

3 Course Grand Dinner £82.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

CELEBRATE THE NEW YEAR IN STYLE!

MAGNUM

Excellence Rosé
Chateau Saint-Maur

1.5L £78.95

PARTY BOTTLE

Excellence Rosé
Chateau Saint-Maur

3L JEROBOAM £189.95

Starters

MINISTRONE (v)

Fresh vegetables in a traditional Italian soup
with Italian tomato bread.

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 & dough sticks

HIGHLANDER COMBO

Pan-fried A.J. Hornig haggis and Stornoway black pudding coated
in our thin batter and served on a bed of shredded lettuce drizzled
with peppercorn sauce and a mac & cheese ball in the middle,
topped with a cream secret sauce and parmesan cap.

CACCIUCCO

Calamari, king prawns and mussels pan fried with chilli, garlic,
butter and white wine, in a San Marzano tomato sauce. Served
with Italian tomato bread on the side for dipping

VEAL LIMONE ALLA MILANESE

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

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.

BRANZINO SCOZZESE

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

PIZZA HIGHLANDER

Crumbled haggis, Stornoway 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.

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 BANOFFEE SUNDAY

Rich vanilla ice cream served with fresh banana
slices dressed with whipped cream and drizzled
with caramel sauce and a 99 Cadbury's Flake.

Desserts

WINTER PEA SOUP (v)

Taster size soup drizzled with thick cream,
served with a Parmesan crisp and Italian tomato bread.

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.

POLPETTE ITALIANO

Pork and beef meatballs with chicken and herb meatballs cooked
in our homemade Napoli sauce topped with mozzarella cheese,
parmesan and Italian herb crumb and Italian
tomato bread for dipping

LASAGNE

Our traditional Italian favourite.

SPAGHETTI CON VERDURE E VONGOLE

Clams deshelled cooked in a white wine garlic butter 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.

PIZZA POLLO

Italian chicken herb meatballs and our famous La Mamma
marinated chicken on a thin base Neapolitan pizza with San
Marzano tomato sauce topped with Fiori Di Latte mozzarella and
sprinkled with plenty of parmesan cheese when cooked.

HOMEMADE GRANDE STEAK & SAUSAGE PIE

Chunks of beef and sausage cooked in a rich gravy sauce served
with puff pastry on top, mashed potato, boiled veg with chips.

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.

MINI STRAWBERRY SUNDAY

Fresh strawberries with rich vanilla royal ice cream served
with raspberry sauce and whipped cream and 99 cadbury flake

Hogmanay AT LA VITA BARRACHNIE

3 Course Grand Dinner - £74.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

CELEBRATE THE NEW YEAR IN STYLE!

MAGNUM

Excellence Rosé
Chateau Saint-Maur

1.5L £78.95

PARTY BOTTLE

Excellence Rosé
Chateau Saint-Maur

3L JEROBOAM £189.95

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.

MINISTRONE (v)

Chefs Italian rustic homemade minestrone,
served with Italian tomato bread.

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 and Italian tomato bread.

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

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 rigatoni
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.

FISH & CHIPS

Traditional angel cut fillet of haddock in crispy homemade batter
with home made fresh chippy chips, served with mushy peas on
the side, with La Vita garnish & tartare sauce.

LEMON PEPPERY 1/2 CHICKEN

Traditional chip shop chicken breast & leg, deep-fried. Served
with chippy chips, mushy peas and salad garnish. Comes with
garlic mayo ramekin dip.

Desserts

MINI BANOFFEE SUNDAY

Rich vanilla ice cream served with fresh banana slices dressed
with whipped cream and drizzled with caramel
sauce and a 99 Cadbury's Flake.

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.

MINI STRAWBERRY SUNDAY

Fresh strawberries with rich vanilla royal ice cream served
with raspberry sauce and whipped cream
and a 99 Cadbury's Flake.



*Eat, Drink
& Be Merry*

Celebrate the Festivities in Style with our Drinks Packages

10 BOTTLES OF PERONI £50

3 BOTTLES OF PROSECCO £85

2 BOTTLES OF LAURENT PERRIER £135
+ UPGRADE TO ROSÉ £195

4 BOTTLES OF PREMIER HOUSE WINE £95
Red, White or Rosé

10 SHOTS £55
Sambuca, Tequila, Grappa or Lemoncello

CHATEAU SAINT-MAUR

*Luxury pink perfection from Cotes de Provence,
to enjoy with good friends and family!*

MAGNUM
Excellence Rosé - 1.5L
£78.95

**SHOW PIECE
PARTY BOTTLE**
Excellence Rosé - 3L Jeroboam
£189.95

Private dining at Christmas

This Christmas, elevate your celebrations with an unforgettable experience in our luxurious private dining room at La Vita Barrachnie, where the warmth of Italian hospitality meets the magic of the season.

Nestled away from the festive bustle, our elegantly decorated space offers an intimate setting for friends, family, or colleagues to indulge in a specially curated Festive menu and can seat up to 20 Guests. From the moment you book, our dedicated events coordinator will be on hand to take care of every finer detail so you can relax and enjoy the season stress-free. On the night, your experience will be elevated even further with the attentive service of your own private waiter, ensuring flawless, personalised service from start to finish.

Let us take care of everything while you savour authentic Italian cuisine, fine wines, and unforgettable festive moments.

MONDAY – THURSDAY

Lunch £850

Dinner £1000

FRIDAY – SUNDAY

Lunch £1000

Dinner £1350

Minimum spends apply



La Vita

MAKE YOUR
DESSERT ITALIAN
THIS YEAR

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 (3 days) for all cakes. All cakes are 10 portions. Please order online at www.lavitapizzeria.co.uk

CHOCOLATE ITALIANO £48

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

STRAWBERRY TART EXTRAVAGANZA £60

Our famous homemade giant strawberry tart with italian crema and juicy strawberries

MILLEFOGLIE CREMA £50

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 £50

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

CASSATA £50

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 £50

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 £50

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

TIRAMISU CHEESECAKE £49

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

MAKE YOUR OWN FLAVOUR ITALIAN CHEESECAKE from £51

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

HOMEMADE PANETTONE £38

Choose from classic, chocolate, pistachio or coconut



ORDER A TRADITIONAL *Homemade Panettone* FROM OUR IN HOUSE BAKERY



PERFECT TO GIVE AS A GIFT OR TO CELEBRATE ON
CHRISTMAS DAY WITH FAMILY

Choose from classic, chocolate, pistachio or coconut

FROM £38, ORDER ONLINE AT:

WWW.LAVITAPIZZERIA.CO.UK

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

VOUCHERS CAN ALSO BE PURCHASED AT
ANY OF OUR RESTAURANTS

La Vita Hampers



AVAILABLE FROM OUR TAKEAWAY BAKERY SHOP
IN OUR BARRACHNIE BRANCH IN EAST END,
OR ORDER ONLINE

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.

VISIT WWW.LAVITAGLASGOW.BIGCARTEL.COM

**OR EMAIL MARIO@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 £22PP PLUS A FREE PRESENT FOR ALL CHILDREN**

LA VITA - BISHOPBRIGGS

Saturday 6th December 11am to 1pm

LA VITA BARRACHNIE - EAST END

Sunday 7th December 11am to 2pm

Sunday 14th December 9:30am to 12:30pm

LA VITA PICCOLINO E VINO - NEWTON MEARNES

Saturday 13th December 11:30am to 2:30pm

BOOK NOW TO AVOID DISAPPOINTMENT

**NOW
OPEN**

**EMAIL 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, Weddings, 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.

WEDDINGS • COMMUNIONS • CHRISTENINGS • FUNERALS

Our Events 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.

Please contact us via the contact form on our website or email mario@lavitagroup.co.uk

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. A discretionary 10% Gratuity will be added to all Christmas bookings of 6 and above.
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 20th November 2025 to 4th January 2026.
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 20th November 2025 until Sunday 4th January 2026 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

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LA VITA

GEORGE SQUARE

161 Queen Street, Glasgow G1 3BJ
0141 248 3533

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LA VITA SPUNTINI

GORDON STREET

40 Gordon Street, Glasgow G1 3PU
0141 221 4040

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LA VITA

BISHOPBRIGGS

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

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LA VITA PICCOLINO EVINO

NEWTON MEARNS

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

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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 J @LAVITAUk