

*Life is
Beautiful*

JULIETA'S
PRIVATE
DINING
ROOM



Barrachnie

Celebrate in Style at LA VITA BARRACHNIE

Tucked away from the everyday bustle, our beautifully appointed space offers an intimate atmosphere ideal for groups of up to 20 guests. Enjoy a specially curated menu of authentic Italian cuisine, perfectly paired with fine wines and exceptional service.

With your booking, you'll also enjoy exclusive access to your own private terrace, complete with lounge seating and a firepit.
(excluding festive season due to extraordinary decorations)

**THE PERFECT SPOT TO RELAX, TOAST THE OCCASION,
OR CONTINUE THE CELEBRATION UNDER THE STARS.**

From the moment you book, our dedicated events coordinator will be on hand to assist with every detail, ensuring a smooth and stress-free planning experience.

On the day of your event, enjoy the exclusive attention of your own private waiter, delivering impeccable, personalised service from start to finish.

**LET US TAKE CARE OF EVERYTHING, SO YOU CAN FOCUS ON
CREATING UNFORGETTABLE MEMORIES WITH YOUR GUESTS.**



LA VITA BARRACHNIE

EAST END

175-177 Baillieston Road,
Glasgow G32 0TN

Please note we require £20 per person deposit at time of booking to secure.

Booking is not confirmed until deposit is paid. 24 hours prior to your booking, minimum spend must be paid in full and any remaining balance to be paid on the day. We accept both cash and card payments.

FOR ANY ENQUIRIES PLEASE COMPLETE OUR ENQUIRY FORM

WWW.LAVITAPIZZERIA.CO.UK/PRIVATE-DINING

AFTERNOON TEA

£26.95 PER PERSON

Add a touch of elegance to your special occasion with our Italian Afternoon Tea. Perfect for baby showers, birthdays, anniversaries, or simply a memorable gathering with loved ones. Enjoy a beautifully curated selection of Italian-inspired savoury bites, freshly baked pastries, and delicate sweet treats, served with premium teas and coffees. Whether you're celebrating with close friends or hosting a larger event, our Italian Afternoon Tea offers a unique and indulgent experience that brings people together in style.

WANT TO MAKE IT EXTRA SPECIAL?

UPGRADE TO OUR ITALIAN PROSECCO AFTERNOON TEA FOR JUST £5 EXTRA PER PERSON, OR FRENCH CHAMPAGNE AFTERNOON TEA FOR JUST £10 EXTRA PER PERSON, AND TOAST YOUR CELEBRATION IN TRUE FASHION.

+ ADDED COCKTAIL £6

TEA/COFFEE

MINI STRAWBERRY TART

MINI FILLED CANNOLI

MINI CHEESECAKE CUPS

CHOCOLATE SHORTBREAD FINGERS

MINI FOCACCIA
(Tomato/pesto/mozzarella)

ARANCINI

MINI PICCANTE SAUSAGE ROLLS

Vegetarian Gluten Free

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. Please note that most of our dishes contain pine nuts. Please let your waiter know if you have any other allergies.

LUNCH

11AM - 4.30PM

JULIETA MENU

£27.95 PER PERSON

INCLUDING GLASS OF PROSECCO FOR ARRIVAL

OR

UPGRADE TO COCKTAIL OR BOTTLED BEER ON ARRIVAL

+£5.50 PER PERSON

MONDAY - THURSDAY

£650

(MINIMUM SPEND)

FRIDAY - SUNDAY

£800

(MINIMUM SPEND)

Please note these menus and pricing are not valid during the festive period

To make your celebration even more special, we offer a range of optional add-ons, including custom balloon displays and fresh floral arrangements tailored to your theme or colour scheme. Whether you're looking to add a touch of elegance, fun, or personal flair, our team can help create the perfect atmosphere for your event. Simply let us know your preferences when booking, and we'll take care of the rest with your budget in mind.

ADDITIONAL SIDES

Insalata Mista **V** **GF** £5.20

Mixed watercress, rocket and spinach leaves with pickled beetroot, pine nuts, lemon balsamic and Parmesan shavings.

Insalata Rosso **V** **GF** £4.80

Red onion and sliced tomatoes topped with our special house dressing.

Italiano Chips £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese and spicy bolognese.

Americano Chips £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese and crispy bacon.

La Vita Chips £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese, diced red onion smothered with a rich gravy.

Scozzese Chip £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese, grilled haggis and smothered in a peppercorn sauce, finished with jalapeños.

Patate Arrosto **V** **GF** £5.20

Italian roast potatoes with rosemary and rock salt.

Mini Mac & Cheese with Bacon £5.40

Creamy macaroni and cheese topped with crispy bacon.

STARTERS

Bruschetta **V**

Toasted Italian garlicky home made bread, topped with a marinated mixture of extra virgin olive oil, garlic, fresh basil and chopped tomatoes, drizzled with balsamic.

Minestrone **V**

Fresh vegetables in a traditional Italian soup.

Zuppa del Giorno

Soup of the day

Spicy Chicken Wings **GF**

Dry roasted and coated in our own secret sauce for you to enjoy

Pate Della Casa

Home made chicken livers and duck herb smooth pate served with fruit chutney and Scottish oatcakes.

Mozzarella Fritta **V**

Creamy mozzarella imported directly from Campania in Italy, rolled in our own breadcrumbs.

Calamari Fritti

Fresh calamari fried in a light batter and served with garlic mayonnaise.

Halloumi Fries **V**

Sticks of fresh halloumi cheese, coated in Panko breadcrumbs and lightly fried. Served on a bed of bruschetta mix and drizzled in pesto.

Sticky Jalapeno Chicken

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

Polpette Formaggio

Italian meatballs made to our own recipe topped with mozzarella cheese in a delicate tomato sauce.

MAINS

Spaghetti Bolognese

The traditional Italian meat and tomato sauce as Mamma would make.

Casarecce Norcina

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

Rigatoni Amatriciana con Pollo

Strips of bacon & chunks of chicken cooked in a fresh tomato sauce with onions and fresh spices.

Mafaldine Piccante

Sliced pepperoni sausage pan fried with mixed peppers & red onion in a Romana sauce of cream with a touch of sugo, seasoned the La Vita way.

Macaroni Formaggio **V**

A selection of Italian cheese sauce tossed with Dececco pasta.

Lasagne

Our traditional Italian favourite.

Pizza Margherita **V**

A thin crust pizza base topped with tomato and mozzarella cheese.

Pizza Scozzese

Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.



Fish Supper

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

Italian Stew

Chunks of beef pan fried with mixed peppers, potatoes & a touch of chilli in a Italian gravy sauce, served with Italian rice.

Cozze Vapore Piatto Grande

Fresh deep sea mussels cooked with a choice of tomato and spicy herb sauce or white wine and chilli cream with a piece of crusty garlic bread.

Risotto Quattro Stagioni **V**

Roasted Mediterranean vegetables topped with olives, sun dried tomatoes, rocket in a San Marzano Napoli sauce, topped with crumbled goats cheese, served Italian rice.

Breaded Whole-Tale Scampi

Premium scampi in breadcrumbs with home made fresh chippy chips served with mushy peas on the side with La Vita garnish & tartare sauce.

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.

Chargrilled Chicken Caesar Salad

A New York Classic. Caesar dressed lettuce leaves topped with marinated sliced chicken-breast, crisp croutons, cherry tomatoes and parmesan shavings

DESSERTS

Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold & topped with cacao powder

Nonna's Apple Crumble

Baked to Perfection! Traditional homemade apple crumble served warm with drizzles of delicious custard

Mini Strawberry Snowball Delight

Vanilla ice cream and strawberry ice cream. Fresh strawberries. Raspberry sauce and snowball! Finished with a large Cadbury's 99 flake and whipped cream!

Mini Banoffee Sundae

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

Vegetarian **V** **Gluten Free** **GF**

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Julietta's
@ La Vita



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



DINNER

5.30PM - 10.30PM

ROMEO MENU

£39.95 PER PERSON

INCLUDING GLASS OF PROSECCO FOR ARRIVAL

OR

UPGRADE TO COCKTAIL OR BOTTLED BEER ON ARRIVAL

+£5.50 PER PERSON

MONDAY - THURSDAY

£850

(MINIMUM SPEND)

FRIDAY - SUNDAY

£1000

(MINIMUM SPEND)

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Insalata Rosso **V** **GF** £4.80

Red onion and sliced tomatoes topped with our special house dressing.

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Americano Chips £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese and crispy bacon.

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Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese, diced red onion smothered with a rich gravy.

Scozzese Chip £8.20

Thick cut potato chips deep fried, topped with stringy Italian & Scottish cheese, grilled haggis and smothered in a peppercorn sauce, finished with jalapeños.

Patate Arrosto **V** **GF** £5.20

Italian roast potatoes with rosemary and rock salt.

Mini Mac & Cheese with Bacon £5.40

Creamy macaroni and cheese topped with crispy bacon.

STARTERS

Bruschetta **V**

Toasted Italian garlicky home made bread, topped with a marinated mixture of extra virgin olive oil, garlic, fresh basil and chopped tomatoes, drizzled with balsamic.

Minestrone **V**

Fresh vegetables in a traditional Italian soup.

Zuppa del Giorno

Soup of the day

Spicy Chicken Wings **GF**

Dry roasted and coated in our own secret sauce for you to enjoy

Pate Della Casa

Home made chicken livers and duck herb smooth pate served with fruit chutney and Scottish oatcakes.

Mozzarella Fritta **V**

Creamy mozzarella imported directly from Campania in Italy, rolled in our own breadcrumbs.

Honey Chicken

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

Halloumi Fries **V**

Sticks of fresh halloumi cheese, coated in Panko breadcrumbs and lightly fried. Served on a bed of bruschetta mix and drizzled in pesto.

Sticky Jalapeno Chicken

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

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.

Polpetta 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

MAINS

Spaghetti Bolognese

The traditional Italian meat and tomato sauce as Mamma would make.

Casarecce Norcina

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

Rigatoni Amatriciana con Pollo

Strips of bacon & chunks of chicken cooked in a fresh tomato sauce with onions and fresh spices.

Mafaldine Piccante

Sliced pepperoni sausage pan fried with mixed peppers & red onion in a Romana sauce of cream with a touch of sugo, seasoned the La Vita way.

Macaroni Formaggio **V**

A selection of Italian cheese sauce tossed with Dececco pasta.

Lasagne

Our traditional Italian favourite.

Pizza Margherita **V**

A thin crust pizza base topped with tomato and mozzarella cheese.

Pizza Scozzese

Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.



Pizza Pollo

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

Fish Supper

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

Breaded Whole-Tale Scampi

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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.

DESSERTS

Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold & topped with cacao powder

Mini Banoffee Sundae

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

Mini Strawberry Sundae

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

Dubai Doughsticks Deluxe

Little warm dough sticks from heaven, dusted with Angel dust and drizzled with pistachio and warm chocolate. Dreams come true. Contains nuts

Vegetarian **V** **Gluten Free** **GF**

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FUNERAL SERVICES

FROM 10AM - 4.30PM

ON BEHALF OF US ALL AT LA VITA, WE ARE SO SORRY TO HEAR OF YOUR SAD NEWS AND SEND OUR CONDOLENCES TO YOU AND YOUR FAMILY AT THIS DIFFICULT TIME.

We understand how important it is to offer support during difficult times. Our funeral catering service is designed to ease the burden on families by providing thoughtful, stress-free hospitality for you and your guests. We are here to help in a caring and professional manner, and are always available to assist with any questions or special requests.

FUNERAL LUNCH

£16.95 PER PERSON

£500 (MINIMUM SPEND)

TEA OR COFFEE

STARTER

MINISTRONE  OR SOUP OF THE DAY

MAIN

(SMALL) TRADITIONAL FISH & CHIPS

Top quality fresh haddock battered and gently fried, served with chips and salad.

ITALIAN SANDWICH

Sandwich made of pizza dough, filled with Italian meatballs, rocket salad and pesto. Sprinkled with Parmesan

RIGATONI ARRABIATA

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

PIZZA MARGHERITA

A thin crust pizza base topped with tomato and mozzarella cheese

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.

ADD ONS

£3.95 ADD ON PER PERSON

PASTEL DE NATA'S
ITALIAN CHOCOLATE FINGERS

COOKIES

EMPIRE BISCUITS
CHEESECAKE CUPS

CAN UPGRADE TO OUR DELUXE CAKE RANGE ON REQUEST

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PRIVATE MEETING

AND EVENTS SPACE

OUR PRIVATE ROOM OFFERS THE IDEAL SETTING FOR CORPORATE MEETINGS, PRESENTATIONS, AND BUSINESS EVENTS FOR UP TO 20 GUESTS.

FROM 10AM - 4.30PM

Fully equipped with modern AV facilities including a high-quality screen and sound system it ensures a seamless experience for both in-person and virtual attendees. With comfortable seating, and dedicated support on hand, this space is perfect for everything from board meetings to team training sessions. Let us take care of the details with our catering options so you can focus on your agenda.

CONTINENTAL BUSINESS BREAKFAST

£12.95 PER PERSON

UNLIMITED TEA OR COFFEE

FRUIT JUICE

CHOICE OF ITALIAN CORNETTI

(Pistachio, Nutella, or Italian Crema)

CHOICE OF TOAST

(Brown Toast, White Toast or Toasted Panettone)

JULIETA'S BUSINESS BREAKFAST

£13.95 PER PERSON

UNLIMITED TEA OR COFFEE

FRUIT JUICE

CHOICE OF ITALIAN CIABATTA

(with Bacon, Lorne Sausage, Scrambled Egg or Potato Scone)

CHOICE OF TOAST

(Brown Toast, White Toast or Toasted Panettone)

ROMEO'S BUSINESS BREAKFAST

£15.95 PER PERSON

UNLIMITED TEA OR COFFEE

FRUIT JUICE

BREAKFAST SCOZZESE

(Full Breakfast)

EGGS FLORENTINE (V)

EGGS BENEDICT

ITALIAN FRENCH TOAST

AMERICANO PANCAKES

SCOOKIE SNACK

OMELETTE (V)

£500 (MINIMUM SPEND)

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VISIT ONE OF OUR OTHER BRANCHES



LA VITA CITY CENTRE

(Corner George Square)

161 Queen Street, Glasgow G1 3BJ

0141 248 3533



LA VITA BISHOPBRIGGS

(North)

185-187 Kirkintilloch Road, Bishopbriggs G64 2LS

Reservations **0141 772 1333**

Takeaway & Home Delivery **0141 762 0303**



LA VITA SPUNTINI

(West End)

199-201 Byres Rd, Glasgow G12 8TN

0141 339 4222



LA VITA SPUNTINI

(City Centre)

40 Gordon Street, Glasgow G1 3PU

0141 221 4040



LA VITA PICCOLINO E VINO

(South)

273-275 Mearns Rd, Newton Mearns G77 5LU

Reservations **0141 639 5050**

Takeaway & Home Delivery **0141 639 4686**



LA VITA BARRACHNIE

(East End)

175 Baillieston Road, Glasgow G32 0TN

Reservations **0141 729 9300**

Takeaway & Home Delivery **0141 729 9301**

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WWW.LAVITAPIZZERIA.CO.UK/PRIVATE-DINING

KEEP IN TOUCH WITH US ON OUR SOCIAL MEDIA ACCOUNTS...



/LaVitaScotland



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@LaVitaUK

www.lavitapizzeria.co.uk