

with love

THIS VALENTINE'S

*Meet me at
La Vita
Amore Mio*



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www.lavitapizzeria.co.uk

CELEBRATING VALENTINES

Thursday 12th February to Sunday 15th February

♥ 2 COURSES from £30.95 per person ♥

♥ 3 COURSES from £36.95 per person ♥

♥ Roses are red, violets are blue, La Vita has something special for you ♥

Start your night with one of our signature Valentines cocktails

CUPID'S COMBO

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

ZUPPA VALENTINO

Sweet potato and fresh ginger homemade soup drizzled with a touch of Italian mascarpone, served with fresh foccacia with cherry tomato.

FOCACCIA RIPIENA CON POMADORO E CARNE

Stuffed small pizza triangles with Italian honey roast ham, mozzarella cheese, garlic and bruschetta mix on the crust, oven cooked served with arrabbiata dip and dressed with a drizzle of pesto.

POLLO AMORE

Italian meatballs, halved and served on a bed of circular mashed potato, smothered with garlic, Parmesan, chilli, cream cheese sauce. Dressed with a sprinkle of Italian bread herb crumb and foccacia slice on the side.

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.

HONEY CHICKEN

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

GARLIC CHORIZO PRAWNS

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

LOBSTER CON PATATE E COZZE (£10 supplement)

Please note, takes 15 minutes to cook.

Whole lobster tail butterflied and cooked in a lemon, butter garlic sauce with cream and six mussels on a bed of mashed potato. Finished with freshly cut basil.

STICKY JALAPEÑO CHICKEN

Chicken breast chunks pan fried with jalapeños and a sticky sweet sauce served with garlic pesto dip.

ITALIAN CHEESE PARCEL

Gently fried taleggio cheese coated in breadcrumbs on a bed of mashed potato with Parmesan cheese crust accompanied with a cranberry jam dipping pot.

RIBEYE CON LOBSTER TAIL (£15 supplement)

100z well marbled ribeye steak, cooked to your liking and topped with a whole butterflied lobster tail. Then dressed with a parmesan, garlic, chilli, cream sauce served with deep fried crispy chips.

SPAGHETTI LA VITA

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

RIGATONI NORCINA

Crumbled Italian sausage with cherry tomatoes and wild forest mushrooms. Pan fried in a cream sauce with mascarpone, tossed in large rigatoni pasta tubes topped with a red chilli dressed rocket salad.

PIZZA AMORE DEL CARNE

Neopolitan style pizza base with mortadella and pistachio nuts, Italian beef meatballs and spicy pepperoni salsiccia on a bed of San Marzano tomato sauce. Topped with Fiori Di Latte mozzarella cheese, finished with a drizzle of honey then cooked until crispy.

SPAGHETTI SORRENTO

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

PIZZA JULIETTA

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 (£11 Supplement)

Prime 100z 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 (£6 Supplement)

Pan fried Scottish darne of salmon topped with 4 king prawns on a bed of mashed potato dressed with a cajun cream Parmesan sauce.

PIZZA CON FORMAGGIO ITALIANO E POMODORO

Neopolitan style pizza topped with little San Marzano tomatoes, then dressed with Fiori Di Latte mozzarella, Parmesan, mascarpone and dolci latte cheeses, and finished with a drizzle of bruschetta mix.

POLLO LIMONE ALLA MILANESE

Escalopes of chicken breast coated in Italian breadcrumbs with Parmesan, gently fried, drizzled in a lemon butter sauce. Served with large rigatoni pasta tubes, cooked in a chilli arrabbiata sauce and chunks of chicken breast finished with Parmesan shavings.

MAFALDINE CALABRESE CON PEPPERONI

Large curly ribbons of pasta cooked in a Nduja calabrian soft, very spicy sausage. Pan fried with cream and mascarpone cheese and crumbled Italian sausage chunks and pepperoni sausage finished with red chilli dressed rocket salad.

DOLCE AMORE

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.

ITALIAN RED VELVET CAKE

Red velvet sponge cake filled with yellow Italian thick cream and covered with white chocolate curls served warm and drizzled with white chocolate sauce and served with a ball of rich vanilla royale ice cream.

GELATO BISCOFF

Rich vanilla royal ice cream sprinkled with honeycomb chunks topped with whipped cream and drizzled with Biscoff sauce and finished with Cabury flake on top.