

EASTER 2026



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www.lavitapizzeria.co.uk



EASTER WEEKEND

Thursday 2nd April to Monday 6th April

♥ 2 COURSES from £30.95 per person ♥

♥ 3 COURSES from £36.95 per person ♥

PASQUA COMBO 🌿

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

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 FESTA

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.

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 with butter on the side.

STICKY JALAPEÑO CHICKEN

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

TALEGGIO ITALIAN CHEESE PARCEL 🌿

Gently fried taleggio cheese coated in breadcrumbs on a bed of mashed potato with Parmesan cheese crust accompanied with a spicy arrabbiata dip.

ZUPPA DEL GIORNO

Pieces of fresh chicken with Italian rice cooked in a light broth clear soup, dressed with a dusting of Parmesan cheese.

TALEGGIO CON MIELE 🌿

Taleggio Italian soft cheese served warm with fresh Rosemary, honey & chopped walnuts with fried crispy garlic crusty Italian bread for dipping in.

MINISTRONE 🌿

Fresh vegetables in a traditional Italian soup.

RIBEYE CON LOBSTER TAIL (£15 supplement)

10oz 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 strands 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

Neapolitan 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.

PIZZA VEGETARIANA 🌿

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 (£12 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

PIZZA CON FORMAGGIO ITALIANO E POMODORO 🌿

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

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.

HOMEMADE GRANDE ITALIAN STEW & SAUSAGE

Chunks of beef and sausage cooked in a rich gravy sauce served with puff pastry on top mashed potato & boiled buttered veg on the side.

SPAGHETTI SORRENTO

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

SALMONE CON COZZE

Pan fried Scottish darne of salmon with fresh mussels. Dressed with a garlic parsley butter lemon light sauce. Served with asparagus, Italian peppers & peas with a side salad.

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 ITALIANO

Any dessert from La Vita cake fridge. All made from our own La Vita bakery chefs.

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 bueno 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 Cadbury flake on top.