

# GRADUATION MENU 2026

**ANY 2 COURSES from £32.95 per person**

**ANY 3 COURSES from £40.95 per person**

Including a complimentary glass of crisp Italian prosecco

## GRADUATION COMBO

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

## LOBSTER CON PATATE E COZZE (£6 Supplement)

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

## ZUPPA DEL GIORNO

Chef's soup of the day served with focaccia bread. See server for today's soup.

## 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.

## MINISTRONE

Fresh vegetables in a traditional Italian soup.

## HONEY CHICKEN

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

## WARM ITALIAN CHEESE DIPPING POT

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

## 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.

## FOCACCIA FORMAGGIO

Small 6" focaccia stuffed with mozzarella cheese, garlic and parmesan drizzled with olive oil & sea salt. Served with a San Marzano tomato dip.

## 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.

## PIZZA FESTA

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.

## SPAGHETTI SORRENTO

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

## 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.

## 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.

## CHORIZO PASTA FORMAGGIO

Mafaldine long curly pasta tossed in a extra garlicky cream parmesan sauce with Spanish chorizo sausage, Italian roasted mixed peppers and pepperoni sausage. Topped with a parmesan cheese herb crumb.

## PIZZA CARBONARA

Thin base Neapolitan pizza topped with a garlic carbonara sauce with bacon pieces. Finished with an oven baked soft egg yolk and fior di latte mozzarella cheese sprinkled all over with parmesan cheese.

## RISOTTO PESTO CON GAMBAS

Italian slow cooked rice with onion, mascarpone cheese, sundried tomatoes, king prawns in our fresh home-made La Vita pesto with chilli and dressed with pine nuts all over.

## INSALATA CON POLLO FRITTO

A mix of salad leaves of spinach, spicy rocket, baby gem, mixed green & black olives, cucumber, cherry tomatoes, red onion, shredded carrot and sweetcorn. Dressed in our homemade honey mayo dressing. Topped with our homemade marinated pollo fritto strips.

## GELATO CON STRAWBERRY & CHOCOLATO

Rich vanilla Royale ice cream with fresh strawberries and warm chocolate sauce topped with fresh cream and Cadbury's 99 flake.

## 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.

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[www.lavitapizzeria.co.uk](http://www.lavitapizzeria.co.uk)

