



Christmas
at
La Vita

2026

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

♦ ♦ ♦

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

♦ ♦ ♦

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 2026 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 2026 is set to be our biggest yet.

From Thursday 19th November 2026 until Sunday 3rd January 2027.

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 £28.95 Per Person

3 Courses - From £33.95 Per Person

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

2 Courses - From £31.95 Per Person

3 Courses - From £36.95 Per Person

* Excluding Hogmanay Grand Dinner Through Bells *

SERVED FROM THURS 19TH NOVEMBER 2026 UNTIL SUN 3RD JANUARY 2027

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 and a mixture of Italian cheese then coated in breadcrumbs. Served on a bed of San Marzano tomato drizzled with a touch of our homemade pesto finished with plenty of parmesan grated on top.

SCOZZESE COMBO

Battered haggis and Stornoway 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.

PIZZA FRITTA

Small pizza parcel fried and stuffed with spicy calabrese pepperoni sausage and Fiori Di Latte Mozzarella. Served with homemade Pesto dip on the side & bruschetta mix then sprinkled with parmesan. (Truly fantastic.)

BRUSCHETTA CON PESCA (v)

A truly wonderful Italian dish made of crusty Italian bread baked with olive oil topped with pieces of buratta spread all over topped with pan-fried caramelised peach slices drizzled with honey and finished with fresh basil torn by hand.

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 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.

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.

MINI GELATO CON PESCA

Italian rich vanilla royal ice cream with caramelised pan-fried peach slices topped with whipped cream and drizzled with toffee sauce.

HOMEMADE TIRAMISU

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

MINI GELATO BISCOFF

Rich vanilla royal ice cream sprinkled with honeycomb chunks topped with whipped cream and drizzled with Biscoff sauce and finished with a Cadbury Flake on top.

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 £35.95 Per Person

3 Courses - From £40.95 Per Person

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

2 Courses - From £38.95 Per Person

3 Courses - From £43.95 Per Person

** Excluding Hogmanay Grand Dinner Through Bells **

SERVED FROM THURS 19TH NOVEMBER 2026 UNTIL SUN 3RD JANUARY 2027

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.

BRUSCHETTA SALSICCIA

Italian bread with garlic butter topped with Italian sausage crumb, white onion and mascarpone Italian cheese oven baked.

BRUSCHETTA ITALIANO

Taleggio Italian soft cheese on two slices of garlic bread with honey glazed chilli bacon with walnuts.

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.

PIZZA FRITTA

Small pizza parcel fried and stuffed with spicy calabrese pepperoni sausage and Fiori di Latte Mozzarella. Served with homemade Pesto dip on the side & bruschetta mix then sprinkled with parmesan. (Truly fantastic.)

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.

POLLO AMERICANO

Our famous Pollo Fritto tossed and dressed with our tangy homemade house sauce on a bed of Italian rice.

Mains

TACCHINO NATALIZIO

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

FILLETTO 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 and parmesan crisp on top.

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 Parnesan 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.

HOMEMADE GRAND ITALIAN STEW & SAUSAGE

Our famous Italian stew with sausage chunks in a rich gravy sauce. Served with mashed potato, boiled buttered veg and puff pastry on top.

POLLO LIMONE ALLA MILANESE

Escalopes of chicken breast gently fried in panko breadcrumbs drizzled in a lemon and butter sauce, served with spaghetti carbonara on the side.

RIGATONI CON CHORIZO & STORNOWAY BLACK PUDDING

Spanish chorizo sausage chunks with black pudding from Stornoway. Pan-fried and tossed with cream, garlic, butter, a touch of chilli flakes, lemon juice and pecorino Italian cheese & dressed with fresh chopped parsley.

RIGATONI LA VITA (v)

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

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.

PIZZA PESCA BIANCA (v)

Neapolitan style oven baked pizza with our bechamel Italian cheese sauce with caramelised peach slices drizzled with honey and finished with fresh basil on top and pieces of burrata cheese.

INSALATA SCOZZESE

This warm chorizo, Stornoway black pudding and roast potatoes mixed with salad leaves, rocket, red onion, cucumber, cherry tomatoes, dressed with our new incredible spicy homemade in La Vita tangy honey dressing.

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.

MINI GELATO AFFOGATO CON CREMA

LIQUEUR ITALIANO
Italy's most famous dessert of rich vanilla royal ice cream topped with whipped cream. Served with a Cadbury's Flake and a shot of Kahlua coffee cream liqueur to pour over the top to your liking.

HOMEMADE TIRAMISU

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

MINI GELATO CON PESCA

Italian rich vanilla royal ice cream with caramelised pan-fried peach slices topped with whipped cream and drizzled with toffee sauce.

MINI STRAWBERRY SUNDAE

Fresh strawberries soaked in sugar syrup served with rich vanilla royal ice cream and drizzled with raspberry sauce and topped with whipped cream and Cadbury's 99 Flake on top.

Bringing in the Bells

AT
LA VITA PICCOLINO E VINO

3 Course Grand Dinner £85.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

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.

GAMBERETTI LIMONCELLO

King prawns pan-fried with olive oil and butter with garlic, lemon, fresh cream, a splash of limoncello Italian liqueur with parmesan cheese and small Italian rice on the side with sweet pickled red onion garnish.

VEAL LIMONE ALLA MILANESE

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

CAPODANNO DI FILETTO

9oz Fillet of Scotch beef butterfied 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 PESCA BIANCA (v)

Neapolitan style oven baked pizza with our bechamel Italian cheese sauce with caramelised peach slices drizzled with honey and finished with fresh basil on top and pieces of burrata cheese.

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.

MINI GELATO CON PESCA

Italian rich vanilla royal ice cream topped with caramelised pan-fried peach slices topped with whipped cream and drizzled with toffee sauce.

WINTER PEA SOUP (v)

Pea 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 ITALIANO

Taleggio Italian soft cheese on two slices of garlic bread with honey glazed chilli bacon with walnut. Pan fried & all oven baked to tickle those winter tastebuds.

BRUSCHETTA SALSICCIA

Italian style bread with garlic butter topped with mascarpone soft cheese and spicy Italian sausage crumb with fennel and diced white onion oven baked drizzled with balsamic glaze.

BRUSCHETTA CON PESCA (v)

A truly wonderful Italian dish made of crusty Italian bread baked with olive oil topped with pieces of burrata spread all over topped with pan-fried caramelised peach slices drizzled with honey and finished with fresh basil torn by hand.

CASARACCIA PASTA CON FUNGHI & TALEGGIO FORMAGGIO (v)

Pan-fried forrest mushrooms with butter & olive oil, garlic, tossed in a bechamel, taleggio cheese and touch of cream sauce with parmesan cheese and dressed with chopped basil to decorate.

CHICKEN PARMO

Chicken escalope coated in breadcrumbs, pan-fried topped with bechamel cream. Sauce topped with rich Scottish mature cheddar and Fiori di Latte mozzarella mixed with parmesan cheese, oven baked and served with Caesar dressed salad with parmesan shavings. Served with a small portion of chips on the side.

PENNE CON CALAMARATA

AL BRANZINO PUTTANESCA

A rich sauce made with touch of San Marzano tomato sauce, pan-fried with black olives, capers, cherry tomatoes, red wine and anchovies diced topped with two slices of grilled filleted sea bass on top. (A fish lovers dream pasta.)

PIZZA VOLCANO

Italian spicy pepperoni sausage with green jalapeño peppers and chunks of Nduja Sicilian sausage on a Neapolitan style oven baked pizza with a true imported Fiori di Latte mozzarella drizzled with honey to balance the heat. (A spicy lovers pizza.)

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 butter veg and chips.

MINI GELATO AFFOGATO CON CREMA LIQUEUR ITALIANO

Italy's most famous dessert of rich vanilla royal ice cream topped with whipped cream. Served with a Cadbury's Flake and a shot of Kahlua coffee cream liqueur top.

MINI STRAWBERRY SUNDAY

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

Mains

Hogmanay AT LA VITA BARRACHNIE

3 Course Grand Dinner - £77.95 per person
with Live Singer & Glass Prosecco on arrival 8.45pm until 2am

Starters

BRUSCHETTA SALSICCIA

Italian style bread with garlic butter topped Italian sausage crumb, white onion and mascarpone Italian cheese, oven baked drizzled with balsamic glaze.

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)

Pea soup drizzled with thick cream, served with a Parmesan crisp and Italian focaccia.

POLLO AMERICANO

Our famous Pollo Fritto tossed and dressed with our tangy homemade house sauce on a bed of Italian rice.

Mains

CAPODANNO DI FILETTO

9oz Fillet of Scotch beef butterfied 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 spaghetti 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.

HOMEMADE GRANDE STEAK & SAUSAGE PIE

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

PIZZA VOLCANO

Italian spicy pepperoni sausage with green jalapeño peppers and chunks of Nduja Sicilian sausage on a Neapolitan style oven baked pizza with a true imported Fiori di Latte mozzarella drizzled with honey to balance the heat. (A spicy lovers pizza.)

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.

MINI GELATO AFFOGATO CON CREMA LIQUEUR ITALIANO

Italy's most famous dessert of rich vanilla royal ice cream topped with whipped cream. Served with a Cadbury's Flake and a shot of Kahlua coffee cream liqueur top.

PIZZA FRITTA

Small pizza parcel fried and stuffed with spicy calabrese pepperoni sausage and Fiori di Latte Mozzarella. Served with homemade Pesto dip on the side & bruschetta mix then sprinkled with parmesan. (Truly fantastic.)

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

GAMBERETTI LIMONCELLO

King prawns pan-fried with olive oil and butter with garlic, lemon, fresh cream, a splash of limoncello Italian liqueur with parmesan cheese and small Italian rice on the side with pickled red onion garnish.

COZZE DI NAPOLI

Fresh Scottish mussels cooked in a rich San Marzano tomato sauce with garlic, chilli and a touch of arrancia to give a wonderful flavour. With Italian focaccia on side

LASAGNE

Our traditional Italian favourite.

FRUTTI DI MARE MISTI CON SALSA CREMOSA AL VINO BIANCO

Fresh deep sea mussels cooked with king prawns, calamari & baby squid in a cream white wine cheese sauce with our famous 3 La Vita oils, served with a small garlic butter focaccia for dipping into our wonderful sauce & rice on the side.

CHICKEN PARMO

Chicken escalope coated in breadcrumbs, pan-fried topped with bechamel cream sauce topped with rich Scottish mature cheddar and Fiori di Latte mozzarella mixed with parmesan cheese, oven baked and served with Caesar dressed salad with parmesan shavings. Served with a small portion of chips on the side.

MAFALDINE LA VITA (v)

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

POLLO CAPELLO

Supreme of chicken breast flattened in breadcrumbs topped with Parma ham and melted mozzarella cheese. Finished with La Vita Capello sauce. Served with mashed potato.

RIGATONI CON CHORIZO E STORNOWAY BLACK PUDDING

Spanish chorizo sausage chunks with black pudding from Stornoway. Pan-fried and tossed with cream, garlic, butter, a touch of chilli flakes, lemon juice and pecorino Italian cheese & dressed with fresh chopped parsley.

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.



La Vita are proud to announce that our Head Baker and bakery team can make your own personalised pre-order 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 £53

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

STRAWBERRY TART EXTRAVAGANZA £65

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

MILLEFOGLIE CREMA £55

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 £55

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

BOMBOLONE TOWER £65

Italian stuffed doughnuts piled high, filled & topped with Nutella

MIMOSA TORTA LIMONE £55

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.

TIRAMISU CHEESECAKE £54

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

MAKE YOUR OWN FLAVOUR ITALIAN CHEESECAKE from £56

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

MAKE YOUR
DESSERT ITALIAN
THIS YEAR

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

Santa Claus Stops AT La Vita

BOOK NOW TO MEET SANTA CLAUS ON OUR SANTA MENU
FOR £24PP PLUS A FREE PRESENT FOR ALL CHILDREN

LA VITA - BISHOPBRIGGS

Saturday 12th December 11.30am to 1.30pm

LA VITA BARRACHNIE - EAST END

Sunday 13th December 9:30am to 12:30pm

LA VITA PICCOLINO E VINO - NEWTON MEARNS

Sunday 6th December 11am to 2pm

BOOK NOW TO AVOID DISAPPOINTMENT



*Eat, Drink
& Be Merry*

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

Terms and Conditions

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.

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 19th November 2026 to 3rd January 2027.
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 19th November 2026 until Sunday 3rd January 2027 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 Festive Menu

PRE-ORDER SHEET

BOOKING NAME: BOOKING DATE:
ORGANISER NAME: CONTACT NUMBER:
BOOKING TIME: NUMBER IN PARTY:

GEORGE SQUARE ☐ SPUNTINI (WEST) ☐ BISHOPBRIGGS ☐
SPUNTINI (GORDON ST) ☐ PICCOLINO E VINO ☐ BARRACHNIE ☐

All parties of 6 guests and above **MUST** fill out the form below to help deliver a prompt and efficient service to ensure your visit is a relaxed and enjoyable experience. This form must not be handed in before the time/day as we can only accept it on the time of your booking. If you should have any queries, please call the restaurant directly.

Thank you for your co-operation and we look forward to you and your guests dining with us during the Festive period at La Vita.

Please note that all items marked on this sheet will be charged for. If someone pre orders and doesn't turn up, the food will still be made and charged for. Please update the sheet before handing over to us. Any information marked with a * must be filled in and if you are dining on the 2 course option (only available Sunday - Thursday) then please write the word "nothing", please do not leave blank.

Christmas Lunch

12PM TILL 3:15PM

Starters

- ☐ ZUPPA DI NATALE
- ☐ PATE DELLA CASA
- ☐ MOZZARELLA IN CARROZZA (v)
- ☐ SCOZZESE COMBO
- ☐ PICCOLO LASAGNE
- ☐ STICKY JALAPEÑO CHICKEN
- ☐ PIZZA FRITTA
- ☐ BRUSCHETTA CON PESCA (v)
- ☐ POLLO MEATBALLS
- ☐ BRUSCHETTA POMODORO (v)

Main Courses

- ☐ TACCHINO NATALIZIO
- ☐ HADDOCK CON PANGRATTATO
- ☐ PIZZA PEPPERONATA DOLCI (v)
- ☐ THE ITALIAN JIMMY
- ☐ PENNE MIA CASA
- ☐ RIGATONI ARRABIATA CON POLLO
- ☐ PENNE ORIENTAL
- ☐ PENNE NORCINA
- ☐ PIZZA SALSICCIA CON MIELE
- ☐ RIGATONI LA VITA (v)
- ☐ HOT GOATS CHEESE SALAD (v)
- ☐ CHORIZO FORMAGGIO
- ☐ SPAGHETTI POLLO MEATBALLS

Desserts

- ☐ ITALIAN BREAD & BUTTER PUDDING
- ☐ MINI GELATO CON PESCA
- ☐ HOMEMADE TIRAMISU
- ☐ MINI GELATO BISCOFF

Christmas Dinner

3:30PM TILL CLOSE

Starters

- ☐ ZUPPA DI NATALE
- ☐ LA VITA COMBINATION (v)
- ☐ HONEY CHICKEN
- ☐ BRUSCHETTA CON GAMBERETTI
- ☐ BRUSCHETTA SALSICCIA
- ☐ BRUSCHETTA ITALIANO
- ☐ POLPETTE FORMAGGIO
- ☐ PIZZA FRITTA
- ☐ GARLIC CHORIZO PRAWNS
- ☐ HIGHLANDER COMBO
- ☐ POLLO AMERICANO

Main Courses

- ☐ TACCHINO NATALIZIO
- ☐ FILLETO HIGHLANDER +£6.95 SUPPLEMENT
- ☐ RIGATONI MARINARA AURORA
- ☐ ELIO'S MARRY ME PASTA
- ☐ PIZZA AMERICANO CON MIELE
- ☐ HOMEMADE GRAND ITALIAN STEW & SAUSAGE
- ☐ POLLO LIMONE ALLA MILANESE
- ☐ RIGATONI CON CHORIZO E STORNOWAY
- ☐ BLACK PUDDING
- ☐ RIGATONI LA VITA (v)
- ☐ PIZZA CARNE ITALIANO
- ☐ SPAGHETTI POLLO CREMA PEPPERONI
- ☐ PIZZA PESCA BIANCA (v)
- ☐ INSALATA SCOZZESE

Desserts

- ☐ ITALIAN BREAD & BUTTER PUDDING
- ☐ MINI GELATO AFFOGATO CON CREMA
- ☐ LIQUEUR ITALIANO
- ☐ HOMEMADE TIRAMISU
- ☐ MINI GELATO CON PESCA
- ☐ MINI STRAWBERRY SUNDAE

LA VITA SPUNTINI

WEST END

199-201 Byres Rd, Glasgow G12 8TN
0141 339 4222

♦ ♦ ♦

LA VITA

GEORGE SQUARE

161 Queen Street, Glasgow G1 3BJ
0141 248 3533

♦ ♦ ♦

LA VITA SPUNTINI

GORDON STREET

40 Gordon Street, Glasgow G1 3PU
0141 221 4040

♦ ♦ ♦

LA VITA

BISHOPBRIGGS

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

♦ ♦ ♦

LA VITA PICCOLINO EVINO

NEWTON MEARNS

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

♦ ♦ ♦

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 d @LAVITAUk