VALENTINE'S MENU 2020

Friday 14th February to Sunday 16th February

- ♥ 2 COURSES available before 5pm from £19.95 per person ♥
 - ▼ 3 COURSES available all day from £25.95 per person ▼



FRENCH ONION SOUP

Traditional French onion soup topped with croutons and sprinkled with Parmesan cheese.

CUPID'S COMBO 0

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

STORNOWAY CROQUETTES

Stornoway black pudding and creamed potato mash seasoned, lightly breaded and gently fried, served with a Scotch whisky cream sauce.

BRUSCHETTA CON GAMBERETTI ALLA MARIE ROSE

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.

SEXY BRUSCHETTA

Toasted garlic bread topped with Fiori Di Latte mozzarella cheese, topped with pesto, sun blushed Italian tomatoes marinated in basil, olive oil and garlic. Finished with pine nuts and oven baked.

ITALIAN SPRING ROLL

Mozzarella cheese with crumbled Italian sausage, shredded carrot and red onion wrapped in pastry gently fried. Served with arrabiata hot sauce dip.

HAGGIS FRITTERS

Haggis coated in our crispy batter, on a bed of shredded iceberg lettuce, drizzled with our famous whisky wholegrain cream sauce.

PACCO RIPENA

Stuffed Italian foccacia bread with sautéed spinach and mozzarella cheese, brushed with extra virgin olive oil and fresh rosemary with a parmesan crust, oven baked and served with a Napoli dip.



PIZZA ROMEO

Thin base pizza topped with mozzarella cheese, San Marzano tomato sauce, crumbled Italian sausage, pepperoni and sautéed spicy Scotch beef drizzled with BBQ sauce.

BANG BANG ITALIANO

King prawns, chunks of chicken and mixed peppers, white onion and herbs cooked in a bang bang lightly spiced sauce, served on top of spaghetti noodles with fresh lime on the side.

TAGLIATELLE LA VITA V

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.

CHICKEN STROGANOFF

Chunks of chicken in a brandy and mushroom cream sauce served with chips and Italian rice.

PENNE ARRABIATA CON POLLO

A hot and spicy tomato sauce cooked with chunks of chicken, chillies and fresh basil leaves.

RISOTTO MARINARA AURORA

Italian rice 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.

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.

FILLETO AL NERO ALLA SCOZZESE (£7 Supplement)

90z Scotch bread fillet steak butterflied with Stornoway black pudding covered with a cream peppercorn sauce. Served with chips and Italian rice.

TAGLIATELLE CON MANZO

Strips of Scotch beef sautéed in extra virgin olive oil and butter with fresh chillies, garlic, touch of pesto and sliced sun blushed tomatoes. Tossed with De Cecco ribbons.

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.





SMARTIE SUNDAE SENSATION

Scoops of strawberry and vanilla Royale ice cream with Nestles Smarties, drizzled with raspberry sauce, whipped cream and dressed with Rossini chocolate curls.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit candied Italian panettone filled with chocolate and hot custard served with rich vanilla ice cream and finished with oddles of caramel sauce.

CADBURY'S CRUNCHIE FRIDAY SUNDAE

Rich vanilla Royale ice cream with chunks of Cadburys Crunchie, smothered in rich toffee sauce, whipped cream and crumbled 99 Flake.



