



AWARD WINNING

La Fiorentina

RISTORANTE ITALIANO

FESTIVE MENU

2026



FESTIVE PRICES

Monday - Thursday

Lunch £ 16.50
Any 2 Courses

Monday - Thursday

Early Evening £ 22.50
(5pm - 6.45pm)
Any 2 Courses

Monday - Thursday

Dinner £ 26.50
(from 7pm)
Any 2 Courses

Sunday

Lunch (1pm to 3.45pm) £ 18.50
Any 2 Courses

Friday - Saturday

Lunch £ 17.50
Any 2 Courses

Friday - Saturday

Early Evening £ 24.50
(5pm - 5.45pm)
Any 2 Courses

Friday - Saturday

Dinner £ 28.50
(from 6pm)
Any 2 Courses

Sunday

Dinner (from 4pm) £ 19.50
Any 2 Courses

CHRISTMAS DAY PRICES

3 Courses Meal with Coffee

12pm sitting £ 70

2.30pm Sitting

£ 75

5.30pm sitting

Kids All Day £ 25

Under 10 years Old

TERMS & CONDITIONS

The booking is provisional until the confirmation is received and the deposit is paid, otherwise after one week the reservation will be automatically cancelled. We reserve the right to arrange the seating of large parties between more than one table if necessary.

Christmas Day: we require pre orders to be placed before the 16th of December.

Deposit:

During festive period: £5 deposit per person for parties of 6 person and over.

Christmas Day: £10 deposit per person Please be aware, this deposit is not refundable.

Please Note: a 10% service charge will be added to all tables. Service Charge will be applied on Christmas day for every table.

FESTIVE LUNCH MENU

Monday to Thursday £16.50 for 2 courses
Friday and Saturday £17.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINESTRONE (VE)

Served with a slice of bread and butter

COCKTAIL DI GAMBERI (£2.95 SUPPLEMENT)

Prawns Marie rose. Served with a bread stick, lemon wedge and salad.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

ARANCINI DEL MEDITERRANEO (V)

Rice balls with mix Mediterranean vegetables and mozzarella deep fried and served with spicy tomato sauce.

CROSTINO ITALIA (V)

Warm Toasted Italian bread topped with cherry tomatoes, pesto sauce, ricotta cheese and basil.

SALSICCIA E FAGIOLI

Succulent pork sausage served with slow-cooked beans in a rich tomato sauce, accompanied by warm bread.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & seasonal vegetables.

POLLO TOSCANO

Grilled chicken breast supreme cooked in a tomato sauce with tuscan beans and spinach, served with winter vegetables.

SALMONE ALLA DIAVOLA (£5.95 SUPPLEMENT)

Grilled fillet of Scottish Salmon served in a bed of spicy tomato arrabbiata sauce, with vegetables and potatoes

RAVIOLI BURRO, SALVIA E RICOTTA (V)

Ravioli pasta filled with ricotta and spinach cooked in a sauce made with butter and sage, served with fresh ricotta cheese on top.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil. Add meat £3.95
Add veg £2.95

LINGUINE POMODORINI, GAMBERI E STRACCIATELLA (£4.50 SUPPLEMENT)

Linguine pasta tossed in a sauce made with garlic, chilly, Evo, cherry tomato and prawns, served with stracciatella cheese on top.

RIGATONI ALLA ZOZZONA

Rigatoni pasta tossed in a tomato sauce, egg yolk, cream, fresh chilli, parmesan cheese and bacon.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RISOTTO PESTO E GOAT CHEESE (V)

Arborio rice cooked with pesto sauce, served with goat cheese on top.

FESTIVE EARLY EVENING MENU

Monday to Thursday £22.50 for 2 courses

Friday and Saturday £24.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

CAPELANTE N'DUJA (£5.95 SUPPLEMENT)

Pan seared king scallops cooked in a n'duja butter sauce, serve with a slice of garlic bread.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

FUNGHI RIPIENI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

COCKTAIL DI GAMBERI

Prawns Marie rose. Served with a bread stick, lemon wedge and salad.

CROSTINO DI CAPRA

Oven baked Italian bread topped with goat cheese, Parma ham and cherry tomatoes.

HAGGIS FRITTO

Golden haggis fritto featuring Scotland's iconic delicacy in a light, crunchy coating, accompanied by a smooth peppercorn.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SALMON FIORENTINA (£5.50 SUPPLEMENT)

Grilled fillet of Scottish salmon in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

BISTECCA AL PEPE (£12.95) / FILET (£16.95 SUPPLEMENT)

Your choice of char grilled Scottish sirloin or fillet, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

RAVIOLI BURRO, SALVIA E RICOTTA FRESCA (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with butter and sage, served with fresh ricotta cheese on top.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

LINGUINE AL PESTO FRESCO E GAMBERI (£3 SUPPLEMENT)

Linguine pasta tossed in a pesto sauce and prawns.

POLLO TOSCANO

Grilled chicken breast supreme cooked in a tomato sauce with tuscan beans and spinach, served with winter vegetables.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RISOTTO POLLO E BROCCOLI

Arborio rice cooked with chicken, broccoli and a touch of cream

FESTIVE DINNER MENU

Monday to Thursday £26.50 for 2 courses
Friday and Saturday £28.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINESTRONE (VE)

Served with a slice of bread and butter

CAPELANTE N'DUJA (£5.95 SUPPLEMENT)

Pan seared king scallops cooked in a n'duja butter sauce, serve with a slice of garlic bread.

BRUSCHETTA CAPRESE

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, mozzarella cheese, rocket salad and basil oil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

COCKTAIL DI GAMBERI

Prawns Marie rose. Served with a lemon wedge, bread stick and salad.

CROSTINO ITALIA (V)

Warm toast topped with cherry tomatoes, ricotta cheese, pesto sauce and basil.

MOZZARELLA MILANESE (V)

Mozzarella cheese sticks coated in light breadcrumbs, deep fried & served with spicy tomato dip

SALSICCIA E FAGIOLI

Succulent pork sausage served with slow-cooked beans in a rich tomato sauce, accompanied by warm bread.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

BRANZINO AL FORNO

Oven baked fillet of Sea bass with fresh rosemary, garlic, white wine, rock salt and lemon juice, served with vegetables and potatoes.

BISTECCA AL PEPE (£12.95) / FILET (£16.95 SUPPLEMENT)

Your choice of char grilled Scottish sirloin or fillet, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

RAVIOLI PESTO E RICOTTA FRESCA

Ravioli pasta filled with ricotta and spinach served in a sauce made with pesto and served with fresh ricotta cheese on top.

RISOTTO PESCATORA

Arborio rice cooked in a tomato sauce with a selection of fresh seafood, squid, king prawns & mussels, white wine and garlic.

LINGUINE GAMBERI ALLA DIAVOLA

Linguine pasta tossed in a sauce made with spicy tomato and prawns.

CHICKEN MARSALA

Pan-seared chicken breast served in a rich Marsala wine and mushroom sauce, finished with fresh herbs, served with winter vegetables.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RIGATONI POLLO E BROCCOLI

Rigatoni pasta tossed in a creamy sauce with chicken and broccoli

FESTIVE SUNDAY MENU

1pm - 3.45pm £18.50 for 2 courses
4pm till closed £19.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINESTRONE (VE)

Served with a slice of bread and butter

PRAWN COCKTAIL

Prawns Marie rose. Served with a lemon wedge, bread stick and salad.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

FUNGHI RIPIENI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

ARANCINI DEL MEDITERRANEO (V)

Rice balls with mix Mediterranean vegetables and mozzarella deep fried and served with spicy tomato sauces.

CROSTINO DI CAPRA

Oven baked Italian bread topped with goat cheese, Parma ham and cherry tomatoes.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

HAGGIS FRITTO

Golden haggis fritto featuring Scotland's iconic delicacy in a light, crunchy coating, accompanied by a smooth peppercorn.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & seasonal vegetables.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

CHICKEN MARSALA

Pan-seared chicken breast served in a rich Marsala wine and mushroom sauce, finished with fresh herbs, served with winter vegetables.

SALMONE ALLA DIAVOLA (£5.95 SUPPLEMENT)

Grilled fillet of Scottish Salmon served in a bed of spicy tomato arrabbiata sauce, with rice.

RAVIOLI CON PESTO E RICOTTA FRESCA

Ravioli pasta filled with ricotta and spinach served in a sauce made with pesto and served with fresh ricotta cheese on top.

LINGUINE AL PESTO FRESCO E GAMBERI (£3 SUPPLEMENT)

Linguine pasta tossed in a pesto sauce and prawns.

RIGATONI ALLA ZOZZONA

Rigatoni pasta tossed in a tomato sauce, egg yolk, cream, fresh chilli, parmesan cheese and bacon.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, b chamel sauce and Parmesan cheese, oven baked.

RISOTTO POLLO E BROCCOLI

Arborio rice cooked with chicken, broccoli and a touch of cream.

CHRISTMAS DAY MENU

ANTIPASTI

(starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

MINISTRONE

The Classic Italian fresh vegetable soup. Served with Italian bread.

CAPELANTE NDUJA

Pan seared king scallops cooked in a n'duja butter sauce, serve with a slice of garlic bread.

COCKTAIL DI GAMBERI

Prawns Marie rose. Served with a lemon wedge, bread stick and salad.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE E VONGOLE IN BIANCO

Mussels and clams sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

BRUSCHETTA ROMANA

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onions, rocket salad and basil.

FUNGHI FARCITI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

SECONDI PIATTI

(main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SIRLOIN AL PEPE

Scottish Sirloin, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

-ALL THE STEAKS WILL BE COOKED MEDIUM-

RAVIOLI ALL'ARAGOSTA

Ravioli pasta filled with lobster meat tossed in a creamy salmon and prawn sauce with a touch of tomato.

LINGUINE DI MARE IN BIANCO

Linguine pasta tossed in a white wine and cherry tomato sauce with a selection of fresh seafood, squid, king prawns, mussels, scallops clams and langoustine.

SALMONE SPINACCI E LIMONE

Grilled fillet of Scottish Salmon served with a lemon sauce, spinach and rice.

POLLO FIORENTINA

Grilled chicken breast supreme cooked in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

DOLCI

(dessert)

-Fudge cake

-Salted caramel cheesecake

-Apple pie and custard

-Mix ice cream

-Tiramisu

CHRISTMAS DAY CHILDREN MENU

3 courses £ 25 all day

ANTIPASTI

(starter)

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

GARLIC BREAD (VE) /

GARLIC BREAD WITH CHEESE (V)

Two slice of oven baked Garlic Bread with or without mozzarella cheese.

BREADED MUSHROOM

Mushrooms dressed in breadcrumbs and deep-fried, served with ketchup dip.

MOZZARELLA BITES

Mozzarella cheese bites coated in light breadcrumbs, deep fried & served with ketchup dip.

SECONDI PIATTI

(main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SPAGHETTI BOLOGNESE

Spaghetti pasta tossed in homemade Bolognese sauce.

PENNE NAPOLI (VE)

Penne pasta tossed in tomato sauce.

CHICKEN GOUJONS

Homemade chicken goujon, dressed in breadcrumb and deep- fried, served with chips and ketchup dip.

DOLCI

(desserts)

APPLE PIE

Served with custard

CHOCOLATE FUDGE CAKE

Served with cream

MIXED ICE CREAM

Two scoops of ice cream to choose between Vanilla, Chocolate and Strawberry.



Booking note



Christmas day pre-order

STARTERS

MAIN COURSES

DESSERTS



FOOD ALLERGIES & INTOLERANCES

Before ordering *please speak to our Restaurant Manager about your requirements*

**Management and Staff wish you
a happy Holiday Season
and a peaceful New Year**

La Fiorentina

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