



LA VITA

CHRISTMAS MENU

STARTERS

Capesante Con Pure Di Piselli £12.95

Juicy pan-fried scallops, cooked in rich butter and white wine sauce, served with smooth pea puree, fresh mixed leaves and freshly baked homemade bread.

Arancini Al Ragu £9.95

Crispy golden Sicilian-style rice balls filled with a rich pork ragu, and peas, deep fried until perfectly golden. Served in a vibrant tomato sauce, with freshly baked homemade bread.

Burrata Al Pesto £10.95

Creamy Burrata cheese in rich and aromatic tomato sauce, finished with basil pesto. Served with freshly baked homemade bread.

Portobello Con Pesto £9.95

Pan fried Portobello flat mushroom topped with creamy goat cheese and tender spinach. Served on a bed of fresh mixed leaves with fragrant pesto dressing.

MAINS

Agnello £24.95

Tender lamb shank, slow cooked in rich red wine sauce with carrots, onions, peppers and green beans. Served with creamy-buttery homemade mash potatoes and tender broccolis.

Gnocchi Al Tartufo e Funghi £16.95

Delicate soft gnocchi cooked with garlic and mushrooms in rich aromatic creamy truffle sauce. Finished with Parmesan shavings and fresh fragrant herbs for an indulgent Italian classic.

Tagliatelle All'Anatra e Marsala £18.95

Fresh tagliatelle pasta with tender shredded duck, crispy pancetta and mushrooms cooked in creamy Marsala sauce and delicately finished with fresh herbs.

Tortelloni Di Gamberi £21.95

Hand crafted Tortelloni stuffed with prawns. Cooked with mussels and king prawns in fragrant white wine, chilli and garlic saffron sauce, with touch of tomato.

Risotto Di Gamberi e Tartufo £18.95

Creamy Arborio risotto cooked with king prawn, porcini mushrooms and truffle in rich, aromatic creamy white wine sauce. Finished with fresh herbs.

DESSERTS

Chocolate Fondant £8.25

Warm indulgent chocolate fondant, soft and rich in centre, served with vanilla gelato and fresh seasonal fruits. Truly irresistible finale to the last bite.

Creme Brule £8.25

Perfect balance of rich, smooth vanilla custard base topped with crisp layer of caramelised sugar. Ultimate indulgent dessert that melts on the tongue.

Torta Della Nonna £8.25

Grandmothers classic traditional Italian tart of tender, buttery shortcrust pastry. Filled with smooth, tangy lemon scented vanilla custard cream, with crunchy pine nuts and delicate dusting of icing sugar on top. Absolutely ideal way to finish your meal.

