

APERITIFS

BELLINI Peach purée, prosecco.	8.95
GLASS OF PROSECCO Extra dry prosecco.	125ml 8.25
APEROL SPRITZ Aperol, extra dry prosecco & Fever-Tree soda. Served with a slice of orange.	9.65
LIMONCELLO SPRITZ Limoncello, extra dry prosecco, soda water, finished with slice of lemon & mint.	9.50
PINK LEMONADE/PINK GIN, LEMONADE Pink gin, lemonade, cranberry juice, prosecco over ice	9.95

COCKTAILS

MOJITO Rum, sugar, freshly squeezed lime juice, fresh mint & Fever-Tree soda	9.95
ESPRESSO MARTINI Vodka, coffee liqueur, sugar, espresso.	9.75
PINA COLADA White rum, cream, pineapple juice & crushed ice.	9.95
STAR MARTINI Vodka, Passoa, pineapple juice, freshly squeezed lime juice & sugar syrup. Served with a shot of prosecco.	10.50
LA VITA La Vita special.	9.45
WHISKEY SOUR Whiskey, lemon juice, sugar syrup, egg white.	9.95
NEGRONI Gin, sweet vermouth, Campari, served with slices of orange peel.	10.50
MALIBU BREEZE White rum, pineapple juice, cranberry juice, finished with a slice of lime.	9.95

MOCKTAILS

BLOOD ORANGE LEMONADE Sweet lemonade flavoured with blood orange.	5.65
STRAWBERRY LEMONADE Light and refreshing cloudy lemonade with an added touch of sweet strawberry.	5.65
PASSION 1½ passion fruit, cranberry juice, ½ lime, sugar syrup.	6.75
PICK ME UP Espresso, vanilla syrup, coffee beans.	5.45
ITALIAN SUNSET Orange juice, soda water, grenadine, finished with a slice of orange.	5.65

GIN

GORDON'S	4
GORDON'S PINK	4
PINK GIN 0%	3.60
GORDONS 0% GIN	3.50
TANQUERAY	4.50
WHITLEY NEILL ELDERFLOWER	4.50
WHITLEY NEILL RASPBERRY	4.90
MALFY CON LIMONE	4.90
HENDRICKS	5
BLOOD ORANGE	5

RUM

CAPTAIN MORGAN'S DARK 4	
BACARDI	4
MALIBU	4
CAPTAIN MORGAN'S SPICED GOLD	4.50

WHISKY

THE FAMOUS GROUSE	4
BELL'S	4
JAMESON	4
JACK DANIEL'S	4
JOHNNIE WALKER BLACK LABEL 5.50	
GLENFIDDICH	5.50

VODKA

ABSOLUT	4
SMIRNOFF	4
GREY GOOSE	6

LIQUEURS & SPIRITS

LIMONCELLO	4
SAMBUCA	4
PERNOD	4
CAMPARI	4
APEROL	4
ARCHERS	4
SOUTHERN COMFORT	4
AMARETTO	4
TEQUILA	4
FRANGELICO	50ml 6
TIA MARIA	4
GRAPPA	4
BAILEYS	50ml 6
COURVOISIER	4.50
HENNESSY	5
DISARONNO	4

SPARKLING WINES & CHAMPAGNE

Bottle PROSECCO D.O.C. Delicate floral notes with scents of white fruit bouquet. Crisp, dry & harmonious,with quite persistent fruity scents	30.95	Bottle
PAUL LANGIER BRUT Beautiful boutique producer champagne, biscuit and toasty richness as it should be	53.00	

WHITE WINES

VINO BIANCO Fresh, floral and fruity notes. Dry, intense & persistent aftertaste.	5.65	7.45	22.25	175ml 250ml Bottle
PINOT GRIGIO D.O.C. Harmonious, full and fragrant with delicate, aromatic & fruity bouquet.	6.50	8.65	25.85	
SAUVIGNON BIANCO D.O.C. Dry, balanced & harmonious wine with herbaceous & fragrant bouquet.	6.50	8.65	25.95	
CHARDONNAY Intense & delicate bouquet, with pleasant apple notes. Crisp, dry & smooth.	6.25	8.30	24.85	
LA VITA PINOT GRIGIO Crisp fresh wine with light melon flavours and an attractive dry finish.	6.5	8.65	25.85	
SAUVIGNON BLANC Marlborough, New Zealand Deliciously crisp & fresh, vibrant flavours of lime, gooseberry & tropical fruit, underpinned by grassy undertones. Classic.			35.95	
SAUVIGNON 0% BIANCO Dry balanced and harmonious wine with herbaceous & fragrant bouquet	4.50	6.50	20.95	
GAVI DI GAVI D.O.C.G. Elegant and crisp, smooth with medium persistence. Floral bouquet with notes of hawthorn, acacia blossom & scents of almond.			41.95	

ROSÉ WINES

ZINFANDEL Inviting aromas of redcurrants & orange zest, followed by a creamy medium-dry palate showing a nice balance of sweet fruit flavours.	6.50	8.65	25.85	175ml 250ml Bottle
PINOT GRIGIO BLUSH Crisp and elegant with fruity scents and notes of peach blossom.	6.35	6.65	25.95	

SOFT DRINKS

FEVER-TREE Tonic Slimline tonic Soda water.	200ml	2.80
JUICES Apple Orange Cranberry Pineapple.		2.75
COCA-COLA DIET COKE	330ml	3.50
SPRITE	330ml	3.50
SAN PELLEGRINO Lemonade Orange.	330ml	3.65
BOTTLE GREEN ELDERFLOWER	275ml	3.25
STILL WATER	750ml	4.20
SAN PELLEGRINO SPARKLING WATER	750ml	4.20
FRUIT SHOOT		1.50

RED WINES

VINO ROSSO Delicately fruity, fresh & intense bouquet. Medium-bodied, balanced red wine.	5.65	7.45	22.25	175ml 250ml Bottle
MERLOT I.G.T. An elegant, well structured Merlot with ripe fruit flavours of cherry & plum & aromas of chocolate and mocha.	6.50	8.45	25.85	
MONTEPULCIANO D.O.C. Well-structured & harmonious, with a persistent aftertaste. Fruity notes of cherry & red berries.	6.75	9.25	26.95	
LA VITA MERLOT Smooth medium-bodied wine with expressive fruit & rounded flavours	6.50	8.65	25.85	
MALBEC This wine is fruity & expressive, with notes of fresh plums & red fruit marmalade. The first impact is meaty & kind. It is full-bodied with ripe tannins. Elegant finish.			32.85	
CHIANTI Complex bouquet of fragrant violets and irises, with hints of fruits of the forest & vanilla. An elegant, lingering after taste of raspberries & almonds.			34.85	
VALPOLICELLA D.O.C. Fruity bouquet with notes of cherry, fruits of the forest & thyme. Dry and balanced, crisp, medium bodied & very drinkable.			36.85	
PRIMITIVO Italy Light & elegant bouquet with characteristic cherry & plum notes. On the palate it's warm and enveloping, with delicate tannins & good persistence.			36.95	
BAROLO Italy Garnet red in colour with orange nuances. The perfume is intense, pleasant & ethereal with notes of violet			55.95	
MERLOT 0% An elegant, well structured Merlot with ripe fruit flavours of cherry & plum & aromas of chocolate and mocha.	4.50	6.50	22.00	

BEER & CIDER

PERONI	4.50
MORETTI	4.50
CORONA	4.50
PERONI 0%	4.25
KOPPARBERG Strawberry and lime	500ml 5.50
DRAUGHT BEER & CIDER	Half Pint
PORETI	3.50 5.95
LA VITA	3.50 5.95
THATCHER'S GOLD	3.50 5.95

(V) - Vegetarian | (GF) - Gluten free available, please ask.

Please inform your server of any allergies or intolerances.

NIBBLES

MARINATED MIXED OLIVES	5.15
BREAD AND OLIVES (V) Olives, selection of homemade breads served with olive oil & balsamic mix.	7.45
PESTO (V) Flat bread with tomato sauce & homemade basil pesto.	6.95
AGLIO (V) Flat bread with garlic oil & rosemary.	6.75
AGLIO WITH CHEESE Flat bread with mozzarella, garlic oil & rosemary.	6.95

ANTIPASTI

CALAMARI	9.25 (FOR 2) 17.95
Fried squid dusted in semolina flour, served with mixed leaf salad, garlic mayonnaise & lemon.	

INSALATA CAPRESE (GF)	8.95
Fresh buffalo mozzarella with sliced tomatoes & olives, drizzled in olive oil & balsamic reduction with salad.	

GAMBERONI	10.75
Sautéed king prawns in a garlic, white wine, chilli butter & parsley sauce, served with homemade garlic brushed ciabatta bread.	

ANTIPASTO (GF)	10.25 (FOR 2) 18.95
A platter of Italian flavours; Parma ham, Napoli salami, buffalo mozzarella from Campania, semi-dried Sicilian tomatoes, black olives & homemade grilled ciabatta topped with chopped seasoned tomatoes.	

INSALATA SPINACI (GF)	8.25
Crispy pancetta & parmesan on fresh spinach leaves, cucumber, pine nuts & semi-dried Sicilian tomatoes drizzled with a honey mustard dressing.	

FUNGHI CON AGLIO (V)	8.25
Pan fried button mushrooms cooked in a garlic herbs & white wine sauce, served on homemade ciabatta bread.	

BRUSCHETTA POMODORO (V)	7.75
Chargrilled homemade ciabatta with chopped vine ripened tomatoes, basil & garlic, drizzled with extra virgin olive oil.	

COZZE CREMA (GF)	10.25 (FOR 2) 18.95
Bowl of mussels in a creamy garlic and white wine sauce, served with homemade garlic brushed grilled ciabatta bread.	

POLPETTE	10.25
Homemade beef meatballs in a tomato sauce, finished with parmesan cheese & served with homemade grilled ciabatta.	

INSALATA CAPRINO (V)	9.25
Oven baked homemade bread and goats cheese with caramelised red onions finished with a mixed leaf salad & a balsamic glaze.	

SCALOPPINE LA VITA	12.25
Pan fried scallops cooked in a creamy spring onions & samba sauce, finished with homemade bread & a mixed leaf salad.	

PASTA

PENNE ARRABBIATA (V) (GF)	12.75
Penne pasta in a spicy tomato sauce with chilli and baby plum tomatoes, finished with garlic oil & basil.	

SPAGHETTI BOLOGNESE (GF)	14.45
Spaghetti with a rich slowly braised minced beef, red wine, onion, tomato & herb ragu.	

SPAGHETTI CARBONARA (GF)	14.45
Spaghetti with pancetta, cream & parsley, finished with parmesan cheese.	

LASAGNA	14.95
Layers of pasta, minced meet, bechamel sauce, tomato sauce & mozzarella. Baked in the oven the Italian way. Served with mixed leaf.	

CANNELONI (V)	14.25
Pasta filled with ricotta, fresh spinach & mascarpone, topped with tomato sauce & mozzarella then baked in the oven. Served mixed leaf.	

PENNE AL POLLO DELLA CASA (GF)	15.45
Creamy penne pasta with chicken, mushrooms & roasted peppers, topped with parmesan cheese & baked in the oven.	

CASARECCIA POLLO PICCANTE (GF)	15.45
Casareccia pasta with spicy chicken in a creamy sauce with tomatoes & spinach, finished with spring onions.	

CASARECCIA PRIMAVERA (V) (GF)	15.45
Casareccia pasta with courgettes, onions & peppers, in a creamy pesto sauce, finished with basil.	

LINGUINE ALLA PESCATORE (GF)	17.95
Linguine pasta with sautéed tiger prawns, mussels & squid in a white wine, garlic, chilli & tomato sauce.	

SPAGHETTI CON POLPETTE (GF)	16.75
Spaghetti with homemade beef meatballs & baby tomatoes in an onion & garlic tomato sauce, finished with basil.	

RAVIOLI GORGONZOLA & NOCI (GF)	15.95
Fresh homemade ravioli filled with gorgonzola and walnut served in a creamy gorgonzola sauce with spinach, finished with parmesan shavings.	

LINGUINE ALLA SCALOPPINE (GF)	18.95
Linguine pasta with sautéed tiger prawns, smoked salmon & scallops in a creamy white wine sauce, finished with parsley.	

RISOTTO

~ TRY OUR SIGNATURE DISH ~

RISOTTO BRANZINO (GF)	17.95
Arborio rice with chopped sea bass, king prawns, spinach & baby tomatoes in mascarpone cream. Finished with asparagus.	

RISOTTO VERDURE (V) (GF)	15.25
Creamy risotto of freshly grilled asparagus, peas, zucchini, green beans & spinach.	

RISOTTO DI POLLO (GF)	15.75
Arborio rice with chicken & mushrooms in mascarpone cream. Finished with parmesan shavings & basil.	

RISOTTO AL FRUTTI DI MARE	17.95
Classic southern Italian risotto of mussels, prawns & squid with tomatoes, chilli, garlic & parsley.	

LIGHT MAINS

BRANZINO (GF)	19.45
Pan-fried sea bass fillets served with a mixed leaf salad & vegetables (red peppers, red onions, courgette & carrots in a balsamic glaze.	

TAGLIATA DI MANZO (GF)	21.95
Finely sliced chargrilled sirloin steak on a mixed leaf salad, spinach, green beans, tomatoes, & parmesan drizzled with balsamic dressing.	

INSALATA SALMONE (GF)	19.95
Oven baked salmon on a bed of mixed leaf & spinach salad with green beans, sun dried tomatoes & parmesan shavings, drizzled with salsa verde.	

INSALATA DI POLLO (GF)	16.25
Chargrilled free-range chicken breast, lettuce, croutons, smoked pancetta, cherry tomatoes, parmesan cheese & Caesar dressing.	

PESCE E CARNE

SALMONE CON CREMA (GF)	21.95
Roasted fillet of salmon in a creamy mustard sauce. Served with new potatoes & mixed vegetables.	

BRANZINO LA VITA (GF)	22.95
Sea bass fillets with king prawns, mussels, chilli & garlic in a white wine & tomato sauce, served with new potatoes.	

POLLO DOLCE LATTE (GF)	19.45
Chargrilled free-range chicken breast in dolce latte cheese, with fresh spinach leaves & pine nuts. Served with new potatoes & a mixed leaf salad.	

ANATRA ARROSTO (GF)	21.95
Pan fried duck breast cooked in red wine & fresh orange juice. Served with new potatoes & mixed vegetables.	

POLLO CON FUNGHI (GF)	19.45
Chargrilled free-range chicken breast with a creamy mushroom sauce. Served with new potatoes & mixed vegetables.	

SALTIMBOCCA DI MAIALE (GF)	20.95
Pan fried pork tenderloin fillet topped with crispy parma ham, cooked in butter gravy sauce, served with new potatoes & green beans.	

Mixed vegetables (red peppers, courgette, carrots & green beans).

BISTECCA (GF) - 24.75
West country 28 days matured 8oz Sirloin steak marinated in rosemary & served with chips & a mixed leaf salad.

CHOICE OF SAUCES:

- Peppercorn Sauce
- Dolce Latte
- Mushroom Sauce

PIZZA

MARGHERITA (V)	12.75
Tomato, mozzarella, fresh basil & garlic oil.	

FIorentina (V)	14.25
Tomato, mozzarella, spinach, egg & olives finished with more spinach, parmesan shavings and garlic oil.	

AL MARE	15.95
Tomato, mozzarella, prawns, squid, anchovies, red onions, chilli, finished with rocket & garlic oil.	

LA VITA	15.25
Tomato, mozzarella, pepperoni, cotto ham & goat's cheese, finished with oregano & garlic oil.	

QUATTRO FORMAGGI	14.95
Tomato, mozzarella, goat cheese, gorgonzola, finished with parmesan shavings.	

COTTO	14.25
Tomato, mozzarella, Italian cooked ham, flat field mushrooms, black olives & garlic oil.	

PICCANTE	14.25
Tomato, mozzarella, pepperoni, roasted peppers, fresh chilli & garlic oil.	

TROPICAL	13.45
Tomato, mozzarella, Italian cooked ham & pineapple finished with garlic oil.	

VEGETARIAN (V)	14.25
Tomato, mozzarella, sweetcorn, mushrooms, peppers, red onion, olives & rocket finished with garlic oil.	

PARMA	15.25
Tomato, buffa lo mozzarella, finished with rocket, Parma ham & parmesan shavings.	

CAPRINO (V)	14.25
Tomato, mozzarella, goats cheese, red peppers, red onion, finished with garlic oil & oregano.	

SOFIA	15.45
Tomato, mozzarella chicken, pepperoni, cotto ham & fresh chilli finished with rosemary & garlic oil.	

CALZONE	16.95
Folded pizza with tomato, mozzarella, bolognese, spicy marinated chicken, chilli, mushrooms & peppers. Served with mixed side salad.	

TURN ANY PIZZA INTO A CALZONE WITH A SALAD + 3.25

SIDES

HOME MADE CHIPS	4.45
------------------------	-------------

GREEN BEANS	4.45
--------------------	-------------

NEW POTATOES	4.45
---------------------	-------------

MIXED VEGETABLES	4.45
-------------------------	-------------

MIXED SALAD	4.45
--------------------	-------------

TOMATO & BASIL SALAD	4.45
---------------------------------	-------------

ROCKET & PARMESAN SALAD	4.45
------------------------------------	-------------

GREEN SALAD	4.45
--------------------	-------------

(V) - Vegetarian | (GF) - Gluten free available, please ask.

Please inform your server of any allergies or intolerances.

(V) - Vegetarian | (GF) - Gluten free available, please ask.

Please inform your server of any allergies or intolerances.