



# LAVITA

*Bar & Restaurant*

Please inform your server of any allergies or intolerances.

## NIBBLES

<b>AGLIO</b> Flatbread with garlic oil and rosemary.	<b>5.85</b>
<b>AGLIO WITH CHEESE</b> Flatbread with mozzarella, garlic oil and rosemary.	<b>6.25</b>
<b>PESTO</b> Flatbread with tomato sauce and homemade basil pesto.	<b>6.25</b>
<b>BREAD AND OLIVES</b> Olives, a selection of homemade breads served with olive oil and balsamic mix.	<b>6.75</b>
<b>MIXED OLIVES</b>	<b>4.75</b>

## ANTIPASTI

<b>CALAMARI</b> Bread crumbed squid rings served with a mixed leaf salad, garlic mayonnaise and lemon.	<b>8.25 / 15.95 (FOR 2)</b>
<b>TRICOLORE (V) (GLUTEN FREE AVAILABLE)</b> Buffalo mozzarella, vine ripened tomatoes and avocado, basil and extra virgin olive oil.	<b>7.85 / 14.95 (FOR 2)</b>
<b>GAMBERONI (GLUTEN FREE AVAILABLE)</b> Sautéed king prawns in a garlic, white wine, chilli butter and parsley sauce, served with homemade garlic brushed ciabatta bread.	<b>9.50</b>
<b>ANTIPASTO (GLUTEN FREE AVAILABLE)</b> A platter of Italian flavours; Parma ham, Napoli salami, buffalo mozzarella from Campania, semi-dried Sicilian tomatoes, black olives and homemade grilled ciabatta topped with chopped seasoned tomatoes.	<b>9.25 / 16.75 (FOR 2)</b>
<b>INSALATA SPINACI (GLUTEN FREE AVAILABLE)</b> Crispy pancetta and parmesan on fresh spinach leaves, avocado, pine nuts and semi-dried Sicilian tomatoes drizzled with a honey and mustard dressing.	<b>7.45</b>
<b>FUNGHI PANATI (V)</b> Thick slices of breaded mushrooms deep fried, served with homemade garlic aioli and a mixed leaf salad.	<b>7.25</b>
<b>BRUSCHETTA POMODORO (V)</b> Chargrilled homemade ciabatta with chopped vine ripened tomatoes, basil and garlic, drizzled with extra virgin olive oil.	<b>6.95</b>
<b>COZZE CREMA (GLUTEN FREE AVAILABLE)</b> Bowl of mussels in a creamy garlic and white wine sauce, served with homemade garlic brushed grilled ciabatta bread.	<b>8.95 / 15.95 (FOR 2)</b>
<b>POLPETTE</b> Homemade beef meatballs in a tomato sauce, finished with parmesan cheese and served with homemade grilled ciabatta.	<b>9.25</b>
<b>INSALATA CAPRINO (V)</b> Oven baked homemade bread and goats cheese with caramelised red onions finished with a mixed leaf salad and a balsamic glaze.	<b>8.25</b>
<b>SCALOPPINE LA VITA (GLUTEN FREE AVAILABLE)</b> Pan fried scallops cooked in a creamy spring onion and sambuca sauce. Finished with homemade ciabatta bread and a mixed leaf salad.	<b>10.50</b>

## RISOTTO

<b>TRY OUR SIGNATURE DISH</b>	
<b>RISOTTO BRANZINO (GLUTEN FREE AVAILABLE)</b> Arborio rice with chopped sea bass, king prawns, spinach and baby tomatoes in mascarpone cream. Finished with asparagus.	<b>16.55</b>
<b>RISOTTO VERDURE (V) (GLUTEN FREE AVAILABLE)</b> Creamy risotto of freshly grilled asparagus, broad beans, peas, zucchini, green beans, spinach and mint.	<b>14.50</b>
<b>RISOTTO DI POLLO (GLUTEN FREE AVAILABLE)</b> Arborio rice with chicken and mushrooms in mascarpone cream. Finished with parmesan shavings and basil.	<b>14.75</b>
<b>RISOTTO AL FRUTTI DI MARE (GLUTEN FREE AVAILABLE)</b> Classic southern Italian risotto of mussels, prawns and squid with tomatoes, chilli, garlic and parsley.	<b>16.55</b>

## PASTA

<b>PENNE ARRABBIATA (V) (GLUTEN FREE AVAILABLE)</b> Penne pasta in a spicy tomato sauce with chilli and baby plum tomatoes, finished with garlic oil and basil.	<b>11.25</b>
<b>SPAGHETTI BOLOGNESE (GLUTEN FREE AVAILABLE)</b> Spaghetti with a rich slowly braised minced beef, red wine, onion, tomato and herb ragu.	<b>13.45</b>
<b>SPAGHETTI CARBONARA (GLUTEN FREE AVAILABLE)</b> Spaghetti with pancetta, cream and parsley. Finished with parmesan cheese.	<b>13.45</b>
<b>LASAGNE</b> Layers of pasta, minced meet, bechamel sauce, tomato sauce and mozzarella. Baked in the oven the Italian way.	<b>13.25</b>
<b>CANNELLONI (V)</b> Pasta filled with ricotta, fresh spinach and mascarpone, topped with tomato sauce and mozzarella then baked in the oven.	<b>12.95</b>
<b>PENNE DELLA CASA (GLUTEN FREE AVAILABLE)</b> Creamy penne pasta with chicken, mushrooms and roasted peppers, topped with parmesan cheese and baked in the oven.	<b>14.25</b>
<b>CASARECCIA POLLO PICCANTE (GLUTEN FREE AVAILABLE)</b> Casareccia pasta with spicy chicken in a creamy tomato sauce with baby tomatoes and spinach, finished with spring onions.	<b>14.25</b>
<b>CASARECCIA PRIMAVERA (V) (GLUTEN FREE AVAILABLE)</b> Casareccia pasta with courgettes, onions and peppers, in a creamy pesto sauce, finished with basil.	<b>13.95</b>
<b>LINGUINE ALLA PESCATORE (GLUTEN FREE AVAILABLE)</b> Linguine pasta with sautéed tiger prawns, mussels and squid in a white wine, garlic, chilli and tomato sauce.	<b>16.55</b>
<b>SPAGHETTI CON POLPETTE</b> Spaghetti with homemade beef meatballs and baby tomatoes in an onion and garlic tomato sauce, finished with basil.	<b>14.95</b>
<b>RAVIOLI</b> Ravioli of the day - please ask your server for more details.	<b>14.22</b>
<b>LINGUINE ALLA SCALOPPINE (GLUTEN FREE AVAILABLE)</b> Linguine pasta with sautéed tiger prawns, smoked salmon and scallops in a creamy white wine sauce finished with parsley.	<b>17.50</b>

## PESCE E CARNE

<b>ANATRA ARROSTO (GLUTEN FREE AVAILABLE)</b> Pan fried duck breast cooked in red wine and fresh orange juice. Served with roasted new potatoes and green beans.	<b>18.75</b>
<b>SALMONE CON CREMA (GLUTEN FREE AVAILABLE)</b> Roasted fillet of salmon in a creamy mustard sauce. Served with roasted new potatoes and veg (red peppers, red onions, courgette & carrots).	<b>18.95</b>
<b>POLLO DOLCE LATTE (GLUTEN FREE AVAILABLE)</b> Chargrilled free-range chicken breast in dolce latte cheese, with fresh spinach leaves and pine nuts. Served with roasted new potatoes and a mixed leaf salad.	<b>17.25</b>
<b>POLLO CON FUNGHI (GLUTEN FREE AVAILABLE)</b> Chargrilled free-range chicken breast with a creamy mushroom sauce. Served with roasted new potatoes and green beans.	<b>16.95</b>
<b>BRANZINO DELLA CASA (GLUTEN FREE AVAILABLE)</b> Sea bass fillets with king prawns, mussels, chilli and garlic in a white wine and tomato sauce, served with roasted new potatoes.	<b>20.95</b>
<b>BISTECCA (GLUTEN FREE AVAILABLE)</b> West country 28 days matured 8oz Sirloin steak marinated in rosemary and served with chips and a mixed leaf salad.	<b>19.95</b>

## Choice of sauces:

<b>Peppercorn sauce / Dolce Latte / Mushroom Sauce</b>	<b>2.95</b>
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## LIGHTER MAINS

<b>BRANZINO (GLUTEN FREE AVAILABLE)</b>	<b>17.95</b>
Pan-fried sea bass fillets served with a mixed leaf salad and veg (red peppers, red onions, courgette & carrots) in a balsamic glaze.	
<b>TAGLIATA DI MANZO (GLUTEN FREE AVAILABLE)</b>	<b>19.95</b>
Finely sliced chargrilled sirloin steak on a mixed leaf salad, spinach, green beans, tomatoes, and parmesan drizzled with balsamic dressing.	
<b>INSALATA SALMONE (GLUTEN FREE AVAILABLE)</b>	<b>17.95</b>
Oven baked salmon on a bed of mixed leaf and spinach salad with green beans, sun dried tomatoes and parmesan shavings, drizzled with salsa verde.	
<b>INSALATA DI POLLO (GLUTEN FREE AVAILABLE)</b>	<b>14.95</b>
Chargrilled free-range chicken breast, lettuce, croutons, smoked pancetta, cherry tomatoes, parmesan cheese and Caesar dressing.	

## PIZZA

<b>AL MARE</b>	<b>13.95</b>
Tomato, mozzarella, prawns, squid, anchovies, red onions, chilli, finished with rocket and garlic oil.	
<b>LA VITA</b>	<b>13.75</b>
Tomato, mozzarella, pepperoni, cotto ham and goats cheese, finished with oregano and garlic oil.	
<b>MARGHERITA (V)</b>	<b>11.25</b>
Tomato, mozzarella, fresh basil and garlic oil.	
<b>FIorentina (V)</b>	<b>12.95</b>
Tomato, mozzarella, egg and olives finished with spinach, parmesan shavings and garlic oil.	
<b>QUATRO FROMAGE</b>	<b>13.75</b>
Tomato, mozzarella, goats cheese and gorgonzola, finished with parmesan shavings and garlic oil.	
<b>COTTO</b>	<b>12.95</b>
Tomato, mozzarella, Italian cooked ham, mushrooms and black olives finished with garlic oil.	
<b>PICCANTE</b>	<b>12.95</b>
Tomato, mozzarella, pepperoni, roasted peppers, fresh chilli and garlic oil.	
<b>TROPICAL</b>	<b>12.45</b>
Tomato, mozzarella, Italian cooked ham and pineapple finished with garlic oil.	
<b>VEGETARIAN (V)</b>	<b>13.45</b>
Tomato, mozzarella, sweetcorn, mushrooms, peppers, red onions and olives finished with rocket and garlic oil.	
<b>PARMA</b>	<b>13.95</b>
Tomato, buffalo mozzarella, Parma ham and chopped fresh tomatoes finished with rocket, parmesan shavings and garlic oil.	
<b>CAPRINO (V)</b>	<b>12.95</b>
Tomato, mozzarella, goats cheese, roasted peppers and red onions finished with garlic oil and oregano.	
<b>SOFIA</b>	<b>13.95</b>
Tomato, mozzarella, chicken, pepperoni, Italian cooked ham and fresh chilli. Finished with rosemary and garlic oil.	
<b>CALZONE</b>	<b>15.95</b>
Folded pizza with tomato, mozzarella, bolognese sauce, chicken, chilli, mushrooms, peppers and brushed with garlic oil and a sprinkling of parmesan. Served with a mixed salad.	

**TURN ANY PIZZA INTO A CALZONE WITH A SALAD - 2.50**

## SIDES

<b>CHIPS</b>	<b>3.95</b>
<b>GREEN BEANS</b>	<b>3.75</b>
<b>MIXED SALAD</b>	<b>3.75</b>
<b>ROASTED NEW POTATOES</b>	<b>3.75</b>
<b>TOMATO &amp; BASIL SALAD</b>	<b>3.75</b>
<b>ROCKET AND PARMESAN SALAD</b>	<b>3.75</b>
<b>GREEN SALAD</b>	<b>3.75</b>
<b>MIXED VEG</b>	<b>3.95</b>

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