

## *Desserts*

### LEMON CHEESECAKE

Freshly made by our chefs, biscuit based dessert with creamy lemon filling.  
Served with raspberry coulis and mint.

### CHOCOLATE BROWNIE

A warm, homemade chocolate brownie, drizzled with chocolate sauce.  
Served with a scoop of vanilla ice-cream.

### TIRAMISU

Our homemade classic! Espresso soaked sponge, layered with mascarpone cheese.  
A rich treat blending the bold flavours of cocoa and espresso with savoury mascarpone cheese.

### GELATO & SORBETTO

2 scoops of ice-cream or sorbet of your choice, served with wafers.  
Choose from: Chocolate, Vanilla, Strawberry or Lemon Sorbet.



# LAVITA

*Bar & Restaurant*

## *Sides*

CHIPS - £3.95

GREEN BEANS - £3.95

ROASTED NEW POTATOES - £3.95

MIXED VEG - £3.95

MIXED SALAD - £3.95

TOMATO & BASIL SALAD - £3.95

ROCKET & PARMESAN SALAD - £3.95

GREEN SALAD - £3.95

Gluten Free menu available on request

Please inform your server of any allergies or intolerances when placing your order.

# LUNCH MENU

*Monday - Friday*

2 COURSES - £14.95

3 COURSES - £17.95

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## Starters

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### TRICOLORE (V)

Buffalo mozzarella, vine ripened tomatoes and mixed leaf salad, finished with basil and extra virgin olive oil.

### CROSTINI AL CAPRINO (V)

Oven baked homemade ciabatta and goats cheese, served with rocket salad and drizzled with balsamic glaze.

### WHITEBAIT

Whitebait served with mayonnaise and mixed leaf salad.

### AGLIO (V)

Flat bread with garlic oil and rosemary.

### AFFETATI MISTI

A light platter of Italian flavours; Napoli salami, buffalo mozzarella, plum tomato, black olives and grilled garlic brushed ciabatta with tomatoes and basil.

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## Mains

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### PASTA

#### SPAGHETTI POMODORO (V)

Spaghetti pasta cooked in rich tomato sauce with garlic, butter and baby tomatoes. Finished with basil.

#### LINGUINE LA VITA

Linguine pasta with chicken, in a creamy tomato sauce with chilli, garlic and a touch of mascarpone, finished with spring onions.

#### PENNE AL FORNO (V)

Creamy penne pasta with courgettes, peas and mascarpone, finished with parsley.

### RISOTTO

#### RISOTTO FUNGHI (V)

Creamy risotto with flat mushrooms, finished with parsley and rocket.

#### RISOTTO PISELLI

Creamy risotto with prosciutto ham, peas and mascarpone, finished with parmesan shavings.

### CARNE

#### BRANZINO

Fillet of pan-fried sea bass, served with chips, peas and a pesto dressing.

#### POLLO LA VITA

Grilled chicken breast with roasted new potatoes, served with a mushroom, white onion and oregano tomato sauce.

#### FILETTI DI MAIALE

Pork filets served in a creamy onion and mushroom sauce with roasted new potatoes.

### PIZZA

#### MARGHERITA (V)

Tomato sauce and mozzarella, finished with garlic oil.

#### PIZZA NAPOLTANO

Tomato sauce, mozzarella, salami and red onions, finished with a sprinkling of oregano and garlic oil.

#### PIZZA VENEZIANA (V)

Tomato sauce, mozzarella, mushrooms and olives, finished with garlic oil.

#### PIZZA ETNA

Tomato sauce, mozzarella, pepperoni and chilli, finished with garlic oil.