



2 Courses £29.95

3 Courses £34.95



LA VITA

CHRISTMAS MENU

STARTER

Gamberoni La Vita GF

Sautéed king prawns in a creamy garlic, chilli, and mushroom sauce, served with homemade garlic-brushed bread. Finished with parsley.

Portobello con Pesto (V)

Flat mushrooms topped with goat's cheese and spinach, served with a mixed leaf salad and pesto dressing.

Arancini con Ragu

Expertly prepared featuring a rich filling of slow-cooked ragu sauce and peas in tomato sauce. Served with homemade bread.

Crostini Prosciutto e Gorgonzola

Oven-baked homemade bread with gorgonzola, finished with Parma ham, a drizzle of honey, walnuts and rocket.

MAIN COURSE

Angello

Lamb shank cooked in a red wine sauce with vegetables (carrots, onion, red peppers, green beans). Served with mash potatoes and broccoli.

Tagliatelle Porcini V

Fresh tagliatelle pasta with mushrooms and porcini mushrooms in a creamy garlic mascarpone cheese sauce, finished with basil

Risotto La Vita GF

Arborio rice with smoked salmon, prawns, courgettes, and baby tomatoes in a Pernod saffron sauce. Finished with basil.

Tortellini con Lobster

Tortellini stuffed with with lobster. Cooked with king prawns and mussels in white wine, chilli and garlic saffron sauce with a touch of tomato.

Branzino Puttanesca

Sea bass fillets with chilli, olives, anchovies, capers in a tomato sauce. Served with mash potatoes and broccoli.

DESSERT

Crème Brulee

A creamy vanilla custard topped with caramelised sugar, served with fresh fruits

Chocolate Fondant

Warm chocolate pudding served with vanilla ice cream and fresh fruits.

Gelato

3 scoops of ice cream or sorbet of your choice served with café curls. Choose from: Mango sorbet ,Lemon sorbet, Pistachio Vanilla, Strawberry, Chocolate

