

The Arcari Family...

Just after World War 2, in a small village called Picinisco, Mario Arcari was born. Picinisco is a small village in the province of Frosinone in the region of Lazio. The territory is included in Abruzzo National Park, one of the oldest in Italy.

Picinisco is surrounded by mountains and like most other villagers Mario Arcari's family worked the land to give them living. Being between Rome and Naples Picinisco was destroyed badly like many villages during the war so many people left and travelled all over the world seeking a better life.

October 1958: Mario Arcari arrived in Scotland. Not having many skills and poor English he struggled to get work but with determination and hard work he got a job in Dumfries in a monastery. He watched and learned fast, always dreaming that one day he would open his own business.

In Glasgow at this time there was a tight Italian community who would often meet at an Italian club in Park Circus. Mario met and then married Annuziata, who was also of Italian origin. Together they worked hard and opened their first fish and chip shop in Polmadie Road, Glasgow. They went on to open shops in Queen Elizabeth Square, Castlemilk, Hamilton, Croftfoot, Crookston, Bishopbriggs and Scotstoun. Mario and Annuziata had fulfilled their dream.

Mario and Annuziata were blessed with 6 children- Antonio, Iolanda, Marco, Adelina, Rocco and Marisa. They always hoped that their children would continue the family business, so from a young age taught them all the skills they would need to run their own businesses.

Antonio and Marco were to be the ones who would take over the businesses and then take them to a new level. Opening first "La Vita" in Bishopbriggs and the "La Vita" in George Square, La Vita Spuntini located in the West End, Byres Road and La Vita Piccolino E Vino in Newton Mearns. Sadly, Antonio will not see this one as he was involved in a fatal car accident. He was the best brother and son anyone could ask for and he will be sorely missed by all his family. His legacy will live on through the businesses.

The next generation is growing fast. Mario (Marco's son), works with his father now and has started to try and enhance the business with ideas of his own. Together they plan to expand the business and continue their creativity and innovation within Italian cuisine.

We have always prided ourselves on bringing you the best within the finest surrounding and it is our intention at all times to provide a quality service. However if you feel that you have not been satisfactorily attended to please contact me and I will endeavour to rectify your complaint.

Marco Arcari
Proprietor



Looking for that

Special gift?



Breakfast
at La Vita
George Square

FROM 7.30AM
MONDAY TO SATURDAY
9.00AM SUNDAY



La Vita Live...

Keep in touch with us on our social media accounts...



/LaVitaScotland



@LaVitaGlasgow



/La_Vita_uk

www.lavitapizzeria.co.uk



La Vita City Centre

161 Queen Street, Glasgow
(corner George Square)

0141 248 3533

La Vita Bishopbriggs

185-187 Kirkintilloch Road,
Bishopbriggs

0141 772 1333



La Vita Spuntini (West)

199-201 Byres Road,
Glasgow G12 8TN

0141 339 4222

La Vita Spuntini (City)

40 Gordon Street
Glasgow G1 3PU

0141 221 4040



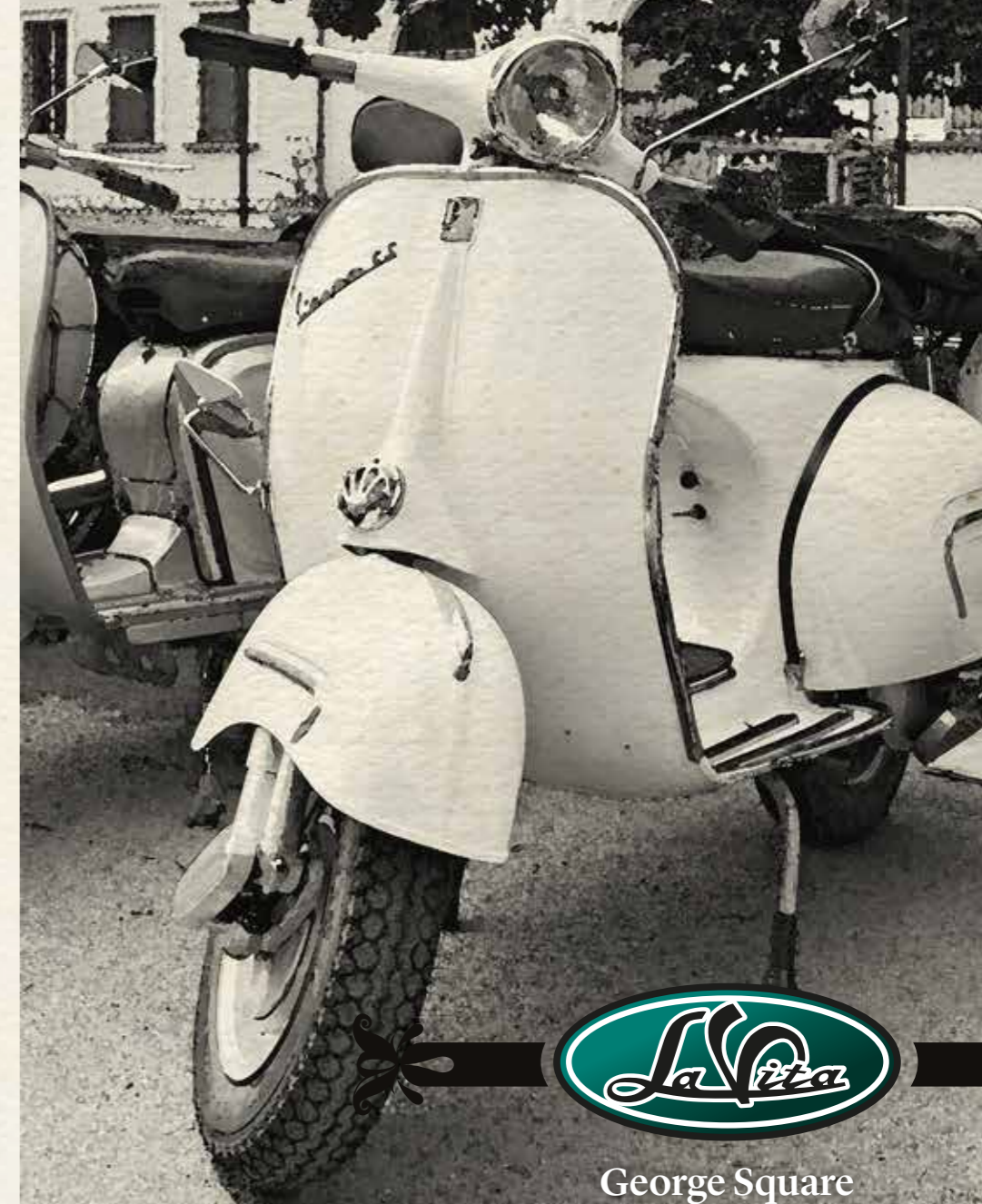
La Vita Piccolino e Vino

273-275 Mearns Road,
Newton Mearns G77 5LU

0141 639 5050

Life is Beautiful

**DAYTIME
& EARLY
EVENING
MENU**



George Square



Mon to Fri

MAIN COURSE £8.95

STARTER & MAIN £10.95

MAIN & DESSERT £10.95

STARTER, MAIN & DESSERT £12.95
(Price per diner)

Sat & Sun

MAIN COURSE £9.95

STARTER & MAIN £11.95

MAIN & DESSERT £11.95

STARTER, MAIN & DESSERT £13.95
(Price per diner)

Served between

12noon & 6.30pm Sunday to Friday (Order must be placed before 6.30pm)

12noon & 5pm Saturday (Order must be placed before 5pm)

STARTERS

Minestrone

Chunks of vegetables in a traditional Italian soup

Zuppa

Soup of the day

Polenta Chips

Gently fried Italian polenta flour chips mixed with Parmesan cheese, served crispy with a Napoli sauce dip, dressed with salad leaves

Cipolle Fritti

Rings of sliced onion coated in a light crisp batter, deep fried, served with garlic mayonnaise & salad garnish

Deep Fried Mozzarella Balls

Fresh cherry mozzarella balls direct from Italy coated with crispy breadcrumbs, served with a spicy Napoli dip

Bruschetta

Toasted bread homemade in La Vita, drizzled with a mix of garlic, olive oil, fresh basil, chopped tomatoes, finished with balsamic vinegar

Funghi Fritti

Deep fried mushrooms dressed in breadcrumbs, served with garlic mayonnaise & salad

Crostini Formaggio e Pesto

Italian homemade bread oven baked, smothered with garlicky butter & mozzarella cheese, finished with a drizzle of pesto

Piccolo Focaccia Cosa Nostra

6" inch pizza base drizzled with our secret basil, rosemary & olive oil mix served with a fresh Napoli sauce to dip

Bruschetta Peperonata

Toasted homemade Italian garlic bread topped with roasted red peppers

Crema di Funghi e Prosciutto Cotto

Field mushrooms cooked in a nutmeg & double cream sauce, served on honey roast ham & Italian toast on the side *50p Supplement

Vegetarian Please note that most of our dishes contain pine nuts. Please let your waiter know if you have any other allergies.

MAINS

Pizza Margherita

Stone baked thin base pizza topped with mozzarella cheese

Fusilli Funghi

Mushrooms sautéed in a frying pan finished with a touch of cream & Napoli sauce with pasta twists

Pizza Salsiccia

Thin crust Italian pizza stone baked with mozzarella & San Marzano tomato sauce with crumbled spicy Italian sausage

Pollo Spezzatino

Chunks of chicken breast pan fried with mixed peppers & roast potatoes, touch of chilli in a San Marzano tomato sauce, served with Italian rice. *£1.50 Supplement



Fish & Chips

Fresh haddock in panko breadcrumbs deep fried, served with fat chips & tartar sauce *£1 Supplement

Posh Fish Burger

Breadcrumbs haddock strips served in a brioche bun, dressed with real, creamy mayonnaise, topped with spicy chilli and rocket, served with fat chips *£1 Supplement

Macaroni Formaggio

Small tubes of pasta tossed in a sauce of Italian cheeses

Pizza Polpette

Homemade Italian meatballs topped on a stone baked thin base pizza topped with mozzarella cheese

Italian Stew

Chunks of beef pan fried with mixed peppers, potatoes & a touch of chilli in a Italian gravy sauce, served with Italian rice. *£1.50 Supplement



Penne Arrabbiata

A hot & spicy tomato sauce cooked with chillies & fresh basil leaves

Pizza Pepperoni

A high quality cured Italian sausage sliced with a San Marzano tomato sauce finished with mozzarella cheese

Insalata Pollo

Butterflied chicken breast marinated in lemon juice on a bed of mixed leaves, cherry tomatoes, fresh mozzarella pearls, red peppers & black olives. Dressed with our house dressing *£1 Supplement

Tuscan Sausage

Pan fried Tuscan sausage wheel served on top of creamy mash potato, smothered with a rich red wine & San Marzano sauce, cooked with barlotti beans and chopped onions *£1 Supplement

Spaghetti Bolognese

The traditional Italian meat & tomato sauce as Mamma would make!

Penne Polpette

Homemade Italian meatballs cooked in a Napoli sauce tossed with short tubes of pasta

Piadina Di Pollo

A thin Italian flatbread wrap filled with spaghetti, pollo fritto chunks and Italian rocket, dressed with chilli and a creamy parmesan sauce, served with chunky chips *£1 Supplement

Piadina Salsicca Picante

A thin Italian flatbread wrap filled with spaghetti, spicy Italian sausage, red onion and Italian rocket dressed with chilli and San Marzano tomato and cream Romano sauce, served with chunky chips *£1 Supplement

Lasagne

Our traditional Italian favourite

Pizza Vegitali

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Risotto Peperonata

Sliced red peppers sautéed in olive oil with fine red chillies tossed in a San Marzano Napoli sauce with Italian rice

Fussili Salsiccia Piccante

Crumbled Italian sausage sautéed in a San Marzano tomato sauce with touch of red chilli with pasta twists

Pizza Cipolle

A thin base Neapolitan pizza topped with sliced onions dressed with San Marzano tomato sauce & diced mozzarella cheese

Cozze al Vapore

Fresh, deep sea mussels in a traditional Italian tomato & herb sauce, or a white wine & cream herb sauce. Served with crusty, smothered garlic bread. Please allow 15 minutes to cook *£1 Supplement

Pan Roasted Chicken Thighs

Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash

Italian Roast Porchetta

Slow cooked Tuscan pork rolled in Italian herbs and spices, served with 2 homemade Yorkshire puddings, smothered in a rich gravy, served with sauteed vegetables & roast potatoes

£12.95



WORLD FAMOUS Jimmy Style for 2 Sharing

Half pizza and half pasta each

*must be the same dish
(Choose from our Daytime Menu only)

Mon-Fri
£16.95

Sat & Sun
£17.95

SIDES

Roast Potatoes £2.95
Tuscan hot potatoes

Chunky Chips £2.95
Steak cut chips

Garlic Bread £2.45
Oven baked bread smothered with garlic butter

Pane e Balsamico £1.95
Italian bread with olive oil & balsamic vinegar

Insalata Mista £2.95
Mixed salad

Sautéed Mushrooms £2.65
Mushrooms cooked in olive oil & garlic

DESSERTS

Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold & topped with cacao powder

Nonna`s Apple Crumble

Baked to Perfection! Traditional homemade apple crumble served warm with drizzles of delicious custard

Gelato Caramello

Rich vanilla royal ice cream with oodles of Dulce de Leche sauce with a Rossini chocolate curl wafer

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

* A full lunch menu must be purchased by each individual diner, this menu cannot be shared. Please inform your waiter of any allergies. Any changes made to dishes will incur an extra charge. Not available during December or Valentine's Day, Mother's day or Easter Sunday. The management reserve the right to withdraw this offer during any high season or bank holidays. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens.