

A La Carte Menu







THERE ARE VARIOUS WAYS THAT MARCO & MARIO RECOMMEND YOU EAT AT LA VITA SPUNTINI

- · Three or four small dishes per person served as one course
- · Our small dishes as first course; then some more as second
 - Our small dishes as first course and then followed by one of our pasta or main courses each
- · Remember do not be afraid to ask for more, it's the Spuntini way

We are all familiar with Chinese Dim Sum and Spanish Tapas, at La Vita Spuntini we are happy to introduce to you the Italian Concept 'Spuntini'.

Spuntini is the Italian concept for sharing and is used to describe a leisurely meal comprising of any number of different dishes shared and done by the Italian Bella Figura.

The candlelit atmosphere and friendly staff make this restaurant feel like home. Catering to your every whim, we're talking about little 'anytime' portions of food, drinks and conversation amongst family and friends with various helpings to satisfy your every craving.

La Vita Spuntini invites diners to share in the experience and enjoy the flavour of great Italian cuisine and fine wine. Our food is prepared with attention to detail, passion and most importantly, love. Our extensive menu will have you spoilt for choice – from the freshest pasta to our delicious mini pizzas; our dishes cater for all ages and the most discerning palate. As with all La Vita Restaurants, we also boast a impressive selection of fine wines to be enjoyed by the glass, bottle or by the carafe.

Our large sharing tables recreate the sociable fun of a typical Mediterranean family meal where everyone shares from dishes placed in the middle of the table, smaller sharing tables for two whisper of romance!

A little wine, a little something to eat, an enjoyable evening out, or just about living for the moment and being good to yourself, and we'd like to share it with you.

MARCO, MARIO & FAMILY WELCOME YOU TO LA VITA SPUNTINI... SMALL IS BEAUTIFUL









Antipasto	Verbure	Œ	Insalate	

2 th the post of	OUTOWIO CZIDWIWO
FOR TWO SHARING	Polenta Chips with Parmesan . . £3.45 Crispy polenta chips fried and sprinkled with fine flakes of Parmesan.
Crostini Misto £11.95	Crispy potentia criips med and sprinkled with fine flakes of Farmesan.
Selection of mixed crostini flame roasted, tomato bruschetta, salami spread and mozzarella, quattro formaggio, bruschetta peperonata, crostini di fegato.	Burrata Land Tieb Mozzarella £7.95 Delivered from Italy every week directly to La Vita. Hand made mozzarella basket hand tied, with a soft cream released when cut open. Served with sliced cherry tomatoes and dressed with extra virgin olive oil, fresh basil, lemon zest and balsamic.
Mixed Pane e Olive o £4.25	
Thick home made focaccia and Italian bread slices served	Asparagi Alla Griglia • £3.95
with the best kalamata black olives and nocellara green olives, served with balsamic and extra virgin olive oil dip.	Grilled asparagus sprinkled with sweet balsamic and Parmesan shavings.
	Spezzatino Con Olive e Deperoni . £3.95 Italian stew with mixed peppers and olives in a basil tomato sugo.
Crostini, Bruschetta,	Carcíofí Asía Genovese o £4.65
, , , , , , , , , , , , , , , , , , , ,	Artichoke served with pine nuts and thick pesto
Pane € Suppa	dressed with Parmesan shavings.
	Mesenzane e Zucchine Parmigiana o £4.95
Pane O £1.85	Aubergine and courgette layered with mozzarella, tomato and grated Parmesan oven roasted.
Italian bread sliced served with extra virgin	tomato and grated Parmesan overroasted.
olive oil and balsamic vinegar.	Insalata di Cesare £4.45
20 5′ 21 -6′	Italian caesar salad with egg, anchovy, garlic, croutons and caesar dressing.
Pane Si Aglio £2.95 Garlic bread toasted like mamma used to make.	
Gariic dread toasted like mamma used to make.	Mozzaressa fritta • £4.25
Mirrotta Caraccia a	Fresh Fiori di Latte mozzarella direct from Italy coated with Panko breadcrumbs, served with spicy arrabiata dip.
Pizzette focaccía ♥ £3.85 Pizza base brushed with olive oil, garlic and	
rosemary and pesto with a tomato sugo dip.	Pacco Rípena • £5.25 Stuffed thin focaccia bread with sautéed spinach and mozzarella
	cheese brushed with extra virgin olive oil and fresh rosemary
Minestrone o £3.85	with Parmesan crust, oven baked and served with Napoli dip.
Fresh vegetables in a traditional Italian soup.	Rugola e Parmígíano 💿 £3.95
	Rocket salad marinated with olive oil and chilli
Zuppa Del Giorno 💿 £3.85	topped with Parmesan shavings and balsamic.
Chef's soup of the day.	Patate Arrosto • £3.25
	Roast potatoes with herbs tossed in a garlic Napoli sauce.
Bruschetta • £2.95	Arancíní formaggio o £4.25
Toasted Italian homemade bread drizzled with garlic, olive oil, fresh basil and topped with tomatoes.	Deep fried balls of risotto rice and Napoli sauce stuffed with
onve on, mesh bash and topped with tornations.	mozzarella cheese coated in breadcrumbs served with dip.
Princehotta Monoranata -	Insalata Wiste • £3.25
Bruschetta Deperonata v £3.25 Toasted Italian homemade bread, topped with roasted	Italian mixed salad with our own house dressing.
mixed peppers infused in olive oil and garlic.	french fries o £3.25
	Thin cut potato chips deep fried in vegetable oil.
Crostini Piccante £4.65	Croquettes Italiano £3.45
Crusty home made Italian bread topped with very spicy salami spread	Home made potato croquettes with cheese from Italy
and mozzarella cheese, flame roasted in our wood stone pizza oven	served with a spicy tomato din Truly fantastic!

Vegetarian V Please inform your waiter of any allergies. 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.

served with a spicy tomato dip. Truly fantastic!

and mozzarella cheese, flame roasted in our wood stone pizza oven.







Pizzette

5" SMALL NEAPOLITAN PIZZA COOKED 'BUCCA DI LEONE'

20 argherita £3.75. A thin base pizza topped with tomato and mozzarella cheese.	Salsíccia e Cípolle £4.95 Hand made Italian sausage and thinly sliced red onion with San Marzano tomato sauce, sprinkled with 100% shredded mozzarella.
Italiano £5.75 Crumbled Italian sauasage & pepperoni sausage on a thin base pizzette pizza with sprinkled mozzarella.	
San Daniele £6.45 Thinly sliced San Danielle Parma ham rugola salad topped	red peppers on a bed of tomato sauce with a touch of pesto! What can you say? Fantastic!
with Parmesan shavings on a bed of tomato sauce.	Dí Roma £6.45 Mascarpone cheese and Parma ham, on a thin
Depperoní Duo	base pizzette pizza with tomato sauce.
	27 Italian meatballs and spicy Italian sausages served on a bed
At hin base pizza with basil pesto, goats cheese, courgette and Parmesan shavings.	of tomato and topped with 100% mozzarella cheese.
Aff X0550 £4.95 Pizza base with red pesto, red onion and cherry tomato with mozzarella cheese.	Bolognese £4.65 Bolognese sauce topped with mozzarella cheese and jalapeño green chillies.
Sco33ese £4.95 Spicy pepperoni sausage with Stornoway black pudding on a base of mozzarella cheese and tomato sauce.	Quattro Stagioni £4.45 Mushrooms, mixed peppers, onions and pepperoni sausage topped with 100% shredded mozzarella.
Verδure •£4.95 San Marzano sugo topped with roasted peppers, courgettes, aubergine and jalapeños, sprinkled with mozzarella cheese.	23 A traditional stone baked calzone pizzetta, stuffed with black pudding, onions and ham. topped with mozzarella cheese.

Speciality Pizzas

12" OVEN FLAMED THIN CRUST ITALIAN PIZZAS, MADE WITH SAN MARZANO TOMATO SAUCE AND BURRATA IMPORTED MOZZARELLA CHEESE.

"THE BEST MOZZARELLA CHEESE YOU WILL EVER TRY!"

Dízza Cassíno £12.95 With crumbled Italian sausage and sliced pepperoni.	Dίzzα Φίcίπίsco £12.95 With sliced beef and red chillies.
19133a San 1916tro £12.95 With chicken breast and wild field mushrooms.	Dízza Margheríta • £10.95 With Burrata cheese, fresh basil leaves, San Marzano tomato sauce, and drizzled with extra virgin olive oil.
Dízza Wílano £12.95 With artichoke and sliced pepperoni sausage.	Dízza formaggío o £12.95 With Burrata, mascarpone, gorgonzola and Scottish cheese, finished with a sprinkle of Parmesan.









Pasta € Riso

A BOWL OF PASTA PLACED IN THE MIDDLE OF THE TABLE

(Option of Gluten Free £1.50 extra)

Dennette Salsiccia £10.95 Italian crumbled sausage and sliced pepperoni sausage pan fried with pesto and garlic tossed in a Romano sauce of tomato and cream mixed with De Cecco penne pasta.	Ravioli Rafael £12.95 Meat ravioli baked in a creamy pesto sauce and finished with cherry tomatoes, please try this any you'll never go on a diet again! Guaranteed.
fusíllí Xosso ♥ £10.95 Red pesto and mascarpone cheese sauce served with rocket and	Spaghettí fruttí bí Mare £14.95 al Domoboro or al Bíanco Fresh seafood cooked in a lightly spiced tomato sauce for
fresh Parmesan cheese mixed with twisty De Cecco pasta.	a delicate flavour or a white wine herb cream sauce.
Dennette Wia Casa £11.25 La Vita's very own best seller; chucks of chicken, broccoli, mushroom, garlic, cream and hint of chilli.	Denne Díavolo al forno £11.45 Spicy pepperoni sausage and sliced Italian sausage, with béchamel cheese sauce and tomato, oven baked.
Dennette Arrabbiata £9.95 A hot and spicy tomato sauce, cooked with chillies and fresh basil leaves.	Dennette formaggio e Basílico£11.25 Penne pasta tossed in frying pan with a Italian cheese sauce topped with a spray of pesto on top.
Dennette Davíso£11.25 Pan fried chunks of Italian sausage, red onion and cherry tomatoes, finished in a cream sauce.	Posso Carbonara £13.95 Whole supreme roasted of chicken butterflied and served on a bed of pasta noodles, topped with a rich cream sauce with bacon.
Spaghettí Gamberettí £13.95 Olioe Depperoncíno king prawn pan fried in garlic, chilli and white wine and olive oil tossed in a thin long pasta.	Lobster Ravioli £14.45 Direct from Italy this homemade ravioli filled with lobster and served with a Napoli cream sauce with a touch of chilli to give it a little kick, garnished with a dressed rocket salad.
Spaghetti Polpette£10.25 Italian meat balls made to our own recipe in a rich San Marzano sugo sauce.	Fresh smoked bacon, pine nuts, savoy cabbage, feta cheese, olive oil, garlic and finished with Parmesan cheese totally wonderful and full of flavour.
Spaghettí Cozze £11.95 West coast mussels sautéed in a spicy tomato sauce with a touch of pesto, garlic and fresh chillies, tossed with De Cecco spaghetti pasta.	Risotto Monte Verbe. £11.95 Chunks of chicken, courgettes, spinach, garlic, Parmesan cheese and cream.
Dennette Spuntini £11.25 Italian sausage, pine nuts, olive oil, wild mushrooms, fresh garlic and sun dried tomatoes, finished with balsamic vinegar.	Dennette Con Manzo £13.45 Strips of Scotch beef sautéed in extra virgin olive oil and butter with fresh chillies, garlic, touch of pesto and sliced cherry tomatoes. Tossed with De Cecco pasta tubes (<i>La Vita Spuntini healthy option</i>).
Risotto Con Cozze e Gamberetti. £14.95 Italian rice cooked with fresh herbs and onions, tossed with fresh west coast mussels and black tiger prawns in a garlic, red chilli, cream and tomato sauce.	Spaghettí Abruzzo O£10.95 Long thin pasta tossed with fresh cherry tomatoes, garlic, extra virgin olive oil and butter with plenty of chilli flakes and finished with peppery rocket (a spicy hot pasta).







Carne & Posso

Italian Scotch Egg	£4.25	Anatra af Mero	£6.95
Italian Beef Stew	£5.45	Schiacciata Si Pollo	£5.95
		frittata con Depperoni e Datate Italian pepperoni sausage and sliced potato frittata.	£4.95
Pork Zelly	£5.25	Polpette formaggio	£4.85
Spezzatino Si Pollo con Pasta fritta Diced chicken breast and vegetable in Italian spicy stew served with fried dough sticks.	£5.95	Alette Sí Pollo	£4.55
Stornoway Croquettes	£5.45	£asagne	£4.95
Salsíccía Ucelletto		Spaghettí Bolognese	£4.45
Arancíní Dí Manzo	£4.25	Coniglio Cacciatora	£6.95
Costolette D'Agnello	£7.25	Pate Della Casa	nded
Pollo Carbinal	£6.95	Italian Spring Roll	£5.45









Pesce & f	utti Di	Mare
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Calamarí fritti
Coba Sí Rospo e Calamarettí
Cacciucco. £5.95 Mixed seafood Italian stew slowly cooked in a San Marzano sauce with fresh basil and red chilli.
Cozze Dapore (please allow 15mins to cook)
foot Chilli Gamberetti

Italian Baked €ggs

SERVED IN FRYING PAN WITH CRUSTY GARLIC BREAD

The Sicilian
The Vegetariana
The foot Amercían
The Descatore







PLEASE NOTE THAT ALL DISHES BELOW ARE SERVED AS A MAIN COURSE FOR 1 PERSON

All our meats fish and chicken main course dishes are cooked in a real flame charcoal oven to give a true BBQ flavour.

Bistecca Al forno

~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	
Scotch filleto Spuntini	.£24.95 orn sauce.
19 orcetta	.£15.95
Surf and Turf. Fantastic 9oz Scotch fillet steak cooked to your liking with half lobster in a cream sauce with a touch of chilli, served with Italian roast potatoes.	.£29.95
Also sauce available on the side: Barolo wine sauce, peppercorn cream sauce or wild mushroom cream sauce. All £2.50 eac	h.
Posso Al Forno	
Pollo Calabrese Supreme of chicken breast butterflied and stuffed with hot and spicy salami spread with mozzarella cheese wrapped with bacon served with pesto potato mash and San Marzano tomato sauce.	.£14.95
19010 2011 arese	.£14.95
19010 Saltímbocca	.£15.95
Pollo Spuntíní	.£14.95
Pesce Al Forno	
Sea 3ass	.£16.75
Salmone Spuntíní	.£16.45
Branzíno Scozzese	.£16.95
Cozze	

chilli or cream and white wine sauce with chilli (please allow 15 mins to cook).













La Vita Spuntini

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La Vita City Centre

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La Vita Bishopbriggs

185-187 Kirkintilloch Road, Bishopbriggs G64 2LS

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La Vita Piccolino e Vino

273-275 Mearns Road, Newton Mearns G77 5LU

0141 639 5050

La Vita Spuntini

40 Gordon Street, Glasgow G1 3PF

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