



THE ARCARI FAMILY

JUST AFTER WORLD WAR 2, IN A SMALL VILLAGE CALLED PICINICSO, MARIO ARCARI WAS BORN. PICINICSO 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.

Picinicso 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 Picinicso 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.

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.

La Vita Spuntini located in the West End, Byres Road, La Vita Piccolino E Vino in Newton Mearns and La Vita Spuntini on Gordon Street have since opened.

Sadly, Antonio will not see these 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.

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.

MARIO ARCARI Proprietor

BRUSCHETTA E PANE

MIXED PANE E OLIVE Focaccia, home made bread slices and breadstick With the best Kalamata and Nocellara olives. Ser with Balsamic and extra virgin olive oil dip.	
BRUSCHETTA () . Toasted Italian garlicky home made bread topped marinated mixture of extra virgin olive oil, garli basil and chopped tomatoes, drizzled with Balsan	c, fresh
BRUSCHETTA CON FORMAGGIO Crisp Italian bread, home made, dressed with cho tomatoes. In basil, garlic and extra virgin olive or Topped with cream cheese from Italy. Oven roaste	pped I.
GARLIC BREAD O	£2.95
ITALIAN BREAD Home made Italian bread and thick foccacia slice extra virgin olive oil, sweet balsamic dip and hom	· · · · ·
GARLIC BREAD MOZZARELLA O Oven baked bread smothered with garlic butter. The with mozzarella and drizzled with homemade performance of the second	
BRUSCHETTA CON GAMBERETTI Chopped tomatoes marinated in garlic and extra olive oil, served on a crispy crostini and topped w balsamic glaze and dressed with king prawns in r	vith sweet
BRUSCHETTA CON PEPERONATA E MASCARPONE Marinated red and yellow peppers in olive oil ser toasted garlic bread, oven baked, topped with cre mascarpone cheese and drizzled with sweet balsa	amy
FOR SHARI	N G
FOCACCIA LA VITA O Stuffed Focaccia base with Fior Di Latte Mozzaren pesto, olive oil and garlic. Served with San Marza	
FOCACCIA CON POMADORA FRESC Pizza base drizzled with olive oil and pesto, toppe bruschetta mix, served with San Marzano Napoli	ed with a chunky
FOCACCIA COSA NOSTRA O Pizza base drizzled with olive oil, garlic and pesto. Served with a fresh Napoli dip.	£7.75

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Why not try our own unique signature dishes?

STARTERS

MINESTRONE ②	£4.25
ZUPPA DEL GIORNO	£4.25
HOT-CHILLI GAMEBERETTI	£7.45
MOZZARELLA IN CARROZZA O Italian garlic bread topped with mozzarella cheese, coated in light breadcrumbs. Served with a tomato dip.	£5.65
PATE DELLA CASA	£5.95
COZZE AL VAPORE	£7.95
POTATO LATKES Pan fried shredded potato and onion pancakes served with a dip	£5.45 ping pot.
POLPETTE FORMAGGIO	£5.95 te
FUNGHI RIPIENI Large mushroom caps filled with pate crumbled and fried with a garlicky mayonnaise dip.	£5.45
BURRATA HAND-TIED MOZZARELLA O Delivered from Italy every week directly to La Vita restaurants. Handmade 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 and raspberry infused balsamic and bread sticks.	£7.95
MOZZARELLA FRITTA ③	£5.45 "
CALAMARI FRITTI	£6.25

ALETTE DI POLLO £5.55 Chicken wings oven roasted. Tossed with sticky sweet sauce and jalapeño peppers. Served with a mayonnaise dip.

STARTER PORTION PASTA £7. From our main pasta section.	.85
GOATS CHEESE SALAD O <i>Red chard, black olives, cherry tomatoes, cucumber, beetroo</i> <i>and pine nuts with olive oil, sweet balsamic, topped with</i> <i>imported Italian goats cheese and a touch of pesto.</i>	£6.95
WHITEBAIT Deep fried small fish coated in Panko breadcrumbs, dressed with garnish and Italian tartare sauce dip.	£5.65
ARANCINI SICILIANA Deep fried balls of risotto rice and Napoli sauce stuffed with Nduja spicy salami and Italian sausage, mozzarella and coated in breadcrumbs, served with spicy tomato dip. Hot and spicy.	.£6.25
BLACK PUDDING ITALIANO Stornoway black pudding served on a crostini toast with a fried egg, San Danielle Parma ham and dressed with rocket salad and sweet balsamic.	£6.25
SCOTTISH SCALLOPS	£8.95
THE HAGGIS TOWER A.G. Hornig Scottish haggis on a tower of mashed potato and carrots. Dressed with a wholegrain mustard and cream sauce	
ARTICHOKE ALLA GENOVESE • Marinated artichokes in extra virgin olive oil served with cherry tomatoes, pine nuts and pesto. Finished with Parmesan shavings (simple but fantastic).	£5.85
HALLOUMI PICCANTE ③	£5.75
CACCIUCO Calamari, king prawns and mussels pan fried with chilli, garlic, butter and white wine in a San Marzano tomato sauce, served with crusty bread on the side for dipping.	£7.95
SCALLOPS THERMIDOR	£8.95
ARANCINI ITALIANO Deep fried balls of risotto rice and Napoli sauce stuffed with sun-dried tomatoes and black olives, mozzarella and coated in breadcrumbs, served with spicy tomato dip.	£6.25
COMBO PICCOLINO	£6.45

Deep fried breade d mozzarella, arancini Siciliana and $ripieni\ served\ with\ crisp\ salad\ and\ garlic\ mayon naise\ dip.$

PASTA

We use only De Cecco the finest pasta in Italy. Gluten free pasta available - please allow 15 minutes to cook. Feel free to change your pasta if you prefer another type.

PENNETTE NAPOLITANA () £8.95 <i>Ripe plum tomatoes in a fresh herb sauce.</i>	PENNETTE AL NERO DI SCOZZESE £11.95 Stornoway black pudding, pepperoni sausage
SPAGHETTI BOLOGNESE £9.65	and sun-dried tomatoes. Finished with a sweet balsamic sauce and Parmesan cheese.
Long thin pasta made with a traditional Italian meat and tomato sauce slow cooked for 6 hours as Mamma would make.	MR GRANT'S PENNETTE £10.95 A favourite of the owners friend. Trimmings of salt beef
PENNETTE ARRABIATA • £9.65 Short tubes of pasta in a hot and spicy tomato sauce cooked with chillies and fresh basil leaves.	with red onion and sun-dried tomatoes sautéed in frying pan with a rich San Marzano tomato sauce tossed with short tubes of pasta.
Ask your server for our	SANO ZUCCHINI PASTA £9.95
Speciality Handmade Pasta	Our healthy option; instead of using pasta, we will toss any
Market Price	of our pasta sauces with long strands of courgette. For the health conscious pasta lover. (Seafood supplement £3)
CASARACCIA NONNA £10.95 Fresh smoked bacon, pine nuts, olive oil, wild mushrooms, fresh garlic, balsamic vinegar and sun dried tomatoes, with pasta twists. Did we leave anything out?	SPAGHETTI CARBONARA £10.45 A classic cream and herb sauce cooked with strips of succulent bacon.
PENNETTE AMATRICIANA £10.25 Strips of bacon cooked in a fresh tomato	FARFALLE AL SPAGNOLO £11.45 Pasta bows tossed in a pan with Spanish chorizo
sauce with onions and fresh spices.	sausage, red onion, pesto and San Marzano plum tomato sauce topped with melted mozzarella.
SPAGHETTI FRUTTI DI MARE	
AL POMODORO OR AL BIANCO £14.95 Fresh seafood cooked in a lightly spiced tomato sauce for a delicate flavour or in a white wine herb cream sauce.	SPAGHETTI POLPETTE £10.25 Homemade Italian meatballs in a delicate Napoli sauce tossed in long thin pasta.
CASARACCIA MAMMA £10.25 Strips of bacon and mushroom sautéed in a frying pan and finished with a touch of cream and Napoli sauce. With pasta twists.	SPAGHETTI CON CAPESANTE £15.95 Fresh Loch Fyne king scallops pan fried with butter, garlic, touch of chilli, white wine, black olives and finished with cherry tomatoes. Tossed with De Cecco spaghetti pasta (fantastic).
PENNETTE MIA CASA £10.95	τοπαιοες. 1053εα πω De θέθεο σραγκετι ρωτά (παταδιο).
Chunks of chicken, broccoli, mushrooms, garlic, cream and a hint of red chilli in a thick sauce tossed in short tubes of pasta. You will never forgive yourself if you don't try this.	FARFALLE PICCOLINO S £10.95 Mushrooms, broccoli, red onion, mixed peppers and cherry tomatoes sautéed in olive oil with a touch of red chilli, homemade pesto
CASARACCIA PICCANTE £10.95 Sliced pepperoni sausage pan fried with red peppers and	finished in a cream sauce decorated with Parmesan shavings.
red onion in a Romana sauce of cream with a touch of sugo seasoned the La Vita way. With pasta twists.	TAGLIATELLE LA VITA Image: Comparison Eleven Sun-dried tomatoes, fresh pine nuts, homemade Eleven Eleven
LOBSTER RAVIOLI £14.45 Direct from Italy this handmade ravioli is filled with lobster	pesto and mascarpone cheese tossed with ribbons of fresh egg pasta (must try this dish!)
and served with Napoli and cream sauce with a touch of chilli to give a little kick. Garnished with rocket salad.	SPAGHETTI CON GAMBERETTI £15.95 Black tiger king prawns pan fried with butter, garlic,
LASAGNE £10.35 Out traditional Italian favourite.	touch of chilli, white wine, black olives and finished with cherry tomatoes tossed with De Cecco spaghetti pasta.
SPAGHETTI CAPRESE O £12.95 Spaghetti pasta topped with garlic sautéed cherry tomatoes and pesto with a small touch of San Marzano Napoli sauce finished with mozzarella pearls, grated Parmesan and fresh basil leaves.	MELANZANE () £10.25 Aubergine and courgette layered with mozzarella, tomato and grated Parmesan, oven roasted.
TAGLIATELLE CON MANZO	PENNETTE INDIANO

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 ribbons.

Penette pasta cooked with fresh chicken, king prawns and onion, sauteed with garlic and a touch of chilli, coated in a buttery, creamy Indian sauce.

PICCOLINO E VINO SPECIALITY HANDMADE PASTAS

.£15.95

FRESH LINGUINE LOBSTER.

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La Vita Piccolino E Vino's famous freshly handmade long thin flat egg pasta, with lobster, brandy, tomato, peas and touch of cream.

....£14.95 FRESH LINGUINE CALABRESE . .

Nduja Calabrian soft very spicy sausage panfried with mascarpone cheese, cream and crumbled Italian sausage dressed with fresh long thin egg handmade pasta. Dressed with rocket salad.

LINGUINI GRANCHIO £15.95

Fresh linguine pasta dressed with crab meat, cherry tomatoes, spring onion, chilli, lemon juice, white wine and extra virgin olive oil finished with chopped parsley.

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Made by our chefs, 6 large fresh egg pasta squares filled with beef and veal served in a delicate sauce of butter, sage, parsley and parmigiano (irresistible).

LINGUINE CON CAPESANTE

E GAMBERETTI . £17.95 Scottish scallops and black tiger king prawns tossed with fresh linguine pasta in a sauce of San Marzano tomatoes, cream and cherry tomatoes dressed with fresh micro parsley.

RISOTTO

RISOTTO MONTE VERDI £12.95

Chunks of chicken, courgettes, spinach, garlic, Parmesan cheese, cream with red chillies and Italian rice.

RISOTTO POLLO CON PEPPERONATA . . . £12.95 Lashings of diced tender chicken breast panfried with mixed

peppers in a rich tomato sauce with a touch of chilli.

RISOTTO QUATTRO STAGIONI O £11.95

Roasted Mediterranean vegetables topped with black olives, sun dried tomatoes, rocket in a San Marzano Napoli sauce topped with mozzarella pearls.

RISOTTO MARINARA AURORA £16.95 Italian rice cooked with onion & fresh herbs tossed

with fresh mussels, squid & king prawns cooked in a white wine cream and tomato sauce.

RISOTTO VENERE 🔮

...£13.95 A nutty wholegrain rice from Italy cooked with white wine, butter and sauteed courgette, with a touch of red chilli and garlic. Topped with a ball of imported soft Burrata cheese, split to release its creamy flavour.





Why not try our own unique signature dishes?

FRESHLY STONEBAKED OVEN PIZZA

All our dough is freshly made on the premises. We are now able to offer gluten free pizza.

MARGHERITA Image: Marginal content of the second content of the	
CHICAGO Crumbled Italian sausage, red onion and green sliced jalap with a tomato sauce and sprinkled with mozzarella cheese	
MEXICANA Marinated strips of beef, mixed peppers with red chillies of based Neopolitan pizza, sprinkled with Italian mozzarella	
SOPHIA LOREN Fresh chillies, pepperoni sausage and red onion with tomato sauce and mozzarella cheese.	£10.95
MORRON Slices of spicy breast of chicken marinated with roast red peppers served on a tomato base with mozzarella cheese.	£10.95
AMORE. Pepperoni sausage, mascarpone cheese, roasted red peppers on a bed of tomato sauce with a touch of pesto! What more can you say? Fantastico!	. £11.95
HAWAII A ham and pineapple tomato base, sprinkled with plenty of mozzarella cheese.	£IO.95
SCOZZESE . Italian pepperoni sausage and Stornoway black pudding sprinkled with mozzarella on a bed of tomato sauce.	. £11.25
VEGETALI O <i>A mixture of chargrilled Mediterranean vegetables</i> <i>on a tomato base with mozzarella cheese.</i>	. £9.95
LA MAMMA. Breast of chicken slowly marinated in spices and served on a tomato base and sprinkled with mozzarella cheese.	£IO.45
AL BOSCO	£IO.65

NEW YORK	£11.95
New York style pizza with tantalising American meatballs	
and spicy Italian sausage all served on a bed of tomato	
sauce and topped with mozzarella cheese.	
MIXED MEAT	£11.95
A pizza topped with Italian pepperoni, Italian meatballs, BBG	5
chicken with mozzarella cheese on a tomato sauce base.	
	10.55
A high quality cured Italian sausage with	
mozzarella cheese on a tomato sauce base.	
CALZONE A LA CASA	£11.25
A folded pizza base stuffed full of cooked meats and vegetable	es
and baked in the oven. Served with a fresh green salad.	
CAMPAGNOLA	10.95
Slices of spicy chicken and mushrooms on a	10.75
tomato sauce base with mozzarella cheese.	
tomato sulle ouse with mozzure an encese.	
MARINARA	E12.95
A cocktail of fresh seafood served with or without	
mozzarella cheese on a tomato sauce base.	
SAN DANIELE	E12.95
Pizza base topped with San Marzano sauce a sprinkle	
of mozzarella, Parma ham, rocket and Parmesan.	
INFERNO	10.95
Thin crust pizza stone baked topped with a	10.75
tomato sauce marinated spicy beef and jalapeño	
chillies finished with mozzarella cheese.	
VERDURA 🔮	£11.45
Thin base neapolitan pizza topped with Fiori di	
Thin base neapolitan pizza topped with Fiori di Latte Mozzarella cheese with roasted red and yellow peppers drizzled with homemade pesto on top.	

SPECIALITY PIZZAS

12" thin crust Italian pizzas made with San Marzano tomato sauce and Burrata imported mozzarella cheese "The Best mozzarella cheese you will ever try from Puglia direct to us" mixed with our Fiori Di Latte Mozzarella.

PIZZA HIGHLANDER£13.95 Crumbled haggis, Stornoway black pudding and Italian sausage meat. With Italy's best handmade Burrata cheese.

Crumbled Italian sausage meat with sliced pepperoni

sausage and dressed with Burrata mozzarella cheese.

PIZZA CASSINO

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PIZZA REGINA MARGHERITA • £11.45 *A thin base Neapolitan pizza with soft creamy Burrata mozzarella cheese, fresh basil leaves, San Marzano tomato sauce and drizzled with extra virgin olive oil dressed with cherry tomatoes.* Lр

PIZZA MONTE£13.95
A thin base pizza with basil pesto, goats cheese, courgette and soft creamy Burrata mozzarella cheese, finished with Parmesan shavings.

CARNE

BURGER FORMAGGIO. £11.95 La Vita Burgers are 6oz before cooking and contain 100% prime Scottish beef. Served in an Italian ciabatta bun with lettuce, cherry tomatoes, red onion, Italian mozzarella Bocconcini balls, French fries and coleslaw.

6oz of 100% prime Scotch beef served in an Italian ciabatta bun with lettuce, cherry tomatoes, red onion, Italian mozzarella Bocconcini balls, smoked bacon, French fries and creamy peppercorn sauce served on the side.

Kosher style slow cooked for 4 hours salt beef slices. Served with Italian mixed pickles, potato latkes, coleslaw and salad garnish.

FILLETO PICCOLINO £26.95 10oz Scottish bred fillet steak butterflied with Stornoway black pudding, covered with a cream peppercorn sauce. With a choice of Tuscan roast potatoes, rice, salad or French fries.

£29.95

Prime 10oz Scotch fillet steak butterflied and cooked to your liking, served with half lobster and West Coast mussels in a cream sauce, touch of chilli served with Italian roast potatoes.



FILLETO ROSSINI £26.95 A succulent 10oz fillet steak, butterflied and slowly cooked, topped with pâté on a toasted croûton, finished with a rich wine sauce with a choice of Tuscan roast potatoes, rice, salad or French fries.

ANATRA CON MIELE BALSAMICO. . . . £18.95

Pan-fried duck breast, sliced and coated with caramelised red onion in a honey balsamic and red wine jus, on a bed of creamy mash potato, served with a side salad.

VITELLO

VITELLO MILANESE £16.95 Medallions of veal in breadcrumbs shallow fried and served with spaghettini Napoletana pasta dressed with Parmesan shavings.

VITELLO ALLA CREMA £17.95 Medallions of veal pan fried in a mushroom white wine cream sauce, tossed and served on a bed of De Cecco tagliatelle egg pasta

VITELLO T-BONE ALLA SASSI £29.95 Grilled 600g veal T-bone tossed with sage, butter and olive oil served with mash potato and sautéed mushrooms. (subject to availability) VITELLO SALTIMBOCCA £17.95 Medallions of veal topped with San Danielle Parma ham and Bocconcini Italian mozzarella, finished with a white wine and sage sauce. Served with a choice of Tuscan roast potatoes, rice, salad or French fries.

VITELLO HOLSTEIN £18.95 Medallions of veal breadcrumbs shallow fried with a soft fried egg on top and drizzled with a light sauce of capers and anchovies. Served with a choice of mixed salad, roast potatoes and vegetables, rice or French fries.

POLLO

POLLO CAPONATA

.£14.95 Supreme of chicken breast in breadcrumbs panfried and served on a bed of sautéed mixed peppers, courgette, aubergine, cherry tomatoes, pine nuts, olives and caper berries. Drizzled with a butter sauce, served with Tuscan roast potatoes.

Pan fried chicken fillets cooked in a lemon zest and butter sauce served with roasted red peppers and baby roast potatoes.

BUTTERY POLLO PICCANTE £17.95 Breaded chicken fillet cooked in a spicy Indian buttery sauce, spinkled with coriander, and served with french fries and a small bolognese Italian naan.

POLLO CAPELLO£14.95 Supreme of chicken breast flattened in breadcrumbs topped with Parma ham and melted mozzarella cheese. Finished with La Vita Piccolino Capello sauce. Served with a choice of French fries, roast Tuscan potatoes, rice or salad.

Skewered kebab with chicken breast, onions and peppers cooked in white wine and lemon juice served with Italian rice.

POLLO SALTIMBOCCA £13.95 Escalopes of chicken breast topped with San Danielle salted Parma ham and Bocconcini italian mozzarella finished with a white wine and sage sauce, served with Tuscan potatoes.

Pan fried chicken breast coated in Panko breadcrumbs sitting on a bed of pea puree topped with creamy hand tied fresh mozzarella ball from Puglia in Italy, drizzled with extra virgin olive oil served with a small insalata mista on the side.

BANG BANG ITALIANO £16.95 King prawns, chunks of chicken and mixed peppers, white onion and herbs cooked in a bang bang lightly spiced sauce, served on top of spaghetti noodles with fresh lime on the side.



Why not try our own unique signature dishes?



PESCE

Lemon sole fillets pan-fried with butter, lemon juice and capers served with sautéed Mediterranean vegetables and roast potatoes.

LIMANDA VERDE £15.95 Fresh lemon sole fillets pan-fried with butter and olive oil dressed, with salsa verde and served with Tuscan roast potatoes. Truly light and wonderful.

COZZE VAPORE

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Fresh deep sea mussels cooked in a choice of sauce served with crusty garlic bread. **Choose your sauce:**

BIANCO (white wine, cream & chilli)

POMODORO (tomato, chilli & pesto)

FILETTO DI BRANZINO £16.95 Grilled Scottish sea bass fillets, served with a fricassee of Sheltand mussels and Mediterranean vegetables. Finished with lemon and pesto. Served with Tuscan roast potatoes.
BRANZINO PICCANTE £15.95 Crispy spicy sea bass fillets served on a bed of spinach salad with cherry tomatoes, pine nuts and greek yogurt with tuscan roast potatoes
CAPESANTE GRANDE £19.95 Pan fried Scottish king scallops served with a riso venere, lightly drizzled with an Italian cheese sauce. (A fantastic light dish).
FRESH TONNO NICOISE £17.95

Fresh tuna loin served pink on a bed of French beans and chopped tomatoes, marinated in olive oil, garlic and chopped basil topped with sliced boiled egg and drizzled with wholegrain mustard. Served with salad on the side.

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INSALATA

.£12.95

CHARGRILLED CHICKEN CAESAR SALAD £13.95

A New York Classic. Caesar dressed lettuce leaves topped with marinated sliced chicken breast, crisp croutons, cherry tomatoes and parmesan shavings.

SIDE DISHES

RUCOLA E PARMIGIANO £3.95 Rocket salad marinated with olive oil and chilli topped with Parmesan shavings.

INSALATA MISTA O £3.75 Mixed watercress, rocket and spinach leaves with pickled beetroot, pine nuts, lemon zest balsamic and Parmesan shavings.

SAUTÉED VEGETALI Second Sec

FRENCH FRIES • <i>Thin cut potato chips, deep fried.</i>	• •	·	• •	•	•	•	•	£3.25
FAT CHIPS •		•						£3.25



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