

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



WHY NOT TRY ONE OF OUR OTHER RESTAURANTS



La Vita Bishopbriggs
185-187 Kirkintilloch Road, Bishopbriggs

0141 772 1333



La Vita Spuntini
199-201 Byres Road, Glasgow G12 8TN

0141 339 4222



La Vita City Centre
161 Queen Street, Glasgow (corner George Square)

0141 248 3533



La Vita Piccolino e Vino
273-275 Mearns Road, Newton Mearns G77 5LU

tel 0141 639 5050

La Vita Live...



/La_vita_uk



/Piccolinoevino



@lavitapiccolino

www.lavitapizzeria.co.uk



HOME DELIVERY & TAKEAWAY AVAILABLE

COLLECT A MENU AT RECEPTION - HOME DELIVERY NOT AVAILABLE FROM LA VITA, GEORGE SQUARE.



**DAYTIME & EARLY
EVENING MENU**

Looking for that

Special gift?



MON TO FRI


Main Course £6.95
Starter & Main £8.95
Main & Dessert £8.95
Starter, Main & Dessert £10.95
(Price per diner)

SERVED BETWEEN


12noon & 6.30pm Monday to Friday *(Order must be placed before 6.30pm)*
12noon & 5.30pm Saturday & Sunday *(Order must be placed before 5.30pm)*


STARTERS


Soup of the day
See server for chefs choice. Served with bread.


Minestrone 
Fresh vegetables in a traditional Italian soup with pasta. Served with bread.

Baby Caesar Salad
Caesar dressed lettuce leaves topped with crisp croutons, cherry tomatoes & fresh Parmesan shavings.

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.


Crema Di Funghi 
Field mushrooms cooked in a nutmeg & double cream sauce, served with Italian breadsticks.

Crostini Formaggio e Pesto 
Italian homemade bread oven baked, smothered with garlicky butter & mozzarella cheese, finished with a drizzle of pesto.


Piccolo Focaccia Costa Nostra 
6 inch pizza base drizzled with our secret basil, rosemary & olive oil mix served with a fresh Napoli sauce to dip.


Spicy Chicken Wings
Tasty chicken pieces on the bone coated in our own delicious barbecue sauce.

Bruschetta Pepperonata 
Toasted garlic bread topped with roasted red peppers infused with extra virgin olive oil & garlic.

Croquettes Italiano 
Homemade potato croquettes with cheese from Italy served with a chunky salsa tomato dip.

Pate Del Casa
*Homemade chicken liver & herb pate served with Italian toasted bread served with chutney & salad garnish. *Supplement 50p*

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

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

SAT & SUN

Main Course £7.95
Starter & Main £9.95
Main & Dessert £9.95
Starter, Main & Dessert £11.95
(Price per diner)

MAINS

Italian Vorsht Frittata
Thick sliced Italian omelette filled with thin strips of blooms kosher salami, mixed peppers, potato, tomatoes and onion served with crisp shredded carrot and cabbage dressed with homemade Italian vinaigrette


Fish & Chips
*Top quality slice of lemon sole fillet gently fried in breadcrumbs & served with French fries, salad garnish & tartar sauce dip. *Supplement £1*

Casaraccia Salsiccia
Crumbled Italian sausage sautéed with San Marzano tomato sauce. Tossed with curly twisted pasta.


Casaraccia Napoli 
A classic Napoli sauce tossed with curly twisted pasta.

Penne Al Forno
Penne pasta baked in the oven with a meat Bolognese sauce, topped with béchamel.

Casaraccia Funghi 
Mushrooms sautéed in a frying pan finished with a touch of cream & Napoli sauce tossed with curly pasta.

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

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

Macaroni Formaggio 
Small tubes of pasta tossed in a sauce of Italian cheeses

Tuna & Crayfish Salad
*Mixed leaf salad with tuna flakes & crayfish tails, cherry tomatoes, red onion dressed with lemon juice, extra virgin olive oil & touch of balsamic finished with breadsticks *Supplement £1.50*

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


Vorsht Platter
*Grilled Bloom's kosher salami served with 2 fried eggs & French fries and salad leaf garnish. *Supplement £1.50*

Pennette 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

Lasagne
Our traditional Italian favourite

Spaghetti Bolognese
The traditional Italian meat & tomato sauce as mamma would make

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*

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. *Supplement £1*

Pan Roasted Chicken Thighs
Chicken thighs pan fried with olive oil & garlic, served in a red pepper cream sauce with pesto mash.

Pizza Margherita 
Stone baked thin base pizza topped with mozzarella cheese.


Salt Beef Sandwich
*Sliced salt beef kosher style served in rye bread with caraway seed, dressed with pickled cucumber. Served with French fries & salad garnish. *Supplement £2*

Roast of the Day
*Traditional roast served with Italian doughballs & served with all the trimmings. *£1.50 Supplement*

Ciabatta Classic BLT
*Italian ciabatta roll, filled with bacon, crisp lettuce, ripe tomatoes smothered with creamy mayonnaise. Served with French fries & salad garnish. *Supplement £1*


Insalata Pollo
*Butterflied chicken breast marinated in lemon juice on a bed of mixed leaves, cherry tomatoes, fresh mozzarella balls, chargrilled peppers & black olives dressed with our house dressing. *Supplement £1*

Pizza Vegitali 
A mixture of mediterranean vegetables on a tomato base sprinkled with mozzarella cheese.

Involtini Al Nero 
*Minute steak wrapped around Stornoway black pudding. Panfried & served with a red wine jus & French fries. *Supplement £1.95*

Ciabatta Scozzese & Zuppa
*Ciabatta filled with double cream cheese & Scottish sliced smoked salmon. Served with a choice of Minestrone or Soup of the Day. *Supplement £1*

Ciabatta Con Bistecca
*Minute steak & onions sautéed in frying pan served in a ciabatta bun. Served with French fries & salad garnish. *Supplement £2*

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

Salt Beef Sandwich & Zuppa
*Sliced salt beef kosher style served in rye bread with caraway seed, dressed with pickled cucumber. Served with a choice of Minestrone or Soup of the Day. *Supplement £2*

Ciabatta Classic BLT & Zuppa
*Italian ciabatta roll, filled with bacon, crisp lettuce, ripe tomatoes smothered with creamy mayonnaise. Served with a choice of Minestrone or Soup of the Day. *Supplement £1*

Polenta Arrostito
*Crispy polenta cubes topped with beef bolognese and red cheddar, oven roasted & served with garlic bread slice on the side. *Supplement 50p*

Ciabatta Peppernatta & Zuppa
*Ciabatta filled with double cream cheese & sliced with marinated Italian red peppers. Served with a choice of Minestrone or Soup of the Day. *Supplement £1*

PIZZA WRAPS

Italian pizza dough wraps made by La Vita Pizza Chefs. Created by our Head Chef and filled with the following fresh ingredients. Then rolled and oven cooked served with crisp, shredded carrot & cabbage and dressed with a homemade Italian vinaigrette.

The Italian
*Parma ham, rocket salad, Parmesan, baby mozzarella pearls & jalapeños. Dressed with a San Marzano Napoli sauce *Supplement £1*

The Americano
*Kosher salt beef slow-cooked, red cheddar & rocket salad .Dressed with a San Marzano Napoli sauce *Supplement £1.50*

The Mediterranean
Rocket salad, black olives, roasted red peppers, Parmesan, sliced onion & baby mozzarella pearls. Dressed with a San Marzano Napoli sauce

The Greek
*Spicy chicken breast, rocket salad, jalapeños, baby mozzarella pearls, halloumi cheese. Dressed with a San Marzano Napoli sauce *Supplement £1*


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
£15.95


Sat & Sun
£16.95


SIDE ORDERS


Roast Potatoes  £2.45
Tuscan hot potatoes

Patate Fritte  £2.95
Deep fried thin cut potato chips.

Garlic Bread  £2.95
Oven baked homemade bread smothered with garlic butter.

Mixed Pane E Olive  £2.95
Focaccia and homemade bread slices with the best Kalamata and Nocellara green olives. Served with Balsamic and extra virgin olive oil dip.

Side Salad  £2.85
Mixed watercress, rocket and spinach leaves with pickled beetroot, pine nuts, lemon zest, Balsamic and Parmesan shavings.

Italian Bread  £1.95
Homemade Italian bread and butter. Served with olive oil and balsamic dip.

Sautéed Mushrooms  £2.65
Mushrooms cooked in olive oil and garlic

DESSERTS

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

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

Italian Doughsticks
Warm pizza doughsticks dusted with icing sugar. Served with a warm chocolate pot.

Fruit Cocktail Delight
Rich vanilla ice cream topped with fruit cocktail dressed with raspberry sauce and whipped cream.