

LUNCH MENU

Served from 11.30 am till 5.00 pm seven days a week.

STARTERS

All starters can be served as main course portions.

GARLIC BREAD (V) (VG)

GARLIC BREAD (V) (VG)
with mozzarella cheese

BRUSCHETTA (V) (VG)

sweet cherry tomatoes, basil, red onion, basil
on sour bread pesto and garlic on ciabatta bread

MINISTRONE (V) (VG)

Tuscan vegetable soup with ciabatta bread

DEEP FRIED MOZZARELLA CHEESE (V)

mozzarella cheese in breadcrumbs deep fried until
melted served with mixed leaves and forest berry sauce

THREE COLOUR MOZZARELLA SALAD (V)

the Italian flag, buffalo mozzarella, vine tomato,
avocado, fresh basil & olive oil

AVOCADO CARPACCIO (V) (VG) (D)

slices of avocado, lime juice, Dijon mustard, pesto
sauce, toasted seeds & with crispy mixed salad leaves

GREEK SALAD (V)

feta cheese, vine tomatoes, peppers, cucumbers &
olives served with virgin olive oil dressing

GOATS CHEESE SALAD (V)

cheese and walnuts grilled goat cheese salad with
caramelized red onion and roasted peppers served
with crispy bread

BEETROOT CARPACCIO **NEW** (V) (VG) (D)

thin slices beetroot served with mixed leaves,
toasted goat cheese and walnuts

ITALIAN NACHOS (V)

crispy ricotto & spinach ravioli with jalapenos pepper,
basil pesto, Arrabbiata sauce and parmesan cheese

PORTOBELLO MUSHROOM (V)

melted mozzarella cheese, garlic butter served
with ciabatta bread

CAESAR SALAD

roasted chicken with cos lettuce, classic caesar
dressing, Grana Padano cheese & crunchy croutons

MEATBALLS CASSEROLE

slowly cooked beef meatballs in oven with red
wine & tomato sauce served with ciabatta bread

SALMON CARPACCIO **NEW**

mixed greens, cherry tomatoes, avocado, capers
and smoked salmon

FRIED CALAMARI RINGS

served with tartare sauce & mixed salad leaves

MUSSELS

fresh deep sea mussels steamed & cooked with
white wine & onions with choice of fresh tomatoes
or freshcream sauce served with chips

MAIN COURSES

MELANZANE ALLA PARMIGIANA (V)

classic char-grilled aubergines, tomato sauce &
parmesan cooked in wood fired oven and
served with garlic bread

SPAGHETTI TOMATO (V) (VG) (D)

with homemade tomato sauce, fresh basil and
shaved parmesan

PENNE ARRABBIATA (V) (VG) (D)

roasted red peppers, pepperoncino
chilli & tomato sauce

GNOCCHI WITH TOMATO

& MOZZARELLA (V) (VG) (D)

gnocchi in tomato sauce, parmesan, cherry tomato and
fresh basil topped with melted fresh mozzarella

VEGETARIAN RISOTTO (V) (VG) (D)

with green beans, asparagus, baby spinach,
courgette & parmesan cheese

WILD MUSHROOM RISOTTO (V) (VG) (D)

with wild mushrooms, butter and parmesan cheese

WILD MUSHROOM TAGLIATELLE (V) (VG) (D)

mix of mushrooms, cream sauce & parmesan

HOMEMADE CLASSIC BURGER

100% prime beef burger with melted cheese in a
homemade bun served with house fries

CHAR-GRILLED SUPREME CHICKEN

served with mash Patoto, pancetta and arrabbiata sauce

CHICKEN SCHNITZEL

chicken breast, bread crumbed and fried, with fresh
tomato, onion, avocado salad & chips

CHICKEN PENNE

sautéed chicken, seasonal vegetables, parmesan,
cream & baby spinach sauce

SPAGHETTI ALLA CARBONARA

the classic dish of spaghetti smoked pancetta,
parmesan, pecorino Romano & egg yolk

CLASSIC LASAGNE

layers of egg pasta, ragu of beef, béchamel
sauce & Grana Padano cheese

SPAGHETTI BOLOGNESE

the old school classic ragu of beef & parmesan

SALTIMBOCCA ALLA ROMANA **NEW**

Pan fried veal steak cooked in butter, sage and
tomato sauce topped with mozzarella, served with
crispy prosciutto and broccoli

* RIB-EYE STEAK

8oz rib-eye served with salad and chips (£5 extra charge)

PIZZA & CALZONE

All our dough is made fresh on site and fermented 48 hours

MARGHERITA (V) (VG)

parmigiana mozzarella, olive oil, basil & tomato sauce

QUATTRO FORMAGGI (V)

gorgonzola, parmigiana mozzarella, Grana
Padano and goats cheese

BIANCA (V) (VG) (D)

goats cheese, grilled zucchini, caramelized onion,
sun-blush tomatoes, parmigiana mozzarella & pesto sauce

PEPPERONI

spicy pepperoni, mozzarella & tomato sauce

FUNGHI E PROSCIUTTO

mozzarella, mushrooms, cooked ham & tomato sauce

DIAVOLA

mozzarella, pepperoni, red onion,
spicy peppers & tomato sauce

FESTA DI CARNE

mozzarella, ham, pepperoni spianata, homemade
tomato sauce

DESSERTS

HOME MADE APPLE PIE

served with homemade custard

TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped
with fruit of the forest

PROFITEROLES

soft choux pastries filled with zabaglione cream, covered
with dark chocolate topped with fresh cream

BANOFFEE PIE

served with fresh banana & toffee sauce

TIRAMISU

a traditional Italian dessert with savoiardi and
mascarpone cream

** SALMON WITH CHAMPAGNE

CREAM SAUCE **NEW**

served with mash potato and asparagus

** SALMON TAGLIATELLE

salmon, asparagus, fresh herbs, creamy Martini sauce

** SEAFOOD LINGUINE

king prawns, mussels, calamari & clams cooked
with classic tomato sauce

* £ 5.00 extra charge ** £ 3.00 extra charge
Please Inform Us If You Have A Food Allergy.

GLUTEN FREE PIZZA AVAILABLE +€3

CALZONE AL PROSCIUTTO

mozzarella, ham, mushroom, pepperoni
& tomato sauce

QUATTRO STAGIONI

four season in one with mushrooms, mozzarella,
ham, pepperoni, olives & tomato sauce

SALAMI PIZZA **NEW**

Fiori Di Latte mozzarella, salami Milano, shaved
Parmesan, tomato sauce

CALABRESE **NEW**

Spianata (spicy Calabrian salame), Nduja sausage,
fior di latte mozzarella tomato sauce

PEPPERONI PICANTE **NEW**

fior di latte mozzarella, pepperoni, spicy honey sauce

PIZZA GENOVESE **NEW**

fior di latte mozzarella, Parma ham, caramelised
onion, mascarpone cheese, tomato sauce

BAKED LOTUS BISCOFF CHEESECAKE

a crunch lotus biscoff biscuit base
topped with creamy baked cheesecake
and a layer of lotus biscoff spread.
Finished with lotus biscuit crumbs and
a fine chocolate drizzle.

HOMEMADE CRÈME BRÛLÉE

with fresh mixed berries

DAIRY ICE CREAM & SORBET

(2 scoops of your choice)

vanilla • strawberry • lemon • raspberry

GLUTEN FREE PASTA AVAILABLE +€2.50

2 COURSE MEAL | 3 COURSE MEAL

£19

OR

£23

Minimum order two courses per person

Please inform member of staff if you have any allergies or food intolerance. There is £1 extra charge for Bank Holidays



(V) VEGETARIAN • (VG) VEGAN • (D) DAIRY FREE

Please inform member of staff if you have any allergies or food intolerance. There is £1 extra charge for Bank Holidays

(V) VEGETARIAN • (VG) VEGAN • (D) DAIRY FREE

E: info@lavitabella.uk • T: 020 7359 79 84 • lavitabella.uk