



AWARD WINNING

La Fiorentina

RISTORANTE ITALIANO

FESTIVE MENU

2025





FESTIVE PRICES

Monday - Thursday

Lunch

Any 2 Courses

£ 15.50

Monday- Saturday

Lunch

Any 2 Courses

£ 16.50

Monday - Thursday

Early Evening

(5pm - 6.45pm) Any 2 Courses

£ 20.50

Friday - Saturday

Early Evening

(5pm - 5.45pm) Any 2 Courses

£ 22.50

Monday - Thursday

Dinner

(from 7pm) Any 2 Courses

£ 23.50

Friday - Saturday

Dinner

(from 6pm) Any 2 Courses

£ 27.50

Sunday

Lunch (1pm to 3.45pm) £ 17.50

Any 2 Courses

Sunday

Dinner

(from 4pm)

Any 2 Courses

£ 18.50



CHRISTMAS DAY PRICES

3 Courses Meal with Coffee

12pm sitting £ 65

2.30pm Sitting £ 75
5.30pm sitting

Kids All Day £ 25
Under 10 years Old

Take Away £ 45
Collection only

TERMS & CONDITIONS

The booking is provisional until the confirmation is received and the deposit is paid, otherwise after one week the reservation will be automatically cancelled. We reserve the right to arrange the seating of large parties between more than one table if necessary.


Christmas Day: we require pre orders to be placed before the 16th of December. Christmas Day **take away** must be pre-order and pre-paid

Deposit:

During festive period: £5 deposit per person for parties of 6 person and over.

Christmas Day: £10 deposit per person Please be aware, this deposit is not refundable.

Please Note: a 10% service charge will be added to all tables. Service Charge will be applied on Christmas day for every table.



FESTIVE LUNCH MENU

Monday to Thursday £15.50 for 2 courses
Friday and Saturday £16.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

COCKTAIL DI GAMBERI (£1.95 SUPPLEMENT)

Prawns Marie rose. Served with a bread stick, lemon wedge and salad.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

FUNGHI RIPIENI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

ARANCINI DEL MEDITERRANEO (V)

Rice balls with mix Mediterranean vegetables and mozzarella deep fried and served with spicy tomato sauces.

CROSTINO ITALIA

Warm Toasted Italian bread topped with cherry tomatoes, red pesto sauce, ricotta cheese and basil.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & seasonal vegetables.

POLLO FIORENTINA

Grilled chicken breast supreme cooked in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice

SALMONE ALLA DIAVOLA (£5.50 SUPPLEMENT)

Grilled fillet of Scottish Salmon served in a bed of spicy tomato arrabbiata sauce, with vegetables and potatoes

RAVIOLI AL PESTO ROSSO E RICOTTA FRESCA

Ravioli pasta filled with ricotta and spinach served in a sauce made with red pesto and served with fresh ricotta cheese on top.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

LINGUINE AI GAMBERI ROSSI (£3.50 SUPPLEMENT)

Linguine pasta tossed in a white wine sauce with King prawns, olive oil, cherry tomatoes, basil and fresh chilli

RIGATONI AMATRICIANA

Rigatoni pasta tossed in spicy tomato sauce and bacon.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RISOTTO POMODORO E VEGETALI (V)

Arborio rice cooked with Napoli sauce (tomato) mascarpone and winter vegetables.

FESTIVE EARLY EVENING MENU

Monday to Thursday £20.50 for 2 courses
Friday and Saturday £22.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

CAPELANTE CAVOLFIORI E SANGUINACCIO (£4.50 SUPPLEMENT)

Pan seared king scallops served with cauliflower sauce and black pudding.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

FUNGHI RIPIENI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

COCKTAIL DI GAMBERI

Prawns Marie rose. Served with a bread stick, lemon wedge and salad.

CROSTINO DI CAPRA

Oven baked Italian bread topped with goat cheese, Parma ham and cherry tomatoes.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SALMON FIORENTINA (£4.50 SUPPLEMENT)

Grilled fillet of Scottish salmon in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

BISTECCA AL PEPE / FILLET (£10.95 / £14.95 SUPPLEMENT)

Your choice of char grilled Scottish sirloin or fillet, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

RAVIOLI AL PESTO ROSSO E RICOTTA FRESCA (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with red pesto and served with fresh ricotta cheese on top.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

LINGUINE AI GAMBERI ROSSI (£1.50 SUPPLEMENT)

Linguine pasta tossed in a white wine sauce with King prawns, olive oil, cherry tomatoes, basil and fresh chilli.

POLLO AI FUNGHI

Grilled chicken breast supreme cooked in a creamy mushroom sauce, served with baby potatoes and seasonal vegetables

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RISOTTO POLLO E BROCCOLI

Arborio rice cooked with chicken, broccoli and a touch of cream

FESTIVE DINNER MENU

Monday to Thursday £23.50 for 2 courses
Friday and Saturday £27.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINESTRONE (VE)

Served with a slice of bread and butter

CAPELANTE CON CAVOLFIORE E SANGUINACCIO (£4.50 SUPPLEMENT)

Pan seared king scallops served with cauliflower sauce and black pudding.

BRUSCHETTA ROMANA (V)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onions, rocket salad and basil.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

COCKTAIL DI GAMBERI

Prawns Marie rose. Served with a lemon wedge, bread stick and salad.

CROSTINO ITALIA (V)

Warm toast topped with cherry tomatoes, ricotta cheese, red pesto sauce and basil.

MOZZARELLA MILANESE (V)

Mozzarella cheese sticks coated in light breadcrumbs, deep fried & served with spicy tomato dip

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

BRANZINO AL FORNO

Oven baked fillet of Sea bass with fresh rosemary, garlic, white wine, rock salt and lemon juice , served with vegetables and potatoes.

BISTECCA AL PEPE / FILLET (£10.95/£14.95 SUPPLEMENT)

Your choice of char grilled Scottish sirloin or fillet, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

RAVIOLI CON PESTO ROSSO E RICOTTA FRESCA

Ravioli pasta filled with ricotta and spinach served in a sauce made with red pesto and served with fresh ricotta cheese on top.

RISOTTO PESCATORA

Arborio rice cooked in a tomato sauce with a selection of fresh seafood, squid, king prawns & mussels, white wine and garlic.

LINGUINE ZUCCHINI E GAMBERI

Linguine pasta tossed in a sauce made with cream of zucchini and prawns.

POLLO FIORENTINA

Grilled chicken breast supreme cooked in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RIGATONI POLLO E BROCCOLI

Rigatoni pasta tossed in a creamy sauce with chicken and broccoli

FESTIVE SUNDAY MENU

1pm - 3.45pm £17.50 for 2 courses
from 4pm £18.50 for 2 courses

ANTIPASTI (starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

PRAWN COCKTAIL

Prawns Marie rose. Served with a lemon wedge, bread stick and salad.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE IN BIANCO

Mussels sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

FUNGHI RIPIENI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs and deep-fried.

ARANCINI DEL MEDITERRANEO (V)

Rice balls with mix Mediterranean vegetables and mozzarella deep fried and served with spicy tomato sauces.

CROSTINO DI CAPRA

Oven baked Italian bread topped with goat cheese, Parma ham and cherry tomatoes.

BRUSCHETTA ROMANA (VE)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, red onion, rocket salad and basil oil.

SECONDI PIATTI (main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & seasonal vegetables.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

POLLO FIORENTINA

Grilled chicken breast supreme cooked in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

SALMONE ALLA DIAVOLA (£5.50 SUPPLEMENT)

Grilled fillet of Scottish Salmon served in a bed of spicy tomato arrabbiata sauce, with vegetables and potatoes

RAVIOLI CON PESTO ROSSO E RICOTTA FRESCA

Ravioli pasta filled with ricotta and spinach served in a sauce made with red pesto and served with fresh ricotta cheese on top.

LINGUINE ZUCCHINI E GAMBERI (£3.50 SUPPLEMENT)

Linguine pasta tossed in a sauce made with cream of zucchini and prawns.

RIGATONI AMATRICIANA

Rigatoni pasta tossed in spicy tomato sauce and bacon.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

RISOTTO POLLO E BROCCOLI

Arborio rice cooked with chicken, broccoli and a touch of

CHRISTMAS DAY MENU

ANTIPASTI

(starter)

PATE DI FEGATO D'OCA

Homemade pate with chicken & Duck liver, onions, white wine & Fresh herbs. Served with toast and crispy salad

VELLUTATA DI ZUCCA

Velvety pumpkin, carrots and potatoes soup.

CAPELANTE PISELLI E GUANCIALE

Pan seared king scallops served in a bed of pea puree and crispy guanciale.

CROSTINO CREMA DI AVOCADO E GAMBERI

Warm toast topped with cream of avocado, grilled prawns and fresh lime.

POLPETTINE AL RAGU'

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & Fresh herbs. Served with a slice of Garlic Bread

ZUPPA DI COZZE E VONGOLE IN BIANCO

Mussels and clams sauteed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes & Fresh herbs.

DUO DI BRESCHETTE

Bruschetta Caprese (chopped tomatoes, fresh mozzarella and rocket salad) and bruschetta Romana (chopped tomatoes, onions and rocket salad)

DOLCI

(dessert)

TIRAMISU

Home made classic Italian speciality with layers of Savoiardi biscuits, soaked in Italian liqueur and coffee.

STRAWBERRY MESS

fresh strawberries mixed with crushed meringue, fresh cream, vanilla ice cream and strawberry sauce.

GELATO ROB ROY

Honeycomb ice cream drowned with scotch whisky, topped with cream and fudge sauce.

MIXED ICE CREAM

Three scoops of ice cream to choose between Vanilla, Strawberry and chocolate.

SECONDI PIATTI

(main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SIRLOIN AL PEPE

Scottish Sirloin, served with a green & black peppercorn sauce, roast potatoes & Vegetables.

-ALL THE STEAKS WILL BE COOKED MEDIUM-

RAVIOLI ALL'ARAGOSTA

Ravioli pasta filled with lobster meat tossed in a creamy salmon and prawn sauce with a touch of tomato.

LINGUINE DI MARE IN BIANCO

Linguine pasta tossed in a white wine and cherry tomato sauce with a selection of fresh seafood, squid, king prawns, mussels, scallops clams and langoustine.

SALMONE CAJUN

Grilled fillet of Scottish Salmon served with a spicy Cajun creamy sauce, tomato, red onion and peppers. Served with rice.

POLLO FIORENTINA

Grilled chicken breast supreme cooked in a creamy sauce with spinach, sundries tomatoes and Parmesan. Served with rice.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, béchamel sauce and Parmesan cheese, oven baked.

CHOCOLATE FUDGE CAKE

Served warm, with ice cream.

APPLE PIE

Served warm, with custard.

STICKY TOFFEE PUDDING

Served warm with toffee sauce.

CARAMEL CHEESECAKE

Served with cream.



CHRISTMAS DAY CHILDREN MENU

3 courses £ 25 all day

ANTIPASTI

(starter)

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

GARLIC BREAD (VE) / GARLIC BREAD WITH CHEESE (V)

Two slice of oven baked Garlic Bread with or without mozzarella cheese.

BREADED MUSHROOM

Mushrooms dressed in breadcrumbs and deep-fried, served with ketchup dip.

MOZZARELLA BITES

Mozzarella cheese bites coated in light breadcrumbs, deep fried & served with ketchup dip.

SECONDI PIATTI

(main courses)

TACCHINO ARROSTO FARCITO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herbs stuffing, served with roast potatoes & vegetables.

SPAGHETTI BOLOGNESE

Spaghetti pasta tossed in homemade Bolognese sauce.

PENNE NAPOLI (VE)

Penne pasta tossed in tomato sauce.

CHICKEN GOUJONS

Homemade chicken goujon, dressed in breadcrumb and deep- fried, served with chips and ketchup dip.

DOLCI

(desserts)

STRAWBERRY MESS

Fresh strawberries mixed with crushed meringue and fresh cream, topped with vanilla ice cream and strawberry sauce.

CHOCOLATE FUDGE CAKE

Served warm and with a scoop of Vanilla ice cream

MIXED ICE CREAM

Two scoops of ice cream to choose between Vanilla, Chocolate and Strawberry.





FOOD ALLERGIES & INTOLERANCES

Before ordering *please speak to our Restaurant Manager about your requirements*



**Management and Staff wish you
a happy Holiday Season
and a peaceful New Year**

La Fiorentina

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