



AWARD WINNING

La Fiorentina

RISTORANTE ITALIANO



FESTIVE
MENU

2024





FESTIVE PRICES

Monday Closed

Tuesday - Thursday

Lunch £ 15.50
Any 2 Courses

Friday - Saturday

Lunch £ 16.50
Any 2 Courses

Tuesday - Thursday

Early Evening £ 19.50
(5pm - 6.45pm)
Any 2 Courses

Friday - Saturday

Early Evening £ 21.50
(5pm - 5.45pm)
Any 2 Courses

Tuesday - Thursday

Dinner £ 22.50
(from 7pm)
Any 2 Courses

Friday - Saturday


Dinner £ 26.50
(from 6pm)
Any 2 Courses

Sunday

Lunch £ 16.50
(1pm - 3.45pm)
Any 2 Courses

Sunday

Dinner £ 17.50
(from 4pm)
Any 2 Courses





CHRISTMAS DAY PRICES

3 Courses Meal with Coffee

12pm sitting

£ 60

7pm sitting

2.30pm Sitting

£ 70

5pm sitting

Kids All Day

Under 10 years Old

£ 25

Take Away

Collection only

£ 45

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


For **Christmas Day** we require pre orders to be placed before the 17th 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 parties of 4 people and over.
Service Charge will be applied on Christmas day for every table.





FESTIVE LUNCH MENU

Tuesday 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

SALMONE E GAMBERETTI

(£1.95 SUPPLEMENT)

Smoked salmon & prawns Marie rose. Served with a 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 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 & 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 DI ZUCCHINE E MELANZANE (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with onion, garlic, red bell pepper, zucchini, eggplant, tomatoes and herbs.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

TAGLIATELLE SALMONE E GAMBERI

(£3.50 SUPPLEMENT)

Tagliatelle pasta tossed in a sauce made with cream, Scottish salmon and prawns

RIGATONI AMATRICIANA

Rigatoni pasta tossed in spicy tomato sauce and bacon.

LASAGNA AL FORNO

Layers of pasta filled with Bolognese sauce, b chamel sauce and Parmesan cheese, oven baked.

RISOTTO POLLO E BROCCOLI

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

FESTIVE EARLY EVENING MENU

Tuesday to Thursday £19.50 for 2 courses
Friday and Saturday £21.50 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

CAPESANTE CON PUREA DI PISELLI (£3.95 SUPPLEMENT)

Pan seared king scallops sauteed in garlic butter, served in a bed of pea puree and crispy bacon with a slice of Garlic Bread.

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.

CROSTINO DI SALMONE AFFUMICATO

Warm toast topped with garlic and herbs mascarpone, peas and smoked salmon.

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

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

BISTECCA AL PEPE / FILLET

(£9.95 / £13.95 SUPPLEMENT)

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

RAVIOLI DI ZUCCHINE E MELANZANE (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with onion, garlic, red bell pepper, zucchini, eggplant, tomatoes and herbs.

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby mozzarella cheese and basil.

LINGUINE AI GAMBERI ROSSI

(£2.50 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

Tuesday to Thursday £22.50 for 2 courses
Friday and Saturday £26.50 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 CON PUREA DI PISELLI (£3.95 SUPPLEMENT)

Pan seared king scallops sauteed in garlic butter, served in a bed of pea puree and crispy bacon with a slice of Garlic Bread.

BRUSCHETTA CAPRESE (V)

Oven baked Italian bread rubbed with garlic & topped with chopped tomatoes, baby mozzarella, 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.

SALMONE E GAMBERETTI

Smoked salmon & prawns Marie rose. Served with a lemon wedge and salad.

CROSTINO DI SALMONE AFFUMICATO

Warm toast topped with garlic and herbs mascarpone, peas and smoked salmon.

MOZZARELLA MILANESE

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 haddock served with lemon and garlic butter, vegetables and potatoes

BISTECCA AL PEPE / FILLET

(£9.95 / £13.95 SUPPLEMENT)

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

RAVIOLI DI ZUCCHINE E MELANZANE (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with onion, garlic, red bell pepper, zucchini, eggplant, tomatoes and herbs.

RISOTTO PESCATORA

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

TAGLIATELLE SALMONE E GAMBERI

Tagliatelle pasta tossed in a creamy sauce with prawns, and Salmon.

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 £16.50 for 2 courses
from 4pm £17.50 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

SALMONE E GAMBERETTI

(£1.95 SUPPLEMENT)

Smoked salmon & prawns Marie rose. Served with a lemon wedge 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 DI ZUCCHINE E MELANZANE (V)

Ravioli pasta filled with ricotta and spinach served in a sauce made with onion, garlic, red bell pepper, zucchini, eggplant, tomatoes and herbs.

TAGLIATELLE SALMONE E GAMBERI

(£3.50 SUPPLEMENT)

Tagliatelle pasta tossed in a sauce made with cream, Scottish salmon 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 cream.



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

ZUPPA DEL GIORNO / MINISTRONE (VE)

Served with a slice of bread and butter

CAPELANTE 'NDUJA

Pan seared king scallops sauteed in garlic and spicy 'Nduja butter, served with a slice of Garlic Bread.

CROSTINO CON CREMA DI PORCINI (V)

Oven baked Italian bread rubbed with garlic & topped with a creamy mushroom sauce finished with basil and Parmesan.

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.

CROSTINO DI SALMONE AFFUMICATO

Warm toast topped with garlic and herbs mascarpone, peas and smoked salmon.

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.

RIBEYE AL PEPE

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

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 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.

RISOTTO FUNGHI & TARTUFO (V)

Arborio rice cooked in a creamy sauce with mushroom and black truffle

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.

CHOCOLATE FUDGE CAKE

Served warm, with ice cream.

APPLE PIE

Served warm, with ice cream.

STICKY TOFFEE PUDDING

Served warm, with ice cream and toffee sauce.

CHOCOLATE BROWNIES

Served warm, with ice 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



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