

# GET STARTED

## FRIED RAVIOLI

four cheese ravioli, coated in panko breadcrumbs fried and served with a tomato, basil, and mascarpone cheese sauce v **7.95**

## KING PRAWNS PIL PIL

cooked in garlic, chilli, paprika and olive oil, served with Italian sour dough dipping bread **8.95**

## PEATZERIA FLATBREAD

smoked rock salt pizza bread, with chilli and garlic, served with a balsamic herb olive oil for dipping v **5.95**

## BRUSCHETTA WITH MUSHROOMS

sautéed garlic mushrooms, with cream, gorgonzola, and honey truffle oil dressing, topped with walnuts v **7.95**

## BRUSCHETTA CLASSIC

toasted garlic infused sour dough, with diced vine tomatoes, basil, garlic and red onion v **6.95**

## NOCELLARA OLIVES

marinated Italian olives with warm Puglia sour dough bread v **5.95**

## SALT AND CHILLI SQUID

deep fried tender squid pieces served with garlic chilli mayonnaise **7.50**

## PEATZERIA CAPRESE SALAD

with buffalo mozzarella, sliced beef tomato, extra virgin olive oil, sweet mini peppers, basil, smoked sea salt, oregano and balsamic reduction v **7.95**

## SPICED PORK AND BEEF MEATBALLS

braised in Italian red wine, tomato and basil sauce, topped with mozzarella and chilli, served with sliced sour dough bread **6.75**

## ANTIPASTI PLATTER

platter of Italian cold meats, with buffalo mozzarella, sundried tomato tapenade, marinated olives, Boretane balsamic onions, chargrilled peppers, and warm homemade chilli and garlic bread. For one: **8.95** For two to share: **15.90**

## ARANCINI AL RAGU

crispy rice balls stuffed with mozzarella and ragu, served with a spicy tomato sauce **7.45**

# PASTA & MAINS

**LINGUINE WITH PORK AND BEEF MEATBALLS**  
served with a spicy arrabbiata sauce **12.95**

## LASAGNE AL FORNO

home-made lasagne, served with garlic sour dough bread **12.50**

## TORTELLINI RICOTTA

tortellini pasta filled with ricotta cheese served with a creamy mushroom sauce topped with parmesan truffle oil and rocket v **12.95**

## HANDMADE FRESH PRAWN AND CHILLI RAVIOLI WITH ISLAY CRAB

in a tomato lobster bisque with parmesan shavings **19.95**

## RIGATONI PASTA

served with a cherry tomato, garlic, chilli and basil sauce topped with aged Parmesan vvg **9.00**

## TAGLIATELLE PEATZERIA

ribbons of egg pasta, tomato, minced meat ragu, cream, mushroom, onion & spicy Calabrian sausage **13.95**

## TAGLIATELLE BOLOGNESE

everyone's favourite made the traditional way! egg ribbon pasta coated with a rich minced meat ragu topped with gran Padano cheese **12.95**

## PFC - PEATZERIA FRIED CHICKEN

our own recipe - southern fried buttermilk chicken fillets with sweet potato fries, sour cream and garlic dip **12.95**

# Stone Baked Pizza

All our pizzas are handmade and stretched, using only Caputto "OO" flour from Naples and proofed for at least 24 hours producing a moist and light pizza base which is aromatic and delicious. Our pizza sauce is made using San Marzano tomatoes, fresh garlic and garden herbs.

## CHOOSE FROM

**CLASSIC 12" THIN AND CRISPY BASE** (gluten free available, supp **1.00**)  
OR

**RUSTIC FOCACCIA 15" OBLONG ROMANO BASE** (supp **4.00**)

## MARGHERITA

tomato, mozzarella and fresh garden basil, drizzled with evoo v **9.95**

## HAWAIIAN

tomato, mozzarella, fresh pineapple and Ayrshire ham, drizzled with evoo **12.95**

## SPICED MEATBALL AND JALAPEÑO

mini spicy beef and pork meatballs on a base of tomato and mozzarella, green jalapeños, drizzled with sweet chilli sauce **14.95**

## AMERICAN PEPPERONI

tomato, mozzarella, pepperoni and green jalapeños **13.95**

## CHICKEN FAJITA

spiced chicken, sliced peppers, onions and green jalapeños **15.95**

## DIABOLO

hot spiced beef meatballs, pepperoni, spiced calabrese sausage, mozzarella, tomato, peppers, red onion, jalapenos, and chilli flakes **16.95**

## VEGETARIAN SUPREME

tomato, mozzarella, peppers, mushrooms, red onions and sweetcorn v **12.50**

## BLACK AND RED

Stornoway black pudding, goat's cheese with caramelised red onion **14.50**

## CHICKEN TIKKA

pieces of marinated roasted chicken tikka with our own recipe spiced onions, and a minted yoghurt dressing **15.95**

## ORTOLANA (vegan)

tomato base with vegan cheese, roasted courgette, peppers, mushrooms, cherry tomatoes & oregano v, vg **13.95**

## DIPPING PIZZA SAUCES 1.55

garlic, sour cream, peat smoked bbq, garlic mayo, sweet chilli

# SIGNATURE PIZZAS

## GLASRAICH

tomato and pesto base, mozzarella, artichokes, mushrooms, peppers, tomatoes, red onion, olives and garlic v **14.50**

## ISLAY LOBSTER AND PRAWN

tomato base with mozzarella, fresh local lobster and prawns, parmesan and fresh lemon thyme **29.95**

## ISLAY CRAB

tomato and mozzarella base, Islay crab meat topped with rocket and shavings of parmesan **21.50**

## BRADAN ROST AND SMOKED MUSSELS

tomato crème fraiche base, buffalo mozzarella, bradan rost and smoked Argyll mussels, topped with fresh herbs and drizzled with evoo **20.95**

## ISLAY SCALLOPS

tomato and mozzarella base, local Islay scallops, Parma ham with onion and garlic **21.50**

## ISLAY SEAFOOD PLATTER PIZZA

Islay scallops, smoked Argyll mussels, bradan rost, Islay crab and half a lobster tail topped with a mustard cheese topping **45.00**

## ▶▶ CREATE YOUR OWN PIZZA ◀◀

**MARGHERITA BASE CHEESE AND TOMATO - AND CHOOSE YOUR OWN TOPPINGS FROM LIST BELOW.**

### VEGETABLE TOPPINGS £1.50 EACH:

peppers, green jalapeños, olives, rocket, sweetcorn, mushrooms, artichokes, feta cheese, red onions, fresh pineapple.

### OTHER TOPPINGS £1.90 EACH:

spicy pepperoni, goat's cheese, Ayrshire ham, Stornoway black pudding, spiced chicken, anchovies, bacon bits, tuna, Calabrian sausage. Parma ham (£2.65 supplement)

6" pizzas available on request

**ALL PIZZAS CAN BE MADE USING VEGAN CHEESE AND OR GLUTEN FREE BASES. (£1.00 SUPPLEMENT) WE ALSO HAVE GLUTEN FREE PASTA AVAILABLE**

V = Vegetarian

VG = Vegetarian

GF = Gluten Free



**CHOOSE ONE PIZZA AND ONE PASTA AND WE WILL SPLIT BOTH DISHES BETWEEN TWO PLATES**

If you have any allergies, please let your server know. Prices include vat at the current rate. Service is not included. Free Wifi is available

# SALAD



# SIDES

## SALMAGUNDI

salad of ham, chicken, apple and sun blushed tomatoes, tossed in a light mayonnaise served on a bed of salad leaves  
starter **6.95**, main **11.95**

## CAESAR SALAD

cos lettuce, parmesan cheese, silver anchovies, sour dough croutons with homemade Caesar dressing  
starter **5.95**, main **9.50**

add warm buttermilk coated chicken  
starter **7.95**, main **13.95**

## PEATZERIA HOUSE SALAD

lettuce, tomato, cucumber, red onion, feta cheese and black olives  
v starter **5.25**, main **8.50**

## FRIED PIZZA STRIPS

with flaked chilli and aged parmesan cheese, served with an aioli dip v **5.50**

## PUGLIA GARLIC BREAD

regular **4.25**  
topped with cheese v **5.95**

## SELECTION OF HAND CUT FRIES

choose from: regular, cajun, chilli and parmesan, peat smoked sea salt v regular **3.95**  
sweet potato **4.25**

## ROCKET AND GRAN PADANO SALAD

with aged balsamic dressing v **4.95**

## TOMATO AND RED ONION SALAD

with balsamic dressing and evoo v **4.25**

## PEATZERIA'S HOMEMADE SLAW

fresh Dutch cabbage, onion, carrots and mayonnaise v **3.25**

# DRINKS MENU

## PEATZERIA HOUSE WINE

	Glass 125ml	Glass 175ml	Bottle
House Red, White or Rosé	4.25	5.95	19.50
Prosecco (200ml)			7.95

## WHITE WINES

Pinot Grigio Antonio Rubini 11.5% Italy 19.95 glass 4.95/5.95  
wildflowers, with touches of honey and ripe pear

Valdemoro Sauvignon Blanc 13.5% Chile 21.95 glass 5.95/6.50  
crisp and zesty

Yealands Sauvignon Blanc 12.5% New Zealand 25.50 glass 6.50/8.25  
passion fruit and nectarine

## BEERS AND CIDERS

Moretti Lager 330ml 5% 4.25

Peroni 330ml 5.1% 4.25

Becks Lager 275ml 4.5% 4.25

Fyne Ales Jarl 330ml 3.8% 5.95

Brewdog Punk IPA 330ml 5.6% 5.50

Budweiser 330ml 4.8% 4.25

Innes & Gunn 330ml 6.6% 5.50

Magners Cider 568ml 4.5% 5.25

Kopparberg Fruit Cider 500ml 4% 5.50

Becks Blue Non Alcoholic Beer 275ml 2.95

## SOFT DRINKS

Still and Sparkling Water 750ml 2.85

Still and Sparkling Water 1lt 3.95

Soft Drink Cans 2.25

San Pelligrino 2.75

Appletise and J2O 3.95

Red Bull 3.95

Mixers 1.95

## RED WINES

La Poderosa Merlot 14% Chile 19.95 glass 4.95/5.95  
ruby red, plum and damson flavours

Berri Estates Shiraz 13% SE Australia 20.50 glass 4.25/5.95  
medium bodied and fruity, vanilla, raspberry, cherry and plum

Hanger and Flank Malbec 13.5% Argentina 22.95 glass 5.25/6.50  
blueberry and blackberry nose with spiced fruits

Amarone della Valpolicella 15% Italy 38.95  
dry, full bodied and velvety fruit

## ROSE AND SPARKLING

Pinot Grigio Rubini Rose 11.5% Italy 21.50  
pale-pink, dry and soft with red fruit aromas

Galanti Prosecco Extra Dry 10.5% Italy 23.95  
fine, persistent soft fizz with hints of apple pear and peach

Montaudon Brut Champagne 12% France 55.00  
young, lively style, lemon and biscuit aromas

## SPIRITS AND OTHER DRINKS

We have a full selection of spirits and Islay malts served in 25ml measures. Full beverage and whisky list available

# DESSERTS

## PISTACHIO CANNOLI

Sicilian pastry filled with pistachio cream dipped in candied fruits **7.95**

## WARM SUGAR WAFFLE

topped with vanilla ice cream, butterscotch and chocolate sauce, whipped cream and fudge pieces **7.95**

## EQUI'S ITALIAN ICE CREAM AND SORBETS 5.95

(ask for flavours)



## SPANISH CHURROS

choux pastry filled with chocolate and served with vanilla ice cream **6.50**

## NUTELLA FILLED DOUGHBALLS

with vanilla ice cream **5.95**

## PEATZERIA'S TIRAMISU

layers of vanilla sponge soaked in coffee, marsala wine and mascarpone cream, served with a chocolate coffee sauce **6.95**

## EQUI'S MILK SHAKE

choose your ice cream and we will turn it into a milkshake topped with whipped cream **6.95**

# HOT DRINKS

ESPRESSO 1.95

DOUBLE ESPRESSO 2.95

AMERICANO 2.75

CAPPUCCINO 2.95

LATTE 2.50

MOCHA 2.95

EXTRA SHOT 0.80

INFUSION / SPECIALITY TEAS 2.25

HOT CHOCOLATE

topped with marshmallows and cream **3.50**



A SLICE OF ISLAY

