

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

