

# 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**

## PEATZERIA FLATBREAD

smoked rock salt pizza bread, with chilli and garlic, served with a balsamic herb olive oil for dipping v **6.95**

## BRUSCHETTA

topped with pesto, vine tomatoes and mozzarella cheese, toasted pinenuts and sliced parma ham, drizzled with oliveoil v **11.50**

## BRUSCHETTA TOPPED WITH WHIPPED GOATS CHEESE

flavoured with lemon, garlic and chilli topped with vine tomatoes v **7.95**

## NOCELLARA OLIVES

marinated Italian olives with warm Puglia sour dough bread v **6.75**

## SALT AND CHILLI SQUID

deep fried tender squid pieces served with garlic chilli mayonnaise **8.95**

## 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 **7.95**

## ARANCINI AL RAGU

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

## ANTIPASTI PLATTER

platter of Italian cold meats, with buffalo mozzarella, sundried tomato tapenade, marinated olives, Borettane balsamic onions, chargrilled peppers, and warm homemade chilli and garlic bread For one: **10.25** For two to share: **18.50**

# PASTA & MAINS

**LINGUINE WITH PORK AND BEEF MEATBALLS**  
served with a spicy arrabbiata sauce **15.95**

## LASAGNE AL FORNO

home-made lasagne, served with garlic sour dough bread **13.95**

## TORTELLINI RICOTTA

tortellini pasta filled with ricotta cheese served with a creamy mushroom sauce topped with parmesan truffle oil and rocket v **14.95**

## SMOKED SALMON RAVIOLI

with a creamy smoked haddock and dill cream sauce **19.95**

## TAGLIATELLE BOLOGNESE

everyone's favourite made the traditional way! egg ribbon pasta coated with a rich minced meat ragu topped with gran Padano cheese **13.95**

## PFC - PEATZERIA FRIED CHICKEN

our own recipe - southern fried buttermilk chicken fillets with sweet potato fries, sour cream and garlic dip **14.95**

## TAGLIATELLE PEATZERIA

ribbons of egg pasta, tomato, minced meat ragu, cream, mushroom, onion & spicy Calabrian sausage **14.95**

## PENNE PASTA

cooked in a light cream sauce flavoured with pesto topped with chicken **15.95**

# 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 **1.50**)  
OR

**RUSTIC FOCACCIA 15" OBLONG ROMANO BASE** (supp **4.75**)

## MARGHERITA

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

## HAWAIIAN

tomato, mozzarella, fresh pineapple and Ayrshire ham, drizzled with evoo **14.50**

## SPICED MEATBALL AND JALAPEÑO

mini spicy beef and pork meatballs on a base of tomato and mozzarella, green jalapeños, drizzled with sweet chilli sauce **15.95**

## AMERICAN PEPPERONI

tomato, mozzarella, pepperoni and green jalapeños **14.95**

## CHICKEN FAJITA

spiced chicken, sliced peppers, onions and green jalapeños **16.95**

## 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 **13.95**

## BLACK AND RED

Stornoway black pudding, goat's cheese with caramelised red onion **15.50**

## CHICKEN TIKKA

pieces of marinated roasted chicken tikka with our own recipe spiced onions, and a minted yoghurt dressing **16.95**

## ORTOLANA (vegan)

tomato base with vegan cheese, roasted courgette, peppers, mushrooms, cherry tomatoes & oregano v, vg **14.95**

## 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 **16.65**

## ISLAY LOBSTER AND PRAWN

tomato base with mozzarella, fresh local lobster and prawns, parmesan and fresh lemon thyme **32.00**

## ISLAY CRAB

tomato and mozzarella base, Islay crab meat topped with rocket and shavings of parmesan **24.50**

## 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 **24.50**

## ISLAY SCALLOPS

tomato and mozzarella base, local Islay scallops, Parma ham with onion and garlic **24.50**

## ISLAY SEAFOOD PLATTER PIZZA

Islay scallops, smoked Argyll mussels, bradan rost, Islay crab and half a lobster tail topped with a mustard cheese topping **51.95**

## ▶▶ CREATE YOUR OWN PIZZA ◀◀

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

### VEGETABLE TOPPINGS £2.00 EACH:

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

### OTHER TOPPINGS £2.50 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. (£1.50 SUPPLEMENT) WE ALSO HAVE GLUTEN FREE PASTA AVAILABLE**

V = Vegetarian VG = Vegan 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

### CAESAR SALAD

cos lettuce, parmesan cheese, silver anchovies, sour dough croutons with homemade Caesar dressing starter **7.95**, main **11.95**

add warm buttermilk coated chicken starter **9.95**, main **14.95**

### PEATZERIA HOUSE SALAD

lettuce, tomato, cucumber, red onion, feta cheese and black olives v starter **6.50**, main **9.50**

### PUGLIA GARLIC BREAD

regular **5.50**  
topped with cheese v **6.95**

### SELECTION OF HAND CUT FRIES

choose from: regular, cajun, chilli and parmesan, peat smoked sea salt v regular **4.95**  
sweet potato **5.25**

### ROCKET AND GRAN PADANO SALAD

with aged balsamic dressing v **5.95**

### TOMATO AND RED ONION SALAD

with balsamic dressing and evoo v **5.50**

### PEATZERIA'S HOMEMADE SLAW

fresh Dutch cabbage, onion, carrots and mayonnaise v **4.25**

## 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

## BEERS AND CIDERS

Moretti Lager 330ml 5% **4.95**

Peroni 330ml 5.1% **4.95**

Becks Lager 275ml 4.5% **4.95**

Fyne Ales Jarl 330ml 3.8% **6.75**

Brewdog Punk IPA 330ml 5.6% **6.95**

Budweiser 330ml 4.8% **4.25**

Innes & Gunn 330ml 6.6% **6.25**

Magners Cider 568ml 4.5% **6.25**

Kopparberg Fruit Cider 500ml 4% **6.75**

Becks Blue Non Alcoholic Beer 275ml **3.50**

## DESSERTS

### PISTACHIO CANNOLI

Sicilian pastry filled with pistachio cream dipped in candied fruits **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 **7.25**

### PEATZERIA'S TIRAMISU

layers of vanilla sponge soaked in coffee, marsala wine and mascarpone cream, served with a chocolate coffee sauce **7.95**

### VANILLA PANNACOTTA

with summer berry compote **6.95**

## SPIRITS/OTHER DRINKS

WE HAVE A FULL SELECTION OF SPIRITS AND ISLAY MALTS SERVED IN 25ML MEASURES.  
FULL BEVERAGE AND WHISKY LIST AVAILABLE

## SOFT DRINKS

Still and Sparkling Water 750ml **4.25**

Still and Sparkling Water 300ml **3.25**

Soft Drink Cans **2.95**

San Pelligrino **3.30**

Appletise and J2O **4.25**

Red Bull **4.25**

Mixers **2.95**



A SLICE OF ISLAY

