

GET STARTED

DEEP FRIED MAC N CHEESE
with a tomato and mascarpone sauce v **6.95**

PEATZERIA FLATBREAD
smoked rock salt pizza bread, with chilli and garlic, served with a balsamic herb olive oil for dipping v **6.95**
add nduja sausage for an extra **2.50**

BRUSCHETTA
with celeriac, horseradish aioli and smoked king prawns, with rockette and balsamic glaze **11.50**

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 sourdough bread **7.95**

GARLIC AND PARMESAN MINI DOUGH BALLS
with truffle oil and chive mayonnaise **6.95**

EGG PUTANESCA
italian baked egg with capers, anchovies and black olives. baked in a spicy tomato sauce and served with garlic dipping bread **6.95**

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**

ASK FOR OUR SOUP OF THE DAY
served with a fresh soda bread roll **5.95**

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**

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**

ESCALOPE OF CHICKEN MILANESE
served with tomato and basil pasta **15.95**

SCOTTISH SMOKED MUSSEL AND NDUJA RIGATONI
tossed in an nduja butter and mussel sauce, topped with pangrattato and chopped parsley **14.95**

RIGATONI PASTA
tossed in a spicy tomato and basil sauce, with chilli flakes and parmesan cheese **11.95**

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 **2.95**)

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 **15.50**

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 **22.95**

ISLAY SCALLOPS
tomato and mozzarella base, local Islay scallops, Parma ham with onion, garlic **22.95**

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**

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**

Islay Ales Big Strand Craft Lager 440ml 4% **6.95**

Islay Ales Finlaggan IPA 440ml 5% **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**

Mixers **2.95**

DESSERTS

WARM ITALIAN CHOCOLATE FONDANT

with equis vanilla ice cream **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**

6" OR 12" CALZONE PIZZA FILLED WITH FRESH BANANAS AND NUTELLA

served with banana ice cream 6" **6.95** 12" **9.50**



A SLICE OF ISLAY

