

GET STARTED

MIXED ITALIAN OLIVES

marinated with parsley, garlic and chilli flakes served with Italian bread **▼ 3.95**

DEEP FRIED MAC AND CHEESE

with a tangy tomato and basil sauce **▼ 4.95**

HOMEMADE SOUP

served with freshly baked bread **4.25**

MINI MOZZARELLA BALLS

with fresh cherry tomatoes, toasted pine kernels, and pesto dressing **▼ 5.50**

SPICED PORK AND BEEF MEATBALLS

braised in Italian red wine, tomato and basil sauce, topped with mozzarella and chilli, served with sliced Italian bread **6.25**

BRUSCHETTA

diced cherry tomatoes with basil, garlic and red onion **▼ 4.95**

ANTIPASTI PLATTER

platter of Italian meats, coppa, Milano salami, bresaola, prosciutto, mini mozzarella balls with sundried tomato tapenade, marinated olives, chargrilled peppers, and warm homemade chilli and garlic bread.
For one: **7.95**
For two to share: **13.50**

STONE BAKED PIZZA

All our pizzas are handmade and stretched, using only Caputto "00" 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)

OR

RUSTIC FOCACCIA 15" OBLONG ROMANO BASE (supplement 2.95)

MARGHERITA

tomato, mozzarella and fresh garden basil, drizzled with evoo **▼ 8.95**

HAWAIIAN

tomato, mozzarella, fresh pineapple and Ayrshire ham, drizzled with evoo **11.50**

CHICKEN FAJITA

spiced chicken, roast peppers, onions and green jalapeños on a spicy tomato base topped with mozzarella **11.50**

SPICED MEATBALL AND JALAPEÑO

mini spicy beef and pork meatballs on a base of tomato and mozzarella, green jalapeños, drizzled with sweet chilli sauce **13.95**

AMERICAN PEPPERONI

tomato, mozzarella, pepperoni and green jalapeños **11.50**

VEGETARIAN SUPREME

tomato, mozzarella, peppers, mushrooms, red onions and sweetcorn **▼ 10.50**

BLACK AND RED

Stornoway black pudding, goats cheese and caramelised red onion chutney **13.50**

DIPPING PIZZA SAUCES 0.95

sour cream and garlic, peat smoked bbq, garlic mayonaise, sweet chilli

CREATE YOUR OWN PIZZA

Margherita base cheese and tomato – and choose your own toppings from list below.

VEGETABLE TOPPINGS £0.90 EACH:

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

OTHER TOPPINGS £1.60 EACH:

spicy pepperoni, Ayrshire ham, goats cheese, black pudding, spiced chicken, anchovies, bacon bits, tuna, (Parma ham 1.95)

SIGNATURE PIZZAS

GLASRAICH

tomato and pesto base, mozzarella, artichokes, mushrooms, peppers, tomatoes, red onion, olives and garlic oil, **▼ 12.50**

ISLAY LOBSTER AND PRAWN

tomato base with Gruyère cheese, mozzarella, fresh local lobster and prawn, parmesan, fresh lemon thyme, flavoured with basil and garlic oil **26.95**

ISLAY CRAB

tomato and mozzarella base, Islay crab meat topped with rocket and shavings of parmesan **18.95**

ISLAY SCALLOPS

tomato and mozzarella base, local Islay scallops, Parma ham with onion, garlic and Gruyère cheese **19.95**

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 **19.95**

MAINS

LASAGNE AL FORNO

home made and served with garlic bread **10.95**

LINGUINI WITH PORK AND BEEF MEATBALLS

served with a spicy arrabbiata sauce **11.95**

FIORELLI PASTA

pasta filled with salmon and crayfish, served with a smoked haddock and white wine cream sauce flavoured with dill and fresh parmesan **12.95**

MEZZALUNA

pasta filled with porcini mushrooms, ricotta cheese and onion flavoured with truffle oil topped with rocket and parmesan **▼ 11.95**

PFC - PEATZERIA FRIED CHICKEN

Peatzzeria's own recipe - southern fried buttermilk chicken with sweet potato fries, sour cream and garlic dip **9.95**

POTATO GNOCCHI

served in a tomato, mascarpone, Italian pancetta and red onion cream sauce, with fresh red chilli flakes **13.95**

SEE OUR BOARD FOR DAILY SPECIALS

Salads

CAESAR SALAD

cos lettuce, parmesan cheese, anchovies, sour dough croutons with homemade caesar dressing
Starter 5.00/ Main Dish 8.50

add grilled chicken or bradan rost
Starter 7.50/ Main Dish 11.50

PEATZERIA HOUSE SALAD v

lettuce, tomato, cucumber, onions, feta cheese and black olives
Starter 4.25 / Main Dish 5.75

ON THE SIDE

SELECTION OF HAND CUT FRIES

choose from regular, cajun, chilli and parmesan, peat smoked sea salt v
Regular 3.50 / Sweet Potato 4.25

ROCKET AND PARMESAN SALAD

with aged balsamic dressing v **3.95**

TOMATO & RED ONION SALAD

with balsamic dressing and evoo v **3.95**

PEATZERIA'S HOMEMADE SLAW

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

GARLIC BREAD v 2.95

with cheese **3.50**

Desserts



SOAVE'S ITALIAN ICE CREAM AND SORBETS 4.95

HOME MADE FLOURLESS CHOCOLATE FONDANT CAKE
 served with vanilla ice cream **5.50**

SPANISH CHURROS

choux pastry filled with chocolate and served with vanilla ice cream **5.95**

NUTELLA FILLED DOUGH BALLS

with vanilla ice cream **4.95**

PEATZERIA'S TIRAMISU

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

SOAVE'S MILKSHAKES

choose your ice cream and we will turn it into a milkshake topped with whipped cream **5.95**

HOT DRINKS

AzzUrro
coffee

Available with full fat or semi skimmed milk. Soya milk also available. All available as decaffeinated.

ESPRESSO 1.95

MOCHA 2.75

MUG OF TEA 1.75

DOUBLE ESPRESSO 2.50

EXTRA SHOT 0.50

INFUSION / SPECIALITY TEAS 1.95

AMERICANO 2.00

MACCHIATO 2.25

HOT CHOCOLATE

CAPPUCCINO 2.25

LIQUEUR COFFEES

topped with marshmallows and cream **2.25**

LATTE 2.25

from **4.95**

DRINKS MENU

PEATZERIA HOUSE WINE

	Glass 125ml	Glass 175ml	Bottle
House Red, White or Rosé	3.75	5.00	17.95
Prosecco			7.95 200ml

WHITE WINE

Pinot Grigio Antonio Rubini 11.5% Italy 17.95 glass **4.00/5.25**

wild flowers, with touches of honey and ripe pear

Valdemoro Sauvignon Blanc 13.5% Chile 19.95 glass **4.25/5.95**

crisp and zesty

Sacred Hill Sauvignon Blanc 12.5% New Zealand 24.50 glass **5.00/6.25**

passion fruit and nectarine

SOFT DRINKS

Still and Sparkling Water 330ml 1.75

Still and Sparkling Water 1lt 3.25

Soft Drink Cans 1.95

San Pelligrino 2.25

Appletise and J20 3.25

Red Bull 3.25

Mixers 1.75

SPIRITS AND OTHER DRINKS

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

If you have any allergies, please let your server know.

Prices include vat at current rate. Service is not included

Free WiFi is available

RED WINES

La Poderosa Merlot 14% Chile 18.95 glass **3.75/5.25**

ruby red, plum and damson flavours

Berri Estates Shiraz 13% SE Australia 19.50 glass **3.75/5.00**

medium bodied and fruity, vanilla, raspberry, cherry and plum

Hanger and Flank Malbec 13.5% Argentina 21.50 glass **4.25/5.50**

blueberry and blackberry nose with spiced fruits

ROSE AND SPARKLING

Pinot Grigio Rubini Rose 11.5% Italy 19.50 pale-pink, dry and soft with red fruit aromas

Galanti Prosecco Extra Dry 10.5% Italy 22.50 fine, persistent soft fizz with hints of apple pear and peach

Montaudon Brut Champagne 12% France £49.00

young, lively style, lemon and biscuit aromas

BEERS AND CIDERS

Moretti Lager 330ml 5% alc 4.25

Peroni 330ml 5.1% alc 4.25

Becks Lager 275ml 4.5% alc 3.50

Becks Blue Non Alcoholic Beer 275ml 2.95

Islay Ales Selection 500ml 6.95

Fyne Ales Jarl 330ml 3.8% alc 5.25

Brewdog Punk IPA 330ml 5.6% alc 4.95

Magners Cider 568ml 4.5% alc 4.95

Kopparberg Fruit Cider Mixed fruit & Strawberry & Lime 500ml 4% alc 4.95

Budweiser 330ml 4.8% alc 4.25

Innes & Gunn 330ml 6.6% alc 5.25



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