

GET STARTED

MIXED ITALIAN OLIVES

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

DEEP FRIED MAC AND CHEESE

with a tangy tomato and basil sauce v 4.95

HOMEMADE SOUP

served with freshly baked bread 4.25

MINI MOZZARELLA BALLS

with fresh cherry tomatoes, toasted pine kernels, and pesto dressing v 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

FLAMMKUCHEN

thin crisp pizza base with caramelised onion, mozzarella and gruyere cheese and Ayrshire bacon bits 5.95

BRUSCHETTA

diced tomatoes with basil, garlic and red onion v 4.95

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 or a rustic focaccia 15" oblong romano base (supplement 1.50)

Gluten free pizza bases available classic 12" only

MARGHERITA

tomato, mozzarella and fresh garden basil, drizzled with evoo v 8.95

HAWAIIAN

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

CHICKEN FAJITA

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

AMERICAN PEPPERONI

tomato, mozzarella, pepperoni and green jalapenos 11.50

VEGETARIAN SUPREME

tomato, mozzarella, peppers, mushrooms, red onions and sweetcorn v 10.50

SEE OUR BOARD FOR DAILY SPECIALS

CREATE YOUR OWN PIZZA

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

VEGETABLE TOPPINGS £0.90 EACH:

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

OTHER TOPPINGS £1.50 EACH:

spicy pepperoni, Ayrshire ham, spiced chicken, anchovies, bacon bits, Parma ham and tuna.

SIGNATURE PIZZAS

GLASRAICH

tomato and pesto base, mozzarella, artichokes, mushrooms, peppers, tomatoes, red onion, olives and garlic oil, v 11.50

ISLAY LOBSTER

tomato base with gruyere cheese, mozzarella, fresh local lobster, parmesan, fresh lemon thyme, flavoured with basil and garlic oil 22.50

ISLAY CRAB

Tomato and mozzarella base, local crabmeat topped with rocket and shavings of parmesan 18.95

ISLAY SCALLOPS

tomato and mozzarella base, local Islay scallops, parma ham with onion, garlic and gruyere 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 17.95



A SLICE OF ISLAY

MAINS

PENNE ARRABBIATA BAKE (available gluten free)

with a spicy tomato sauce and green jalapenos v 9.95 add chicken 10.95

LASAGNE AL FORNO

home made and served with garlic bread 9.95

SPAGHETTI WITH PORK AND BEEF MEATBALLS

served with a spicy arrabbiata sauce 10.95

MEZZA LUNA

pasta filled with pumpkin and wild mushrooms with a sage butter sauce and grated parmesan v 9.95

MACARONI AND CHEESE

served with garlic bread v 9.95 add bradan rost 11.95

CHICKEN PARMIGIANA

escalope of breaded chicken, topped with Ayrshire ham, mozzarella and tomato sauce, served with a side of spaghetti with garlic butter 13.50

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 3.95 / Main Dish 5.50

ON THE SIDE

ROCKET AND PARMESAN SALAD
with aged balsamic dressing v 3.95

HAND CUT CAJUN POTATO FRIES
v 3.00

HAND CUT POTATO FRIES
with parmesan and chilli flakes v 3.50

GARLIC BREAD v 2.95
with cheese 3.50

Desserts



PORRELLI ITALIAN ICE CREAM AND SORBETS 4.95

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

APPLE CRUMBLE PIZZA
with vanilla ice cream and toffee sauce
6.95

NUTELLA FILLED DOUGH BALLS
with vanilla ice cream 4.95

HOT DRINKS

AzzUrro
coffee

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

ESPRESSO 1.95

LATTE 2.25

MUG OF TEA 1.75

DOUBLE ESPRESSO 2.50

MOCHA 2.75

INFUSION / SPECIALITY TEAS 1.95

AMERICANO 2.00

EXTRA SHOT 0.50

HOT CHOCOLATE

CAPPUCCINO 2.25

topped with marshmallows and cream 2.25

DRINKS MENU

PEATZERIA HOUSE WINE

House Red and White Wine

	Glass 125ml	Glass 175ml	Bottle 700ml
House Red, White or Rosé	3.50	4.75	16.95
Prosecco			09.50 200ml

WHITE WINE

Pinot Grigio Antonio Rubini 11.5% Italy **18.45** glass **3.50/4.75**
wild flowers, with touches of honey and ripe pear

Veramonte Chardonnay Reserva Casablanca Valley. 14.5% Chile **22.95** glass **3.75/5.00**

vibrant and crisp aromas of citrus with green apple and pineapple flavours

Waipara Hills Sauvignon Blanc Marlborough 12.5% New Zealand **25.45** glass **3.95/5.25**

bursts with fresh citrus, grapefruit and melon notes

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**

Appetise 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

Sangiovese Merlot Italy **19.50** glass **3.50/4.75**
classic Sangoivese with the smoothness of merlot

Berri Estates Shiraz 13% SE Australia **19.50** glass **3.50/4.75**
medium bodied and fruity, vanilla, raspberry, cherry and plum

Portillo Malbec Uco Valley Mendoza. 13% Argentina **24.95** glass **3.95/5.25**
plums and blackberries with a touch of vanilla and spice

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% **£47.50**
young, lively style, lemon and biscuit aromas

BEERS AND CIDERS

Moretti Lager 330ml 5% alc **4.25**

Perroni 300ml 5.1% alc **4.25**

Becks Lager 300ml 4.5% alc **3.50**

Becks Blue Non Alcoholic Beer 330ml **2.95**

Islay Ales Selection 500ml **5.75**

Fyne Ales Jarl 500ml **5.25**

Innis and Gunn Oak IPA 330ml 5% **4.95**

Magners Cider 500ml **4.95**

Kopparberg Fruit Cider 500ml **4.95**



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