

## 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

### BRUSCHETTA

diced cherry tomatoes with basil, garlic and red onion v 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



SEE OUR BOARD  
FOR  
DAILY SPECIALS

## 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)

OR

**RUSTIC FOCACCIA 15" OBLONG ROMANO BASE** (supplement 1.95)

### 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 jalapeños on a spicy tomato base topped with mozzarella 11.50

### AMERICAN PEPPERONI

tomato, mozzarella, pepperoni and green jalapeños 11.50

### VEGETARIAN SUPREME

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

### BLACK AND RED

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

## 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, v 12.50

### 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, 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 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

### SMOKED HADDOCK AND PRAWNS

flaked smoked Scottish haddock and prawns on a white mascarpone base with garlic, spring onion, spinach and topped with an egg 16.95

## 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 11.50

### 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

### MEZZA LUNA

pasta filled with pumpkin and wild mushrooms with a sage butter sauce and grated parmesan v 10.95

### MACARONI AND CHEESE

served with garlic bread v 9.95 add bradan rost 11.95

### CHICKEN MILANESE

escalope of breaded chicken, served with a side of linguini pasta, topped with tomato and mascarpone sauce 13.50

### SMOKED SALMON WITH LINGUINI

with tender stem broccoli, tomato, mascarpone sauce and parmesan cheese 13.95

## 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

### SELECTION OF HAND CUT FRIES

choose from regular, cajun, chilli and parmesan, peat smoked sea salt v 3.50

### 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



### PORRELLI 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

## HOT DRINKS

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

**AzzUrro**  
coffee

## DRINKS MENU

### PEATZERIA HOUSE WINE

House Red and White Wine

	Glass 125ml	Glass 175ml	Bottle
<b>House Red, White or Rosé</b>	3.50	4.75	16.95
<b>Prosecco</b>			7.95 200ml

### WHITE WINE

**Pinot Grigio Antonio Rubini 11.5% Italy 17.45** glass 3.50/4.75

wild flowers, with touches of honey and ripe pear

**Gumnut Chardonnay 14% Australia 17.95** glass 3.75/4.95

benchmark Aussie Chardonnay. Ripe tropical fruit with a touch of citrus

**Maota Bay Sauvignon Blanc Marlborough 13% New Zealand 19.95** 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**

**Appletise and J2O 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 18.50** glass 3.50/4.75  
classic Sangoivese with the smoothness of merlot

**Berri Estates Shiraz 13% SE Australia 19.50** glass 3.75/4.95  
medium bodied and fruity, vanilla, raspberry, cherry and plum

**Artesano Malbec 13% Argentina 21.95** glass 3.95/5.25  
plums and blackberries with chocolate and vanilla aged in oak

### ROSE AND SPARKLING

**Le Bosq Rose 12% France 18.50** glass 3.50/4.75

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 £47.50**

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 5.75**

**Fyne Ales Jarl 330ml 3.8% alc 4.95**

**Brewdog Punk IPA 330ml 5.6% alc 4.95**

**Magners Cider 568ml 4.5% alc 4.95**

**Kopparberg Fruit Cider 500ml 4% alc 4.95**

**Budweiser 330ml 4.8% alc 4.25**

**Innes & Gunn 330ml 6.6% alc 4.95**



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