WHAT'S SO GOOD ABOUT OUR

FRESH DOUGH Pizza

We serve the traditional "Napoletana" pizza crafted with hand stretched dough that is fermented for a minimum of 48 hours giving it a unique flavour. Our pizzas feature a thin base and a light airy crust, made without any preservatives using only the finest quality ingredients.
Our special home-made sauce along with a selection of carefully chosen toppings makes for a perfect balance of tradition and deliciousness.

STARTERS

Tarallini ····· 3.00
Savoury ring shaped Italian snack

Marinated Olives ··· 3.50

Garlic Bread ····· 3.50
Add cheese £1.50

Smoked Almonds ··· 3.50

Antipasti Platter ··· 11.00
Italian cured meats, fresh mozzarella, mixed Peppers, marinated artichoke, olives and rocket salad

Trio of Nibbles ····· 9.00
Olives, almonds and tarallini

SALADS

Arugula Salad ····· 9.00
Arugula, grilled artichoke, sweet peppers, pine nuts, balsamic glaze.

Caprese ····· 7.00
Fresh mozzarella, tomato, basil, balsamic glaze

PIZZA

Marinara ····· 10.00
Traditional dairy free pizza with Italian plum tomato sauce, oregano, basil and garlic

Margherita ····· 12.00
Italian plum tomatoes, basil, mozzarella..
Add anchovies £2.
Make it vegan- Swap with vegan cheese

Pizza Parmigiana ····· 15.00
Italian plum tomato sauce, grilled eggplant, mozzarella, basil, courgette
Make it vegan- Swap with vegan cheese

Funghi e Tartufo ····· 15.00
Truffle pesto, mozzarella, porcini & button mushroom
Add Nduja £2.50 Add Prosciutto £3

Nduja ····· 15.00
Italian plum tomato sauce, nduja (spicy pork sausage) red onion, basil, jalapeno, mozzarella

Pizza Salsiccia e Friarielli ····· 15.00
Italian sausage meat, broccoli, mozzarella

BBQ Chicken ····· 15.00
Italian plum tomato sauce, BBQ chicken, sweet peppers, red onions, mozzarella with arugulla and BBQ Sauce
Make it vegan- Swap with vegan cheese and BBQ jackfruit

Pizza Amatriciana ····· 14.00
Italian plum tomato sauce, guanciale (cured pork), pecorino cheese, mozzarella, basil

Pizza Prosciutto ····· 15.00
Italian plum tomato sauce, arugula, prosciutto, parmesan shavings, mozzarella, basil

Pizza Pepperoni ····· 14.00
Italian plum tomato sauce, pepperoni, basil, mozzarella
Make it vegan- Swap with vegan cheese and vegan Pepporoni

Mortadella e Pistacchio ····· 14.00
Mozzarella, Mortadella, Ricotta cheese and pistachio

EXTRA TOPPINGS

Nduja ····· 2.50
Garlic & Herb Chicken ·· 2.50
Arugula ····· 1.50
Pepperoni ····· 2.00
Vegan Cheese ····· 2.00
Grilled Eggplant ···· 2.00
Guanciale (Pork) ··· 3.00
Anchovies ····· 2.50

Friarielli ····· 2.00
Red Onion ····· 1.00
Sweet peppers ····· 2.00
Porcini / Button Mushroom ····· 2.50
Italian Sausage ····· 2.50
Prosciutto ····· 3.00
Vegan Pepperoni ··· 2.50

Artichoke ····· 2.00
Jalapenos ····· 1.00
BBQ Jackfruit ····· 2.00

Dip
Garlic & Herb ····· 2.00
Smoky Chipotle ···· 2.00

DESSERT

Affogato ····· 7.00
Vanilla Ice cream with a shot of Espresso

Old Fashioned Chocolate cake with vanilla ice cream ····· 8.00

Tiramisu ····· 7.00
Coffee soaked sponge layered with a whipped mascarpone filling and dusted with cocoa powder

Vegetarian Dishes Vegan Dishes

WHISKY

Ben Nevis 10 yrs ····· 7.50
Talisker 10 yrs ····· 7.50
Dalwhinnie 15 yrs ····· 7.50
Oban 14 yrs ····· 9.00

GIN

Harris ····· 5.00
Hendricks ····· 5.00
Tanqueray ····· 4.00

VODKA

Absolut ····· 4.00
Grey Goose ····· 5.00

RUM

Bacardi Carta Blanca ····· 4.00
Kraken Dark Spiced ····· 5.00

PROSECCO

	200ml	Bottle
Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy ·····	7.50	28.00

BOTTLED BEER AND CIDER

Peroni 330 ml ····· 5.00
Birra Moretti 330 ml ····· 5.00
Peroni 0.0% 330 ml ····· 4.00
Magners Cider 400 ml ····· 5.50
Original/Dark Fruit

BEER ON TAP

Full pint ····· 6.50
Half Pint ····· 3.95
Tennet's Larger / Menabrea Larger
Snowgoose Larger / Highbridge IPA

LIQUEUR

Amaretto 50 ml ····· 4.50
Limoncello 50 ml ····· 4.50

WHITE WINE

	125ml	250ml	Bottle
Ca' di Alte, Sauvignon Blanc, Veneto, Italy ·····	6.00	11.00	30.00
Monopolio, Pinot Grigio, Cantina di Gambellara, Veneto, Italy ·····	7.00	12.00	33.00

RED WINE

	125ml	250ml	Bottle
Ca' di Alte, Merlot, Veneto, Italy ·····	6.00	11.00	30.00
Valpolicella, Alpha Zeta, `V`, Veneto, Italy ·····	7.00	12.00	33.00

SOFT BEVERAGES

Milkshake (Vanilla/Chocolate) ····· 5.00
Cold Coffee with Ice Cream ····· 5.00
Nojito ····· 4.50
Coca-Cola 330 ml ····· 3.00
Diet Coke 330 ml ····· 3.00
Coke Zero 330 ml ····· 3.00
Sprite 330 ml ····· 3.00
Irn Bru 330 ml ····· 3.00
Fanta Orange 330 ml ····· 3.00
Tonic Water 150 ml ····· 2.00
Ginger Ale 150 ml ····· 2.00
Lemonade 150 ml ····· 2.00
Old Jamaica Ginger Beer 330 ml ····· 3.00
Frobishers Orange Juice 250ml ····· 3.50
Frobishers Apple Juice 250ml ····· 3.50
Bottled Water Still / Sparkling 500 ml ··· 2.50

TEA AND COFFEE

Single Espresso ····· 2.50
Double Espresso ····· 3.50
Americano ····· 3.50
Cappuccino ····· 3.95
Latte ····· 3.95
Flat White ····· 3.95
Breakfast Tea ····· 3.50
Green Tea ····· 3.50
Chamomile ····· 3.50
Hot Chocolate ····· 4.00
Add Marshmallows £0.50

FOOD ALLERGIES AND INTOLERANCES: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

Prices include VAT. A discretionary 7% service charge will be added to your bill. All spirits served in 25ml measure.

THE PIZZERIA

Black Sheep Hotels
For the Comfort of Travellers
www.blacksheephotels.com

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