

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
Smoked Almonds	3.50
Garlic Bread	3.50
Add cheese 1.50	
Trio of Nibbles	9.00
Olives, almonds and tarallini	
Antipasti Platter	11.00
Italian cured meats, fresh mozzarella, mixed peppers, marinated artichoke, olives and rocket salad	

SALADS

Arugula Salad	7.00
Arugula, grilled artichoke, sweet peppers, pine nuts, balsamic glaze.	
Caprese	7.00
Fresh mozzarella, tomato, basil, balsamic glaze	
Spinach Artichoke and Parmesan Salad	9.00
Spinach, artichoke, cherry tomatoes, parmesan, peppers with Dijon lemon dressing	
Add chicken 3.00	
Burnt Courgette, Burrata and Artichoke Salad	9.00
Warm grilled confit vegetables with torn burrata, rocket, spinach and pomegranate molasses.	
Add chicken 3.00	

PIZZA

✓ Marinara	10.00	Pizza Amatriciana	14.00
Traditional dairy free pizza with Italian plum tomato sauce, oregano, basil and garlic		Italian plum tomato sauce, guanciale (cured pork), pecorino cheese, mozzarella, basil	
✓ Margherita	12.00	Pizza Salsiccia e Friarielli	15.00
Italian plum tomato sauce, basil, mozzarella.		Italian sausage meat, friarielli, mozzarella	
Add anchovies 2.50		Pizza Prosciutto	15.00
✓ Make it vegan- Swap with vegan cheese		Italian plum tomato sauce, arugula, prosciutto, parmesan shavings, mozzarella, basil	
✓ Pizza Parmigiana	15.00	Pizza Pepperoni	14.00
Italian plum tomato sauce, grilled eggplant, mozzarella, basil, courgette		Italian plum tomato sauce, pepperoni, basil, mozzarella	
✓ Make it vegan- Swap with vegan cheese		✓ Make it vegan- Swap with vegan cheese and vegan Pepperoni	
✓ Funghi e Tartufo	15.00	Pizza Capricciosa	16.00
Truffle pesto, mozzarella, porcini & button mushroom		Italian plum tomato sauce, honey roast ham, earthy mushrooms, marinated artichokes, mozzarella and leccino olives	
Add Nduja 2.50 Add Prosciutto 3.00		Pizza Napoli	15.00
Nduja	15.00	Italian Plum tomato sauce, cetera anchovies, capers, mozzarella, garlic, and leccino olives	
Italian plum tomato sauce, nduja (spicy pork sausage) red onion, basil, jalapeno, mozzarella		Mortadella e Pistacchio	16.00
BBQ Chicken	15.00	Mozzarella, mortadella, stracciatella and pistachio	
Italian plum tomato sauce, BBQ chicken, sweet peppers, red onions, mozzarella			
✓ Make it vegan- Swap with vegan cheese and BBQ jackfruit			

SWAP CHEESE FOR FRESH MOZZARELLA ... 2.00

EXTRA TOPPINGS

Nduja	2.50	Black Olives	2.00	Artichoke	2.00
Garlic & Herb Chicken	2.50	Friarielli	2.00	Jalapeno	2.00
Arugula	1.50	Red Onion	1.00	Burrata	3.00
Pepperoni	2.00	Sweet peppers	2.00	Dip	
Vegan Cheese	2.00	Porcini / Button		Garlic & Herb	2.00
Grilled Eggplant	2.00	Mushroom	2.50	Smoky Chipotle	2.00
Guanciale (Pork)	3.00	Italian Sausage	2.50		
Anchovies	2.50	Prosciutto	3.00		
Extra Cheese	2.50	Vegan Pepperoni	2.50		

✓ Vegetarian Dishes ✓ Vegan Dishes

DESSERT

Tiramisu 7.00	Panna cotta 7.00
Coffee soaked sponge layered with a whipped mascarpone filling and dusted with cocoa powder	Vanilla Panna cotta with wild berries
Affogato 7.00	Old Fashioned Chocolate cake
Vanilla Ice cream with a shot of Espresso	with vanilla ice cream 8.00

WHISKY

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

LIQUEUR

Amaretto 50 ml 4.50
Limoncello 50 ml 4.50

BEER ON TAP

Full pint 6.50
Half Pint 3.95

BOTTLED BEER AND CIDER

Glen Spean Snowgoose Lager 330 ml ... 5.50
Glen Spean IPA 330 ml 5.50
Peroni 330 ml 5.00
Birra Moretti 330 ml 5.00
Peroni 0.0% 330 ml 4.00
Magners Cider 440 ml 5.50

PROSECCO

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

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	Tonic Water 200 ml 2.00
Cold Coffee with Ice Cream 5.00	Ginger Ale 2.00
Nojito 4.50	Lemonade 2.00
Coca-Cola 330 ml 3.00	Old Jamaica Ginger Beer 330 ml 3.00
Diet Coke 330 ml 3.00	Frobishers Orange Juice 250ml 3.50
Coke Zero 330 ml 3.00	Frobishers Apple Juice 250ml 3.50
Sprite 330 ml 3.00	Bottled Water Still / Sparkling 500 ml .. 2.50
Irn Bru 330 ml 3.00	Hot Chocolate 4.00
Fanta Orange 330 ml 3.00	Add Marshmallows 0.50

TEA AND COFFEE

Breakfast Tea 3.50	Single Espresso 2.50
Green Tea 3.50	Double Espresso 3.50
Chamomile 3.50	Americano 3.50

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 5% service charge will be added to your bill. All spirits served in 25ml measure.



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