

CAPRESE SALAD (V)

Fresh tomatoes, DOP mozzarella, basil leaves, a drizzle of olive oil, and balsamic glaze.

BUTTERFLY KING PRAWNS

Deep-fried butterfly king prawns, served with chilli jam.

BRUSCHETTA E MORTADELLA*

Bruschetta with burrata, mortadella, fresh figs, basil leaves, balsamic glaze, and pistachios.

VEGAN BRUSCHETTA *(V)(VG)

Garlic bread with tomatoes, mixed herbs, drizzled with vegan pesto.

egt TRUFFLE ARANCINI (V)

Arancini made with rice, caramelised onions, and a goat's cheese crumb, flavoured with truffle oil.

BASILICATA SAUSAGE ARANCINI

Crispy arancini stuffed with seasoned Basilicata sausage (pork sausage), wild fennel seeds, a touch of chilli, and mozzarella.

(AT/SIDES Add any side for just +£3

Fries (V) Rocket Salad (V) Mixed Salad (V) (VG) Garlic Bread (V) * Olives (V)(VG) Mozza-Sticks (V)

*can be made Gluten Free **+£1.50** **Gluten Free option available for Pasta (GF) Gluten Free (V) Vegetarian (VG) Vegan (N) Contains Nuts

Ciac amici! To keep spreading the love (and cheese), a discretionary 10% service charge will be added to your bill. Grazie, & Merry Christmas 🥥



All of our pizzas are approximately 12 inch in size, unless otherwise stated. ** All our pizzas can be made Gluten Free +£3

2 COURSES £25.00 PP 3 COURSES £30.00 PP

MAIN COURSE

CAT SMOKY MARGHERITA (V) (VG)

Tomato sauce base, mozzarella, smoky grilled vegetables, fresh lime zest, and fresh basil (available with vegan cheese).

HOT'n'MEATY

Tomato sauce base, mozzarella, nduja sausage, smoked spicy pepperoni, red onion, roasted peppers.

FESTIVE CALZONE

Tomato sauce base, mozzarella, grilled vegetables, red onion, ham, shredded turkey.

BRIE & CRANBERRY

White sauce base, mozzarella, brie, prosciutto, cranberry jam, finished with fresh rocket leaves.

MORTADELLA

Mascarpone base, mortadella, burrata, pesto, fried pistachio, drizzle of eatHot Honey.

FESTIVE PINSA

White sauce base, mozzarella, prosciutto, peaches, rocket leaves, finished with drizzle of balsamic glaze.

GRILLED VEGGIE PINSA (V) (VG)

Tomato sauce base, mozzarella, grilled veggie, sautéed mushrooms, red onion, rocket leaves, finished with grated Parmesan (available with vegan cheese).

eat PASTA

PUMPKIN RAVIOLI (V)

Fresh egg pasta filled with pumpkin, served with garlic butter sauce, finished with freshly grated Parmesan and lemon zest.

entisalmon alfredo

Pasta stuffed with salmon, served with a creamy Alfredo sauce, finished with chives & grated Parmesan.

PENNE RUSTICA**

Penne pasta, chicken, pancetta, served with a creamy tomato mascarpone sauce, finished with grated Parmesan.

vertical ver

Spaghetti cooked in a homemade vegan pesto sauce, served with fresh basil leaves.

RICOTTA & PISTACHIO CAKE (GF)(N)

Gluten free cake filled with crunchy pistachios, creamy ricotta and sweet white chocolate on a bed of textured cocoa crumble.

TIRAMISU.

Classic tiramisu with mascarpone cream, coffee liquor, sponge fingers, finished with cocoa powder.

VEGAN BELGIAN CHEESECAKE (V) (VG)

A rich vegan friendly Belgian dark chocolate cream, served on a dark cookie crumb base and finished with a layer of Belgian chocolate ganache. Served with figs.

VEGAN CHOCO-ORANGE CAKE (V) (VG)

Three layers of rich chocolate sponge, filled with zesty orange frosting and covered in a smooth chocolate-orange icing. Topped with crunchy cocoa nibs and caramelised orange zest.

drink BOOZY COFFEE All £6.00

BAILEYS COFFEE

Freshly brewed coffee, Baileys liqueur, steamed milk, finished with a cocoa sprinkle.

ANARETTO COFFEE

Freshly brewed coffee, Amaretto liqueur, steamed milk and a cinnamon sprinkle.

drinke IRISH COFFEE

Freshly brewed coffee, Irish whiskey, brown sugar, whipped cream.

set menu served with a warm glass of Mulled Wine for just + £1.00

> Love our Christmas menu? Buy a voucher for friends & family;



SPARKLING

£40.00

Champagne

WHITE

Pinot Grigio

France. A light, fresh, slightly lemony nose, lively mousse and long, crisp palate

Moët Brut, Champagne £65.00

France. Crisp green apple and critus notes and white flowers remarkable for it's fruitiness and elegant maturity.

Bottle (75cl) Glass (125ml) **PROSECCO** £7 or £30.00 £7.00 2 glasses Prosecco for £12

Italy. Pear and peach fruit on a lively, yet soft and generous palate

Glass (175ml) Glass (250ml)

£24£7.50£9

Italy. Floral, racy and dr	y with green, crisp fruit.		
9	£24£7. grass, yellow plum, green		
	£24£7 exture with limey flavours a		
Gavi Italy. Clean, fresh with r	£28£8.50£10 h ripe citrus and floral notes.		
	£28£8. f blackcurrant, pear and lea		£10
RED	Bottle (75cl) Glass (175ml) Glass	(250ml)
Merlot France. Soft, fruity, nice	£24£7 ly balanced modern red.	.50	£9
Shiraz Australia. Dark berry frulight touch of oak on the	£24£7 hit flavours and juicy, soft ta finish.		
	£26£8 cherry, plum and a backgro		
Montepulciano Italy. Red fruit with hint	£26£8 of ripe cherry. Dry, soft tas	te and light tann	.£9.50 in.
	£28£8 oma of black cherries, prun		
	Bottle (75cl) Glass		
	£24£7 osé made using Zinfandel g		£9
Pinot Grigio Rosé Italy. A Slightly Medium	£26£8 -Dry Rosé.		.£9.50

drink COCKTAILS

Aperol Spirtz - Aperol, Prosecco Limoncello Spritz -Limoncello, Prosecco Lillet wildberry - Lillet, Schweppes Wildberry. Moiito - White Rum, Mint Leaves, Lime, Soda

Espresso Martini - Vodka, Coffee, Vanilla **Passion Fruit Martini** - Vodka, Passion Fruit, Lime Rossini - Strawberry Puree,

Berry Gin & Tonic Bombay Bramble, Tonic Negroni - Gin, Campari, **Sweet Vermouth**

£8.50 or 2 for £15

drink BEER & CIDER

Kingfisher (draught) 4.3%	pint £6.50 / half £3.50
Bombay Bicycle IPA (draught) 4.2%	. pint £6.50 / half £3.50
Brewdog Punk IPA 5.6% 330ml	£4.80
Curious Apple Cider 5.2% 330ml	£4.50
Peacock Lime & Mango Cider 4% 500ml	£4.95
Peacock Crisp Apple Cider 4% 500ml	£4.95
Camden Town Pale Ale 4.0% 330ml	£4.80
Jubel Peach Beer 4.0% 330ml (GF)	£4.80
Peroni Nastro Azzuro 5% 330ml (GF)	£4.50
Fruli Beer (Strawberry) 4.1% 330ml	£4.80
Birra Moretti 4.6% 330ml	£4.30
Peroni Red 4.7% 330ml	£4.50
Peroni Libera 0% Alcohol 330ml	£4.30

drink SPIRITS

(ALL 25ML UNLESS SPECIFICALLY STATED)

(ALL 23) IL GIVEL33 31 LOTI TO/ALL 1 31/ATLD)	
Jack Daniels Whisky	£3.20
Jamesons Irish Whisky	£3.20
Bombay Sapphire Gin	£3.70
Bombay Bramble Gin (Blackberry)	£4.00
Mount Gay Eclipse	£3.70
Smirnoff Red Vodka	£3.20
Baileys Irish Cream (50ml)	£4.70
Disaronno Amaretto	£3.70
Limoncello (50ml)	£4.70
Hennessy (Brandy)	£4.70

Mixers

(Sold as a spirit mixer only - 125ml unless stated otherwise) Coke, Diet Coke, Lemonade, Tonic, Slimline Tonic, Soda Water (200ml) - £1.75

drink SOFT DRINKS

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Coca Cola 330ml Glass Bottle	£3.50
Diet Coke 330ml Glass Bottle	£3.50
Coke Zero Sugar 330ml Glass Bottle	£3.50
Lemonade 330ml	£3.50
Appletiser 275ml	£3.50
Ginger Ale 330ml	£3.50
Raspberry Lemonade 250ml	
Ginger Beer 250ml	£3.50
Elderflower Presse 250ml	£3.50
Cloudy Apple Juice 200ml	£3.50
Orange Juice 200ml	£3.50
Pineapple Juice 200ml	
Cranberry Juice 200ml	£3.50
Still Water 750ml	
Sparkling Water 750ml	£4.00
Soda Water 200ml	

drink MOCKTAILS

Virgin Mojito - Mint Leaves, Lime, Soda Shirley Temple - Ginger Ale, Grenadine Strawberry Fizz - Strawberry Puree, Lemonade Passionfruit Lemonade - Passionfruit Puree, Lime, Lemon and Lemonade



E Merry Christmas Happy New Year

Wishing you joy, warmth, and lots of delicious moments. Thank you for being a part of our eatPIZZA family.

