

# Murrays Pizza & Pasta Night

## Aperitivo

Coastal Spritz - Non alcoholic aperitif, light tonic water, Sicilian orange *\*Like an Aperol\**

2 for 14.00

Peach Fizz - Peach liqueur, Giol Prosecco, lemonade, Sicilian lemon

2 for 16.00

## Starters

Garlic bread / + mozzarella / + mozzarella and pickled guindilla chillies

Feta, sun-dried tomatoes and black olive tart, mixed leaves

Sicilian tomato, buffalo mozzarella and oregano salad (GF)

Slow roast pulled pork shoulder in a Tuscan barbecue marinade with doughballs *\*Staff favourite\**

## Murrays Pizzas

Our 12" pizzas are made with the finest Italian flours, San Marzano tomatoes and Fior di Latte mozzarella. Vegan on request.

Margherita - Tomato, mozzarella (+ two toppings)

Con Burratini - Tomato, mozzarella, trio of Italian peppers, burratini and basil oil

Con Caprini - Tomato, mozzarella, goats cheese and caramelised red onions

Caprese - Tomato, mozzarella, roquito peppers, buffalo mozzarella and fresh basil

Siciliano - Tomato, mozzarella, pickled guindilla chillies, garlic and ventriccina salame

Calabrian - Tomato, mozzarella, pepperoni, N'duja, Calabrian hot honey *\*Staff favourite\**

Con Speck - Tomato, mozzarella, caramelised red onions and speck

Con Capricciosa - Tomato, mozzarella, rosemary ham, mushrooms, green olives, oregano

Pesto Piccante - Tomato, mozzarella, ventriccina salame, basil and pine nut pesto

Cruda - Tomato, mozzarella, prosciutto di Parma and buffalo mozzarella

Puttanesca - Tomato, mozzarella, brown anchovies, capers, green olives, garlic and guindilla chillies

## Pasta *Please ask for GF alternatives*

Italian vegetable and basil lasagne *\*Staff favourite\**

Trofie pasta with basil and pine nut pesto, asparagus, green beans, Parmesan

Duo of tortelloni; Aubergine parmigiano & tomato mozzarella with a Sicilian tomato sauce, Parmesan

Radiatori with a traditional Italian beef rag, Parmesan

## Sweet

Trio of Italian pralines (GF)

Duo of Fratelli Sicilia cannoli; Chocolate and Hazelnut (GF)

Sicilian lemon mousse with fresh raspberries *\*Staff favourite\**

Two scoops; Dark Cherry Gelato / Stracciatella Gelato (GF)

Oat Milk Vanilla Gelato / Banana Sorbet (GF, DF, VG)

**2 courses 20.00 | 3 courses 25.50**

### Food allergies and intolerances

Whilst doing all we can, we are unable to guarantee our busy kitchens are 100% allergen / contamination free. Please ensure you let a member of our team know if you have a dietary requirement. Where dishes have the following abbreviations of - GF - Gluten Free, DF - Dairy Free, VG - Vegan, they are free from the quoted allergen. A few of our other dishes can be made free of the above allergens. Please ask for more information however, it is essential that you let us know.

