

PIZZA MENU

Our pizza dough is prepared with an Italian dried mother yeast and is cold proved overnight, topped with a homemade tomato sauce made with san marzano tomatoes and seasoning.

Cooked in our own wood fired clay oven!

Please note that we can only cook a maximum of 3 pizzas each time in the oven so there may be delays on pizzas for tables of three or more. We recommend you order to share.



★ SPECIALTY PIZZAS ★

Margherita Superior 8

Diced Fior di latte Mozzarella, Local Basil Pesto, Cherry Tomatoes

Mushroom Supreme 10

Wild Button & Flat Mushrooms cooked in Garlic Butter & topped With a sprinkling of Grand Padano and Fior di latte Mozzarella

Four Cheese..... 10

Fior di latte Mozzarella, Grand Padano, Cheddar, Gorgonzola with Caramelised Onion, topped with Roquette and Balsamic

Smoky..... 12

Our Own Smoked Chicken, Streaky Bacon & a drizzle of our own BBQ Sauce

The Sausage..... 12

Pepperoni, Chorizo & Local Sausage with Roast Red Onion

★ CREATE YOUR OWN ★

Design your own pizza with any of the specialty pizzas and add extras from below or

'Create Your Own'
Tomato and Mozzarella base... 7
then add..

Parma Ham...1.50

Streaky Bacon...1

Chicken...1.50

Ham...1.50

Prawns...2.50

Salmon...2.50

Goats Cheese...1

Gorgonzola...1.50

Add extras

Jalapenos

Onions

Chilli Flakes

Pineapple

Basil

SIDES..3

Roquette, Parmesan, Balsamic

Truffle & Parmesan Fries

Homemade Slaw

DESSERTS..5

Affagoto

Homemade Vanilla Ice Cream, Frangelico Liqueur, Hot Espresso, Homemade Biscuit

Homemade Tiramisu

Amaretti Biscuit

WINE SPECIAL

Red -Organic Sicilian Nero d'Avola, Shiraz
175ml 6.25.. 250ml 8.50.. bottle 24

White - Pinot Grigio Delle Venezie
Rose - Pinot Grigio
175ml 5.25.. 250ml 7.50.. bottle 21

TO FINISH.. 3.50

Served with Homemade Shortbread and Amaretti...3.50

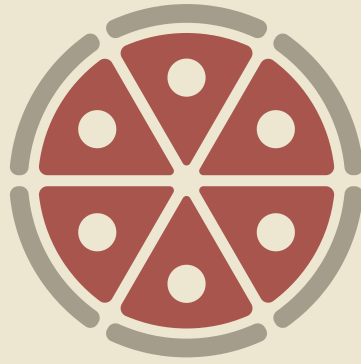
Cafetiere of Coffee

*A Teapot of Breakfast Tea or
A Selection of Specialty Teas..

Earl Grey, Assam,
Chamomile, Darjeeling, Peppermint,
Chamomile & Spearmint, Fruit Teas

Available Every Other Thursday
Food Served Between 5pm - 7pm

Dates available
9th September
23rd September
7th October
21st October



ARNIE'S PIZZAS

CHEF REQUEST

WE ARE A FODMAP & LOW RESIDUE AWARE ESTABLISHMENT AND WE BELIEVE EVERY GUEST DESERVES TO ENJOY FRESHLY MADE FOOD SERVED IN ABUNDANCE.

IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIETARY RESTRICTIONS PLEASE INFORM US AND WE WILL TRY AND ACCOMMODATE YOUR NEEDS AS BEST WE CAN. IT IS ADVISABLE TO GIVE US ADVANCED NOTICE IF YOU HAVE ANY DIETARY NEEDS.

PLEASE NOTE THAT WE CAN ONLY COOK A MAXIMUM OF 3 PIZZAS EACH TIME IN THE OVEN SO THERE WILL BE DELAYS ON PIZZAS FOR TABLES OF THREE OR MORE. WE RECOMMEND YOU ORDER TO SHARE.

The Crown Country Inn, Munslow, SY7 9ET
01584 841205