## THE

BLACK
AMOOR

## Starters

Wood-fired Garlic Bread - Toasted 10in pie of garlic bread toasted in the wood-fired oven$£ 6.00$until golden and crispy.Grilled Shrimps - shrimp skewers marinated in olive oil, garlic, lemon juice, and herbs then$£ 6.95$ grilled in the wood-fired oven until they're pink and slightly charred.
Wood-fired Bruschetta - Ciabatta slices of bread toasted in the woodfired oven, then topped with a mixture of diced tomatoes, garlic, basil, olive oil, balsamic vinegar, salt and pepper.
Antipasto Platter - selection of cured meats, cheeses, olives, roasted vegetables and bread on a platter

## Pizza Menu


#### Abstract

Supreme Delight - loaded with pepperoni, spicy sausage, mushrooms, bell peppers, $£ 11.95$ onions and extra cheese


Margarita Magnifico - fresh basil, sun dried tomatoes and premium mozzarella ..... $£ 9.95$
drizzled with basil oil on a crispy thin crust

BBQ Blast - tangy BBQ sauce, pulled pork, red onions, coriander and low moisture mozzarella cheese

Veggie Galore - a garden on your plate! - spinach, olives, sun dried tomatoes, red onions, mushrooms and bell peppers atop a bed of rich tomato sauce.

Hawaiian Heatwave - sweet pineapple, savoury Spanish sausage and crispy bacon with a hint of jalapeño for that extra kick.

Truffle Temptation - luxurious wild mushroom white pizza pie with a rich white wine cream $£ 13.95$ and lemon and finished with a drizzled of truffle oil.

Classic Pepperoni - sometimes, simplicity is perfection - a classic favourite featuring $£ 10.95$ generous slices of pepperoni on a traditional crust and lashings of low moisture mozzarella cheese.

Seafood Toppings - imagine the flavours of shrimp, tuna, fresh anchovies combined with gooey low moisture mozzarella cheese and tangy tomato sauce, all baked to perfection on a crispy crust - add some fresh herbs, basil and parsley - it's a delightful combination that brings the taste of the ocean to your plate!

