



PIZZA PASTA RESTAURANT

AUTUMN/WINTER MENU

PASTA

Alfredo Pasta Bake

Cajun spiced chicken, pepperoni, mushrooms and peppers tossed with a tri-colour pasta in a creamy cheese sauce, topped with mozzarella cheese and pea shoots.

Tagliatelle Carbonarra

Ribbons of pasta, bacon lardons and mushrooms in creamy carbonara sauce.

Meatballs Spaghetti

Spaghetti with beef meat balls, Napolitana sauce, torn parmesan cheese and fresh parsley, served with bread sticks.

Smoked Salmon Pappardelle

Flaked smoked salmon and pappardelle pasta with pepper, basil, fresh lime

Black Bean and Sweet Potato Risotto (V) (G/F)

Risotto with red peppers, black beans and diced sweet potato, spiced with paprika, Italian herbs and topped with okra

Beef Lasagne

Classic lasagne of sautéed mince beef and pasta, layered with bechamel and Ragu sauces served with a garlic and rosemary focaccia roll



WHY NOT ENJOY A BOTTLE OF WINE WITH YOUR MEAL?

STARTERS

Soup of the Day (V*) (G/F*)

Neapolitana Squid Chunks

Tender pieces of squid dipped in an authentic Neapolitana batter, served with lemon and salsa tartara

Garlic Cheese Mushroom Crostini (V)

Mushrooms in a garlic cheese sauce with parmesan, served on a fresh garlic and focaccia roll sprinkled with chopped chives

Garlic Bread Pizza Slice (V) (G/F*)

Two freshly buttered, oven baked, garlic bread slices with an optional sour cream dip.

Cheesy Garlic Bread Pizza Slice (V) (G/F*)

Two freshly buttered, cheese topped, oven baked, garlic bread slices with an optional sour cream dip.

Toscana Style Chicken (G/F)

Dry roasted chicken drumsticks, topped with fresh oregano, served with a smokey baconnaise sauce.

PIZZA

Why not make it a 12" Pizza for an extra £1.50 or add two extra toppings for an extra £1?

10" Margarita Pizza with Two Toppings

Why not swap your tomato base for a BBQ one?

Choose from ...

Basil, Cherry Tomatoes, Jalapeno, Mushroom, Olives, Oregano, Peppers, Pineapple, Rocket, Sweetcorn, Anchovies, Chicken, Chorizo, Goats Cheese, Ham, Meatballs, Pepperoni, Tuna, Ground Beef, Chilli Beef

Gluten Free Pizza bases are available on request, please ask your Host

SIDE ORDERS

French Fries
(£2.00 Extra)

Garlic Pizza Bread (G/F*)
(£2.25 Extra)

Side Salad
(£2.50 Extra)

Garlic Pizza Bread with Cheese (G/F*)
(£2.75 Extra)

Mixed Olives
(£2.25 Extra)

SOMETHING TO CELEBRATE?

Enjoy an evening in a private Suite with your own bar and at table Tote messenger service

With packages for up to 40 people starting at only £500, including Sponsored Race, it'll be a night to remember!

For that larger celebration, why not consider an evening in one of our private Suites?

BOOK NOW

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peterboroughgreyhounds.com

Please discuss any dietary needs, for example allergies and intolerances, you think we should be aware of with your Host. We always have Gluten Free bread available. All meals listed are subject to availability. **Approximate weight uncooked (V) Vegetarian, (V*) Vegetarian option available, (G/F) Gluten Free, (G/F*) Can be served Gluten Free.

Your meal will be served at a leisurely pace throughout the evening to allow greater enjoyment of the racing action. We hope you enjoy your evening with us, however should you have any cause for complaint please ask to speak with our Manager. Please ensure you make payment for drinks and any extras at the end of your evening directly to your Host.

COCKTAILS

MOJITO	£4.85
White rum, lime juice, sparkling water, sugar and mint	
BELLINI	£4.85
Prosecco and Archers Peach Schnapps	
GREYHOUND	£4.85
Vodka (or Gin!) and grapefruit	
SNOWGLOBE	£4.85
Smirnoff Gold, Captain Morgans Spiced and lemonade	
SEX on the TRACK	£4.85
Vodka, Archers and cranberry juice	
PINA COLADA	£4.85
Malibu Rum with pineapple and coconut	
CRANBERRY COOLER	£4.85
Disaronno and Cointreau with cranberry juice	

GREYHOUND SPECIALS

SOLERO	£5.95
Double Southern Comfort, Vodka, pineapple and orange juice	
THE HARRISON	£5.95
Double Gin, Mango Sourz, pineapple and orange juice	

MOCKTAILS

PINEAPPLE COBBLER	£3.10
Strawberry, lime, pineapple and soda	
VIRGIN MOJITO	£3.10
Non-Alcoholic Mojito!	
SPICED APPLE	£3.10
Apple 55 and Pepsi	
SPICED CRANBERRY	£3.10
Cranberry, pineapple, orange, cherry and ginger ale	

Why not enjoy a Prosecco?!

Glass (175ml)	£4.75
Bottle	£18.75

DESSERTS

Cheese and Biscuits (£1.95 Extra)

Brie, Stilton, Cheddar and Red Leicester cheeses served with grapes, celery and, if you'd like, a tomato and bell pepper chutney.

Why not enjoy a glass of wine or port with your cheese and biscuits?

Apple and Blackberry Crumble

Slices of Bramley Apple and whole blackberries topped with a golden crumble. Served hot.

Vanilla Cheesecake (G/F)

Old style vanilla flavoured New York cheesecake nestling on a biscuit base drizzled with an optional salted caramel sauce

Triple Chocolate Soufflé Cup (G/F)

Rich chocolate cream mousse with a chocolate sauce centre set in a milk chocolate cup

Chocolate Fudge Gateau (G/F)

Chocolate sponge layered with, and covered in, a rich chocolate butter icing. Why not enjoy it warmed with ice cream?

Lemon Tart

Simple yet tasty lemon tart dusted with icing sugar in a pastry

Ice Cream Sundae (G/F*)

Vanilla, strawberry, chocolate or any combination if you can't decide!

All of our desserts are served with your choice of custard, fresh cream or ice cream.

BEVERAGES

LIQUEUR COFFEES

BAILEYS IRISH (£4.25)
Baileys and Jameson's Irish Whiskey

COFFEE ROYALE (£4.25)
Martell Brandy

IRISH (£4.25)
Jameson's Irish Whiskey

JAMAICAN CALYPSO (£4.25)
Tia Maria

COFFEE

Americano (£1.95)	Café au Lait (£2.40)
Cappuccino (£2.40)	Latte (£2.40)
Mocha (£2.50)	Espresso (£1.85)
Decaf Black or White (£1.95)	

TEA

Pot of Traditional English Tea (£1.95)

Speciality Teas (£1.95)
Peppermint, Chamomile, Blackberry and Raspberry.
Green Tea, Earl Grey

HOT CHOCOLATE (£2.55)

MILKSHAKE (£2.35)

Vanilla, Chocolate, Strawberry, Cappuccino Cool



RACEVIEW PIZZA PASTA

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