OSCARS PIZZA COMPANY
Est 1996

VALENTINE'S WEEKEND AT OSCARS

Friday 13th to Sunday 15th February 2026

ENJOY A FREE GLASS OF PROSECCO
WHEN YOU ORDER FROM OUR
VALENTINE'S MENU

2 COURSES	3 COURSES
£24.95	£30.95

ONLY AVAILABLE BETWEEN 5PM & 10:30PM. ORDERS MUST BE PLACED BETWEEN THESE TIMES. NOT AVAILABLE FOR TAKEAWAY. ONE SET MENU PER PERSON. NOT IN CONJUNCTION WITH ANY OTHER OFFERS. ALL DISHES MARKED WITH (V) ARE SUITABLE FOR VEGETARIANS. ALL DISHES MARKED WITH (GF) ARE GLUTEN FREE. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS. £10 DEPOSIT PER PERSON REQUIRED FOR ALL BOOKINGS AFTER 5PM.

STARTERS

BURRATA TRICOLORE (GF)
Burrata, Wild Rocket, Cherry Tomatoes, topped with Pesto, Extra Virgin Olive Oil & Parmesan Shavings

BRIE FRITTO (V)
Deep Fried Brie Coated in Seasoned Breadcrumbs. Served with a Cranberry Sauce

FUNGHI FRITTI (V)
Deep Fried Mushrooms coated in Seasoned Breadcrumbs. Served with Garlic Mayonnaise

CALAMARI FRITTI
Deep Fried Lightly Coated Calamari. Served with Tartare Sauce

ARANCINI
Classic Sicilian Rice Balls Stuffed with Ham & Mozzarella or Spinach & Mozzarella (V)

CROSTINI DI GAMBERONI - SUPPLEMENT £1.50
Grilled King Prawns Drizzled with Garlic & Chilli Oil. Served with Homemade Toasted Bread

MAINS

PIZZA FAVORITA (V)
Margherita With 2 Toppings of Your Choice

RISOTTO AI FRUTTI DI MARE (GF)- SUPPLEMENT £2.50
Risotto Rice Cooked with Tomato Sauce, White Wine, Clams, Mussels, Calamari, King Prawns, Garlic & Parsley

SIRLOIN STEAK - £4 SUPPLEMENT
21 Day Aged 8oz Sirloin Marinated in Olive Oil & Garlic. Served with Fries & Garlic Mayonnaise

CARBONARA (GF)
Bacon, Egg, Parmesan, Ground Black Pepper & Cream. Served with your choice of Pasta

SICILIANA (V) (GF)
Tomato Sauce, White Wine, Aubergine, Garlic & Fresh Basil topped with Mozzarella and Baked. Served with your choice of Pasta

GAMBERONI (GF)
Tomato Sauce, White Wine, King Prawns, Chilli, Garlic & a Touch of Cream. Served with your choice of Pasta

Choose Any of the Following Pastas:
SPAGHETTI · PENNE · TAGLIATELLE · FUSILLI · GLUTEN FREE ·

DESSERT

HOMEMADE TIRAMISU
Layers of Homemade Savoiardi Biscuits Soaked in a Coffee and Liqueur, Smothered in Mascarpone

HOMEMADE BANOFFEE PIE
Homemade Buttered Biscuit Base Layered with Toffee, Sliced Banana and Coffee Whipped Cream. Sprinkled with Chocolate Shavings

WHITE CHOCOLATE PROFITEROLES
Choux Pastry Cases Filled with Chocolate Chantilly cream and Covered with White Chocolate Sauce

AFFOGATO
Two Scoops of Vanilla Ice Cream Served with a Shot of Hot Espresso

ADD A BOTTLE OF PROSECCO TO YOUR MEAL FOR £25.00!