

Paolo's

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I T A L I A N

Welcome

# • MENU •

## • PAOLO'S AFTERNOON TEA •

PRE-ORDER ONLY • SERVED UNTIL 5PM

ITALIAN STYLE SANDWICHES, MINI ARANCINI BALLS, SCONES SERVED WITH JAM & CLOTTED CREAM & INDIVIDUAL MINIATURE ITALIAN CAKES

SERVED WITH UNLIMITED TEA AND COFFEE

£50 FOR 2 PEOPLE • ADD PROSECCO FOR £5pp

## • SHARING •

*In Italy sharing food is a way of life.*

### OLIVES

MIXED MARINATED OLIVES

£5

### DEEP FRIED KING PRAWNS, CALAMARI & COURGETTES (for 2)

WITH GARLIC MAYO & CHILLI DIP

£26

### ANTIPASTO MISTO (for 2)

A SELECTION OF CURED MEATS & CHEESE FROM AROUND ITALY WITH MARINATED OLIVES & RUSTIC BREAD

£28

### HALF PIZZA & HALF PASTA (for 2)

CAN'T DECIDE BETWEEN THE TWO,  
THEN HAVE BOTH!

£28

*Select one pizza and one pasta from the menu to share. (You must choose the same pasta & pizza.)*

### CHEESE BOARD (for 2)

A MIX OF ITALIAN CHEESE, WITH WALNUTS, FIG & HONEY. GORGONZOLA, PECORINO, BUFFALO MOZZARELLA, BURRATA, TALEGGIO, ASIAGO, PARMIGGIANO & PROVOLONE PICCANTE.

£22

### 1 METRE OF PIZZA (for 4)

*Select from any of the pizza's on our menu.*

£35

## FOCCACIA

ROSEMARY & SEA SALT £7 • GARLIC & CHILLI £7 • CHERRY TOMATOES & BASIL £10

**ALLERGIES & INTOLERANCES:** PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

 = GLUTEN FREE  = VEGETARIAN

## • ANTIPASTI / STARTER •

### ARANCINE

CRISPY RED PEPPER RISOTTO BALLS  
FIOR DI LATTE CHEESE **V** £8

CRISPY HAGGIS RISOTTO BALLS,  
FIOR DI LATTE CHEESE £8

CRISPY NDUJA RISOTTO BALLS,  
FIOR DI LATTE CHEESE £8

*Nduja is a spicy, spreadable pork sausage*

### CAPRESE **V** **G**

BUFFALO MOZZARELLA,  
HERITAGE TOMATOES & BASIL £9

### BURATTA WITH PARMA HAM **G** £11

*Buratta is a creamier version of buffalo mozzarella*

### CALAMARI £12

DEEP FRIED SQUID CALAMARI –  
WITH GARLIC MAYO & CHILLI DIP

### STEAMED MUSSELS £12

WHITE WINE, GARLIC, PARSLEY  
& CHERRY TOMATOES

### BRUSCHETTA POMODORO **V** £7

CHERRY TOMATOES & BASIL ON TOASTED  
HOMEMADE BREAD

### BRUSCHETTA GORGONZOLA £9

TOASTED HOMEMADE BREAD WITH  
BLUE CHEESE, PARMA HAM & HONEY

### BRESAOLA **G** £11

BRESAOLA (AIR-DRIED FINELY SLICED BEEF)  
WITH CRISP PEPPERY ROCKET,  
SPRITZ OF LEMON & PARMESAN SHAVINGS

### MINISTRONE SOUP **V** £6

VEGETABLE SOUP SERVED WITH  
BREAD & BUTTER

### SOUP OF THE DAY £6

FRESH SOUP, SERVED WITH  
BREAD & BUTTER

*Please see the board*

### GARLIC BREAD **V**

FRESH GARLIC & PARSLEY £4 • FIVE CHEESE £6 • NDUJA £6 • MOZZARELLA CHEESE £5

## • SIDES •

ROCKET  
SALAD **G** £6  
WITH PARMESAN

MIXED SALAD **V** **G** £4

PEAS **G** £5  
WITH MASCARPONE,  
PANCETTA & ONION

FRIES **V** £4

PARMESAN FRIES £6

SWEET POTATO  
FRIES **V** £5

ROAST  
POTATOES **V** **G** £5  
WITH PEPPERS, GARLIC  
& ROSEMARY

FRIED COURGETTE  
STICKS **V** £6

BROCCOLI **V** £5  
SEASONED BROCCOLI

BREAD BASKET £6  
WITH BUTTER &  
DIPPING OLIVE OIL  
& BALSAMIC GLAZE

## • PASTA & RISOTTO •

### SPINACH & RICOTTA RAVIOLI £15

SAGE BUTTER & PARMESAN SAUCE

Ravioli (a filled enveloped of thin pasta dough) is popular all over Italy. This spinach & ricotta pasta is served in a modest sage butter and parmesan sauce to allow the filled ingredients to speak for themselves.

### PACCHERI NDUJA & BURATTA £15

LARGE TUBE PASTA WITH NDUJA CHILLI, FRESH RICOTTA & TOMATO, TOPPED WITH BURATTA CHEESE

This dish has the ultimate Italian trio of iconic ingredients.

Nduja is a spicy spreadable pork sausage from the small southern Calabrese town of Spilinga, Italy.

### PENNE ARRABBIATA £13

CHILLI, GARLIC & TOMATO

A spicy sauce made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil. The sauce originates from the Lazio region around Rome. Arrabbiata literally means "angry" in Italian, can you guess why this famous pasta dish got its name?

### MAMMA'S LASAGNE £14

BEEF RAGU & PECORINO CHEESE

Mamma Assunta's lasagne recipe is a Crolla family favourite. As we all know it is one of the most beloved Italian dishes in the world.

### BUCATINI CARBONARA £14

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

We make this classic Roman dish how it should be made, no cream. However if you prefer this dish with added cream please ask!

### BUTTERNUT SQUASH RISOTTO £14

SAGE BUTTER & PECORINO CHEESE

Butternut squash and sage is a marriage made in heaven as this simple yet flavour-packed risotto shows. The Italian twist of added pecorino cheese, one of the world's most ancient cheeses gives this dish a creamy indulgent feel.



### BUCATINI ARANCIA CACIO PEPE £15

BLACK PEPPER, PECORINO & ORANGE

The Roman classic with black pepper and orange twist. What makes this dish special is the pecorino – an Italian cheese made from sheep milk, with a sharp, salty flavour.

### GNOCCHI MARGHERITA £14

POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL

Gnocchi originates from Northern Italy. These delicate potato dumplings are traditionally served in a tomato sauce and topped with melted stringy mozzarella, however if you prefer a little extra kick add some chilli oil!

### LINGUINE WITH SEAFOOD £18

KING PRAWN, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

This dish is a seafood lovers dream. A punchy slightly spicy, elegant pasta dish, piled with the fruits of the sea. The secret is all in the execution.



### LINGUINE LOBSTER £25

CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI & PARSLEY

People often ask me what I would choose for my last supper. Well this is it! Lobster can be expensive but the flavour is superb, and for a special occasion – or even if you just fancy a treat – it's worth splurging for an amazing pasta dish.

### PACCHERI KING PRAWNS & PANCETTA £17

TOMATO & GARLIC

Paccheri are large, tubular shaped pasta originating from Campania & Calabria. This dish is oozing with wonderful flavours from the fresh juicy king prawns, crispy pancetta, tomatoes and garlic.

### PAPPARDELLE BOLOGNESE £14

SUCCULENT MEAT & RED WINE SAUCE

Bolognese sauce known in Italian as ragù, is a meat-based sauce, which has its origins in Bologna. Served with beautiful wide ribbons of pasta known as pappardelle from Tuscany.

**PAPPARDELLE PORCINI** ♡ £15  
WILD MUSHROOM & TRUFFLE OIL

*Porcini mushrooms give this Tuscan pasta a rich, nutty taste and a full depth of flavour. Truffle oil is a modern culinary ingredient used to impact the flavour and aroma of truffles to a dish. Mushrooms and truffle oil are the perfect companion to add to pasta.*

**MELANZANE PARMIGIANA** ♡ £14

DEEP-FRIED SLICED AUBERGINE FILLING, LAYERED WITH MOZZARELLA CHEESE & TOMATO SAUCE, AND THEN BAKED  
*The origin of the dish is claimed by the southern regions of Campania and Sicily. A true favourite!*

**BUCATINI AMATRICIANA** £14

GUANCALE (CURED PORK), CHILLI & TOMATO  
*PAPA GINO'S No.1 DISH. Originating from the town of Amatrice, Rome. A simplistic yet utterly delicious dish that continues to stand the test of time.*

**PACCHERI CINQUE FORMAGGI** £14

FIVE CHEESE PASTA  
*A cheese lover's heaven! Large tube shaped pasta with 5 different types of cheese, taleggio, gorgonzola, pecorino, parmigiano & asiago.*

**RISOTTO ASPARAGUS & KING PRAWNS** £17

WITH PEAS & PECORINO CHEESE  
*Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency. This simple, sophisticated and fabulously silky risotto combines arborio rice with pecorino cheese, peas, leeks, zesty lemon to give a super fresh tasting dish topped with king prawns.*

**PENNE CHICKEN & SWEET BELL PEPPERS** £14

IN TOMATO SAUCE  
*Succulent chicken & colourful, sweet bell peppers in a tomato sugo is so deliciously satisfying. It's the best chicken pasta around!*

GLUTEN FREE PASTA AVAILABLE ON REQUEST

• SALADS •

**GRILLED CHICKEN CAESAR** £14

GEM LETTUCE, CROUTONS, PANCETTA, PECORINO CHEESE & ANCHOVY DRESSING

**GRILLED PEACH AND BUFFALO MOZZARELLA** ♡ £15

WITH ROCKET SALAD, PARMA HAM, BALSAMIC VINEGAR & OLIVE OIL

**ANTIPASTO** £14

MIXED SALAD WITH MARINATED OLIVES, PARMA HAM, GRILLED PEPPERS AND AUBERGINE, SUN DRIED TOMATOES, PECORINO ROMANO, PROVOLONE PICANTE, RED WINE VINEGAR & OLIVE OIL

♡ Go vegetarian – order without ham.

# • PIZZA •

We use the finest San Marzano tomatoes and Fior di Latte mozzarella cheese to give you a great tasting pizza.

## PAOLO'S PIZZA

£15

WHITE BASE, HAM, ARTICHOKE, MOZZARELLA & NDUJA, DRIZZLED WITH TOMATO

*The pizza that crowned Paolo UK Number 1 Pizza Chef in 2015 in London.  
This pizza even made its debut on ITV!*

## CLASSIC MARGHERITA ✓

£11

TOMATO, MOZZARELLA & BASIL

*A typical Neapolitan pizza, made with san marzano tomatoes, mozzarella cheese, fresh basil, salt and extra-virgin olive oil. Traditionally, it is made with fior di latte (cow's milk mozzarella) rather than buffalo mozzarella.*

## THE REAL NEAPOLITAN

£14

SAUSAGE & FRIARIELLI

*If you go to Napoli you will find this pizza everywhere. Friarielli (marinated broccolli) with fior di latte mozzarella, proper Italian sausages, chilli and extra virgin olive oil.*

## SPICY NDUJA

£13

NDUJA WITH FIOR DI LATTE MOZZARELLA, TOMATO, CHILLI & EXTRA VIRGIN OLIVE OIL

*Nduja is a spicy, spreadable pork sausage from the small southern Calabrese town of Spilinga, Italy. This is the hottest pizza on the menu... are you brave enough?*

## MILANO

£14

TOMATO, MOZZARELLA, SALAMI MILANO, CHILLI & GARLIC

*A popular pizza with Italy's most authentic salami from Milan.*

## VEGETARIAN ✓

£13

PEPPERS, COURGETTE, MUSHROOMS, TOMATO & FIOR DI LATTE CHEESE

*This vegetarian dream is the perfect combination, loaded with colourful roasted vegetables and cheese, this will not disappoint.*

## ROCKET & PARMA

£14

TOMATO, MOZZARELLA, PARMA HAM, ROCKET LEAVES, SHAVINGS OF PARMESAN & DRIZZLED WITH BALSAMIC GLAZE

*Parma Ham also known as prosciutto is an Italian dry-cured ham that is thinly sliced. This is a pizza that everyone seems to love.*

## POLLO

£14

CHICKEN, RED ONION, GORGONZOLA & ROCKET

*Surprisingly this non-traditional pizza created by Paolo is a winner amongst our favourites. The rich flavours of the creamy gorgonzola are equally balanced by the chicken and red onion. Topped with crisp peppery rocket and shavings of parmesan.*

## CALZONE

£13

HAM & MOZZARELLA CHEESE

*The calzone (originated in Naples, Italy during the 18th century) is a scrumptious pocket of pizza dough filled with Italian ham and cheese.*

## BBQ MEAT DELUXE

£14

BBQ BASE, CHICKEN, HAM, SALAMI AND MOZZARELLA CHEESE.

*This American influenced pizza is delicious. With a sticky, tangy bbq sauce base topped with succulent chicken, Italian ham, slightly spiced salami from Milan and mozzarella cheese*

## PERSONALISE YOUR PIZZA

SELECT FROM ANY OF THE TOPPINGS ABOVE  
£1.50 PER EXTRA TOPPING

PAOLO RECOMMENDS OUR PIZZAS ARE SERVED UNSLICED FOR THE REAL ITALIAN EXPERIENCE.  
HOWEVER IF YOU PREFER YOURS SLICED THEN PLEASE ASK WHEN ORDERING.

## • OVEN & GRILL •

### CHICKEN IN BREADCRUMBS & MIXED NUTS £22

TOPPED WITH TALEGGIO & PARMA HAM

*A true favourite amongst our customers. This is a delicious, nutty, modern take on the traditional Italian dish chicken Milanese is topped with tangy taleggio cheese and parma ham on a bed of plum tomatoes..*

### CRISPY DUCK € £25

CHERRY & RED WINE SAUCE

*Tender, moist duck breasts with a crisp, golden brown skin are served topped with a cherry port wine sauce and mashed potato. Cherries are so popular in Italy it only felt right to accompany this duck dish with them.*

### 10oz STEAK € £32

FILLET OR SIRLOIN STEAK SERVED WITH FRIES OR ROASTED POTATOES

*Select from peppercorn, gorgonzola, wild mushroom or spicy nduja tomato sauce. Nduja is a spicy, spreadable pork sausage.*

### ITALIAN MEATBALLS £16

BEEF & PORK MEATBALLS, TOMATO, FRESH BASIL, PECORINO CHEESE & TOASTED CIABATTA

*There's little more comforting than a bowl of warm, flavoursome meatballs. This deliciously moreish dish is served with crunchy homemade bread.*

### BEEF TAGLIATA € £32

GRILLED FILLET STEAK MARINATED IN CHILLI & GARLIC, WITH ROCKET, PARMESAN FLAKES & BALSAMIC GLAZE

*Looking for a healthier version of steak and chips then look no further. A 10oz fillet steak, grilled then carved into thin slices, served on a bed of glazed rocket. This is the traditional way steaks are grilled and served in Northern Italy.*

#### DIPS

50p each

GARLIC MAYO	MAYO
SRIRACHA	KETCHUP
BBQ	SPICED MAYO
BASIL & LEMON MAYO	BROWN SAUCE

### SEA BASS € £23

PAN FRIED FILLET OF SEA BASS WITH OLIVE OIL, GARLIC, OLIVES & LEMON ZEST SERVED WITH CREAMY POTATO MASH

*Delicate yet flavoursome seabass is one of Italy's most sophisticated dishes.*

### GAMBERONI PICCANTE € £25

JUMBO KING PRAWNS WITH CHILLI, GARLIC, WHITE WINE, CHERRY TOMATOES SERVED WITH ROASTED POTATOES & PEPPERS

*In any country with a coastline, you're bound to find incredible prawn recipes central to its cuisine. Our mouth-watering, sweet, juicy king prawns are delicious, healthy and beautiful to look at.*

## • BURGERS •

ALL SERVED WITH EITHER FRIES OR SWEET POTATO FRIES

### CHICKEN BURGER £14

CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA CHEESE & SUNDRIED TOMATOES

### BEEF BURGER £12

6oz CLASSIC CHEDDAR CHEESE BURGER

### ITALIAN PORK BURGER £13

ITALIAN PORK SAUSAGE BURGER WITH FRIARIELLI (ITALIAN BROCCOLI), SWEET POTATO & MELTED SCAMORZA CHEESE

### MORTAZZA BURGER £14

6oz BEEF BURGER, MORTADELLA, SMOKED SCAMORZA CHEESE, MINI MOZZARELLA BALLS & PISTACHIO PESTO

### BACON BLUE BURGER £14

6oz BEEF BURGER WITH CRISPY BACON & MELTED GORGONZOLA BLUE CHEESE

### NDUJA BEEF BURGER £13

6oz BEEF BURGER TOPPED WITH RED PEPPERS & NDUJA

*Nduja is a spicy spreadable pork sausage*

### VEG BURGER v £12

VEGETABLE BURGER TOPPED WITH MELTED MOZZARELLA CHEESE

## • TRADITIONAL FAVOURITES •

### STEAK PIE

£12

SERVED WITH FRIES OR ROASTED POTATOES

Nothing beats a classic homemade steak pie, complete with golden brown flaky pastry and a rich filling.

### FISH PIE

£15

SERVED WITH FRIES OR ROASTED POTATOES

This fish pie recipe has bags of flavour from the generous chunks of smoked haddock, salmon, cod and prawns in a creamy white sauce. Topped with buttery mash potato this traditional pie is a perfect hearty dish.

### PROPER FISH & CHIPS

£15

You can't go wrong with this one, battered haddock served with chips and tartar sauce.

### BATTERED CHICKEN WITH FRIES

£13

Succulent battered chicken breasts gently fried until golden and crunchy.

### SCAMPI & CHIPS

£13

A 1970s classic restaurant dish of whole prawns coated in breadcrumbs then fried until golden and crisp, served with chips.

### MACARONI CHEESE

£13

Crisp on top, oozing with a cheddar parmesan sauce and perfectly cooked pasta our Mac and Cheese is a real tasty treat.

## • BAMBINO / KIDS •

Menu available for kids under 13

### MAINS £7.50

**CHEESE BURGER**  
WITH SALAD AND FRIES

**PENNE POMODORO** ✓  
TOMATO PASTA

**CHICKEN NUGGETS**  
WITH FRIES

**MOZZARELLA STICKS** ✓  
WITH FRIES

**PIZZA OF CHOICE** ✓

**MACARONI CHEESE**  
**LASAGNE**  
**BOLOGNESE**

### DESSERTS £5.00

#### BISCOFF SUNDAE

SALTED CARAMEL ICE-CREAM,  
BISCOFF SAUCE & CRUMB,  
TOPPED WITH CREAM

#### BROWNIE FUDGE SUNDAE

VANILLA ICE-CREAM, CHUNKS OF  
BROWNIE, TOPPED WITH CREAM

#### 2 SCOOPS OF ICE-CREAM

CHOOSE FROM: VANILLA  
CHOCOLATE / STRAWBERRY  
SALTED CARAMEL / NUTELLA  
COCONUT / LEMON SORBET

### DRINKS £1.95

#### FRUIT SHOOTS

ORANGE / BLACKCURRENT

#### FIZZY DRINKS

COKE / DIET COKE  
LEMONADE / FANTA / IRN-BRU

#### STILL DRINKS

ORANGE JUICE / APPLE JUICE  
MILK / STILL WATER

## • DESSERT •

**TIRAMISU** ✓ £8

**CHEESECAKE OF THE DAY** ✓ £8  
ASK FOR THE WEEKLY FLAVOUR

**CANNOLI** £9  
SERVED WITH PISTACHIO ICE-CREAM & WHITE CHOCOLATE

**STICKY TOFFEE PUDDING** ✓ £8  
SERVED WITH VANILLA ICE-CREAM

**BROWNIE** ✓ £8  
SERVED WITH VANILLA ICE-CREAM

**PANNA COTTA** £8

**NUTELLA DOUGH BALLS** ✓ £12  
SERVED WITH HOT CHOCOLATE, VANILLA ICE-CREAM AND PECAN NUTS

**AFFOGATO** ✓ £9  
CANTUCCI BISCOTTI, ESPRESSO & VANILLA ICE-CREAM

### GELATO ✓✓

NUTELLA  
SALTED CARAMEL  
VANILLA  
STRAWBERRY  
CHOCOLATE  
COCONUT  
PISTACHIO  
LEMON SORBET

1 SCOOP £3  
2 SCOOP £5  
3 SCOOP £7