Paolo's

ITALIAN

CHRISTMAS MENU

2 COURSES £35 • 3 COURSES £45

STARTERS

BRUSCHETTA POMODORO & BURRATA

This bruschetta hits all the marks with grilled bread, creamy burrata cheese, and heritage tomatoes

BRUSCHETTA PROVOLA, NDUJA & CHILLI HONEY

Spicy 'nduja and smokey provola cheese make ordinary bruschetta extraordinary

RIBOLLITA (V)

It doesn't get better than a satisfying pot of Ribollita, a classic Tuscan soup that's made with white beans, vegetables, and hearty day-old bread, and a little Parmesan cheese magic!

GAMBERONI & CALAMARI

A classic fritto misto with Deep fried squid, juicy king prawns in panko breadcrumbs, with lemon, basil, and mayo dip

DESSERTS

RUM BABA

TAGLIERE DI FORMAGGI

Artisan cheese board

TIRAMISU

GELATO

Choose from flavours:
vanilla, Nutella, pistachio, salted caramel, chocolate, lemon sorbet.

MAINS

RISOTTO CACIO PEPE E GAMBERO

Let's take the beloved Cacio e Pepe, otherwise known as "cheese and pepper" pasta, and make it better. This Cacio e Pepe risotto is creamy, cheesy, with a kick of pepper and king prawns just like the traditional Italian dish

CAVATELLI ALLA NORMA (V)

Small pasta shells, slow cooked aubergine, San Marzano tomatoes, fresh basil and ricotta cheese

TURKEY MEATBALLS

These baked turkey meatballs are just the ticket! Full of lean protein with a few vegetables snuck in, smothered in San Marzano tomatoes on a bed of toasted bread

TROFIE SALMONE AFFUMICATO

Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon and creamy mascarpone

STONE BASS

Our flavorful stone bass baked with olives, capers and wilted spinach on a bed creamy mash. A Mediterranean-inspired dish!

SIRLOIN STEAK & FRIES

Choose from:
peppercorn sauce or spicy nduja

FILLET STEAK & FRIES

Choose from:
peppercorn sauce or spicy nduja

Steakhouse classics – a creamy pepper sauce or spicy Nduja with juicy steak is a match made in heaven.