Paolo's

• ITALIAN KITCHEN •

MENU

ASSAGGI

ANTIPASTI

SECONDI

PASTA

PIZZA

CONTORNI

SPECIALE BIMBI

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ASSAGGI

OLIVES 4
sicilian lemon, garlic and chilli (VG) (GF)

PASTA FRITTA 7¾
scamorza, parmesan, tomato and basil sauce (V)

BREAD BASKET 4¾
italian butter and smoked sea salt or
extra virgin olive oil and balsamic (V)

PIZZETTA CON AGLIO 7
tomato and garlic pizza

ARANCINI 7¾
beef ragù and parmesan (GF)
or wild mushroom and truffle (V) (GF) 7¼

ANTIPASTI

BURRATA 9½
heritage tomatoes, baby basil, avocado
and balsamic onions (V) (GF)

BRESAOLA 12
cured fillet of beef, tomato, herb & crouton 'panzanella'
salad, roquette and parmesan shavings (GF)

COZZE E VONGOLE 9¾
scotch mussels, palourde clams, tomato,
garlic and chilli (GF)

PASTA E FAGIOLI 6½
cannellini and borlotti bean soup, ditalini pasta,
parmesan and herb oil (V)

ASPARAGI GRIGLIATI 8¼
grilled asparagus with truffle butter and
parmesan shavings (V) (GF)

MELANZANE ALLA PARMIGIANA 9¼
baked aubergine, tomato sauce, basil
and parmesan (V) (GF)

CALAMARI E ZUCCHINE FRITTE 7¾
deep fried calamari and courgettes, garlic, lemon
and saffron mayo (GF)

SHARING ANTIPASTI FOR 2

AFFETTATO MISTO 17½
italian meat selection, olives, artichokes,
sunblushed tomatoes & focaccia
(add burrata) 5

PIATTO VEGANO 16
tomato and olive bruschetta, balsamic onions,
vegetable caponata, grilled artichokes, sunblushed
tomatoes, grilled roquito peppers & crostini (VG, GF)

SECONDI

POLLO ALLA MILANESE 15½
cornfed chicken paillard, ciabatta and parmesan crumb,
orecchiette, tomato & basil

FEGATO ALLA VENEZIANA 17¾
grilled calves liver, mashed potato, onion & pinot grigio
jus and crispy onions (GF)
(add calves kidney) 4

BRACIOLA DI MAIALE 16½
pan roasted pork chop, lemon & herb butter, 'calabrese'
potatoes with nduja sausage and peppers (GF)

COSTATA DI MANZO 28
grilled ribeye steak on the bone, garlic butter, roast
vine tomatoes, crispy onions, heritage tomato
and onion salad, parmesan and truffle fries (GF)

POLLO ARROSTO AI FUNGHI 16¾
pan roasted cornfed chicken supreme, wild mushroom
cream, garlic spinach and rosemary sautéed potatoes (GF)

FILETTO DI SPIGOLA 19¾
wild seabass fillet, crushed saffron and lemon zest
potatoes, grilled asparagus, heritage tomato, capers
and virgin olive oil dressing (GF)

SALMONE ALLA GRIGLIA 17¾
grilled scottish salmon, garlic butter, vegetable
caponata, herbed new potatoes, broccoli
florets with anchovy crumb (GF)

SHARING SECONDI FOR 2

TAGLIATA DI CONTROFILETTO 49
500g thick cut sirloin steak cooked in the pizza
oven, topped with roquette & parmesan, 20yr aged
balsamic, crispy leeks, roast vine tomatoes, truffle
and parmesan fries (GF)

CONTORNI

SKINNY FRIES	3¾	**CREAMED POTATOES**	4
HERBED NEW POTATOES	4	**SAUTÉED POTATOES**	4
TRUFFLE & PARMESAN FRIES	6		
BROCCOLI & ANCHOVY CRUMB	4½	**GARLIC SPINACH**	4¾
HOUSE SALAD	4½	**ROQUETTE & PARMESAN**	5
HERITAGE TOMATO & ONION	5		

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PASTA (AVAILABLE WITH GLUTEN-FREE PASTA)

SPAGHETTI ALLE VONGOLE 16½
palourde clams, cherry tomatoes, garlic, chilli and white wine

SPAGHETTI ALLA CARBONARA 13
pancetta, cream, eggs and parmesan

SPAGHETTI AI GAMBERONI 17¾
king prawns, heritage tomatoes, garlic, chilli, san marzano tomato sauce and roquette

ORECCHIETTE AI BROCCOLI 12¾
roast broccoli, garlic, chilli, olive oil, lemon zest and parmesan crumb (V)
(add italian sausage) 3

ORECCHIETTE AL RAGÙ 14½
veal and porcini ragù, truffle, cream & parmesan

ORECCHIETTE AL SALMONE E ASPARAGI 16¾
fillet of salmon, grilled asparagus and tarragon cream

TORTELLONI AI FUNGHI 16¾
wild mushroom cream, truffle, roquette & parmesan (V)

LASAGNA AL FORNO 13¾
beef ragù, tomato sauce, béchamel and parmesan

SHARING PASTA FOR 2

PAOLO'S FREGOLA AI FRUTTI DI MARE 37
sardinian pasta, clams, mussels, squid, king prawns, garlic, chilli and san marzano sauce

SPECIALE BIMBI

POLLO ALLA MILANESE E PASTA 7
chicken paillard, ciabatta and parmesan crumb, orecchiette, tomato & basil

MARGHERITA PIZZA 6
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)

PASTA AL POMODORO 5½
orecchiette, basil & san marzano tomato sauce

PASTA ALLA BOLOGNESE 6
orecchiette, beef mince & san marzano tomato sauce

GARLIC DOUGH BALLS	4	**BROCCOLI**	3
CHERRY TOMATOES & CUCUMBER BATONS	4	**SPINACH**	3

PIZZA

MARGHERITA 9¾
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)

PAOLO 14¾
san marzano tomato sauce, fiordilatte, cooked ham, wild mushrooms, artichokes, black olives and oregano

LIVIA 13½
san marzano tomato sauce, fiordilatte, red onion, balsamic peppers, olives and basil (V)
also available with vegan cheese (VG)

TRE PORCI PICCANTE 16¾
san marzano tomato sauce, fiordilatte, nduja, sausage meat, spicy salami, fresh basil, chilli and garlic

DOPPIO PEPPERONI 14¾
san marzano tomato sauce, fiordilatte, pepperoni and salami milano

VACCA MATTA 15¾
san marzano tomato sauce, fiordilatte, beef ragù, beef salami, roquette, cherry tomatoes and parmesan

VEGANA 13¾
san marzano tomato sauce, vegan cheese, asparagus, sundried tomatoes, roquito peppers and olives (VG)

PIZZA BIANCA (NO TOMATO)

CAPRA 14½
fiordilatte, spinach, balsamic onion jam and goats cheese (V)

FUNGHI 14¾
mushroom purée, sautéed wild mushrooms, truffle, roquette and parmesan

PANCETTA E PORRI 15¼
fiordilatte, taleggio cheese, creamy leeks & pancetta

SPECIALE BIMBI-DESSERTS

ICE CREAM 2
one scoop, please ask for choice of flavours

YOGHURT LOLLY 2
strawberry or chocolate

BAMBINOCCINO free

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DESSERT & COFFEE

DOLCI

CAFFETTERIA

DRINKS LIST

WINES

COCKTAILS

SPIRITS

BEER & CIDER

SOFT DRINKS

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DOLCI

TIRAMISÙ 6½
italian classic, savoiardi, coffeee and zabaglione cream

BUDINO DI RISO 7
arborio rice pudding, chianti plums and vanilla soil
(available dairy-free and gluten-free)

BUDINO DI PANE E BURRO 6¾
winter berry bread & butter pudding with custard

PANNA COTTA AL CAFFÉ 6½
espresso and salted caramel 'panna cotta'
triple chocolate sauce (GF)

GELATERIA 2¼
ice creams and sorbets per scoop (GF)
please ask for choice of flavours

CAFFETTERIA

ESPRESSO	2
DOUBLE ESPRESSO	3
CAFFÈ LATTE	2½
CAPPUCCINO	2½
ENGLISH TEA	1½
FRESH PERUVIAN MINT TEA	2¼
HERB TEAS	2
LIQUEUR COFFEES	6½
ESPRESSO CORRETTO	5

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WHITE WINE

	175ml GLASS	BOTTLE
LANGUORE TREBBIANO CHARDONNAY RUBICONE smooth and dangerously quaffable - emilia-romagna	5¼	20
GUFETTO PINOT GRIGIO super fresh, clean and balanced - abruzzo	5¾	23
MOZZAFIATO FALANGHINA concentrated, exotic and floral - campania		24
ECLESSA VERMENTINO DI SARDEGNA wildly intense and aromatic - sardinia		28
VALLE BERTA GAVI subtle honeysuckle with zesty minerality - piedmont	7½	30
SOAVE CLASSICO, INAMA apricot and almond, complex & elegant - veneto		40

RED WINE

	175ml GLASS	BOTTLE
LANGUORE SANGIOVESE savoury, juicy, fresh & persistent - emilia-romagna	5¼	20
CRESCENDO MERLOT ruby red, round and full soft berries - italy		23
GUFETTO MONTEPULCIANO violet tones, deep cherry and green pepper - montepulciano d'abruzzo		24
MOZZAFIATO PRIMITIVO mouth coating plump ripe dates and chcocolate - puglia	6½	28
GRATI "G" CHIANTI rustic and traditional, full of cherries and charm - tuscany	7	30
VALPOLICELLA SUPERIORE RIPASSO, LA CASETTA 2017 rich and juicy with sweet spice, a baby amarone! - veneto		40

ROSÉ WINE

	175ml GLASS	BOTTLE
BEL CANTO PINOT GRIGIO ROSÉ clean and dry with subtle notes of strawberry - veneto	5¾	23
BARDOLINO CHIARETTO ROSÉ CHAPTER SERIES wild berries, crisp fresh and floral - veneto		25

SPARKLING WINE

	175ml GLASS	BOTTLE
PROSECCO BEL CANTO DOC NV fine delicate bubbles with peach & pear - veneto	6½	28

COCKTAILS

APEROL SPRITZ 8¼
prosecco, aperol and soda

HUGO 8½
prosecco, elderflower, mint, lime and soda

NEGRONI 9
campari, gin and sweet vermouth

ITALIAN MARGARITA 9
tequila, amaretto, orange and lime juice

THE ITALIAN 9
strawberry vodka, amaro montenegro, lime juice, honey and basil

SPIRITS

HOUSE VODKA, GIN, WHISKEY, RUM, BRANDY & LIQUEURS
single 3½
double 6
premium spirits on request

BOTTLED BEERS & CIDER

PERONI NASTRO AZZURRO 330ml 5
BIRRA MORETTI L'AUTENTICA 330ml 5
BREWDOG PUNK IPA 330ml 4
ANGIOLETTI CIDER 500ml 5½

SOFT DRINKS

WATER
acqua panna - still 750ml 4¼
san pellegrino - sparkling 750ml 4¼

FEVER-TREE MIXERS 150ml
indian tonic water 1½
light indian tonic water 1½
ginger ale 1½
ginger beer 1½
soda water 1½

BOTTLE/CAN 330ml
coca cola 3½
diet coca cola 3½
sprite 3½
peach ice tea 3¾
san pellegrino limonata 4
san pellegrino blood orange 4

JUICES
orange, apple or cranberry 2¾

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Enjoy your dining experience with us! We can't wait to welcome you back again soon.

"Buon Appetito!"

P. Mortali

Paolo Mortali, executive chef-owner

L. Mortali

Livia Mortali, chef-owner

tel: **020 8953 0470**
web: **paolositaliankitchen.co.uk**
email: **eat@paolositaliankitchen.co.uk**

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