

Antipasti - Starters

Mix marinated olives	£5.95
Olives & Bread	£9.00
Home made bread, Italian olives, with olive oil and balsamic vinegar.	
Garlic Bread	£9.00
Garlic butter and pizza bread	
Garlic Bread with cheese	£9.95
Mozzarella and garlic butter pizza bread	
Insalata Tricolore	£10.00
Avocado, fresh tomatoes and Mozzarella cheese, with extra virgin olive oil.	

Pasta Della Casa

Linguine Carbonara	£15.95
Bacon, egg yolk, cream sauce and black pepper.	
Linguine Alla Bolognese	£15.95
Minced beef and tomato sauce.	
Linguine Al Salmone	£16.50
Smoked salmon, peppercorns, white pepper, cream sauce and fresh dill.	
Linguine Ai Capperi	£17.50
Mixed seafood, bacon, capers, cream, garlic, onions and parsley.	
Linguine Primavera	£17.50
Mixed seafood, garlic, chilli, cherry tomatoes and touch of tomato sauce.	
Penne Al Pollo	£16.95
Chicken, mushrooms, asparagus, garlic, onions and cream.	
Penne Alla Sarda	£16.95
Pepperoni, black olives, sun-dried tomatoes, peppers, garlic, onions, mushrooms and tomato sauce.	
Penne Ai Gamberoni	£16.95
Prawns, garlic, black pepper, cream and tomato sauce.	

Traditional Italian Pizzas

Pizza Tartufata	£14.95
Tomato, mozzarella, mushrooms, truffle oil and Parmesan .cheese	
Pizza Capricciosa	£15.50
Tomato, mozzarella, artichokes, ham & mushroom.	
Pizza Campagnola	£15.50
Tomato, mozzarella, pepperoni salami, olives & artichoke.	
Pizza Vegetariana	£15.50
Tomato, mozzarella, artichoke, aubergine, olives & mushrooms.	
Pizza Quattro Stagioni	£15.95
Tomato, mozzarella, mushrooms, ham, pepperoni & olives.	
Pizza Parma	£16.50
Tomato, mozzarella, Parma ham & Parmesan cheese	

Al Forno - Oven Baked

Lasagna	£16.50
Layers of egg pasta, oven baked with a Bolognese and besciamella sauce, topped with Mozzarella cheese.	
Melanzane Al Forno	£16.50
Layers of aubergines, capers, egg, Parmesan, tomato sauce, oregano, topped with Mozzarella cheese.	
Cannelloni Veg	£16.50
Egg pasta stuffed with ricotta cheese and spinach, topped with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	

Insalate - Salad

Insalata Mista	£7.50
Mixed salad, tomatoes, cucumber, red onions, olives, olive oil and balsamic vinegar.	
Insalata Di Pomodoro E Cipolla	£6.95
Tomato and red onions salad, dressed with olive oil.	

Asparagus Al Forno	£10.50
Oven baked asparagus, topped with butter, Parma ham and Parmesan cheese.	
Avocado Al Forno	£10.50
Oven baked avocado, with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	
Mozzarella with Parma Ham	£11.00
Mozzarella, Parma ham, cherry tomatoes and capers. Served on a bed of salad, topped with olive oil, balsamic vinegar and a shaving of Parmesan cheese.	
Crespelle	£10.00
Oven baked pancakes, filled with spinach, mushrooms and ricotta cheese, topped with a butter and Parmesan cheese.	

Gnocchi

Gnocchi Gratinati	£15.95
Oven baked gnocchi with Bolognese and cream sauce, topped with Mozzarella cheese.	
Gnocchi Al Salmone	£16.95
Smoked salmon, courgette, onions, garlic, cream, white pepper and fresh dill.	
Gnocchi Alla Provenzale	£16.95
Pepperoni, onions, garlic, black olives, capers, sun-dried tomatoes, Gorgonzola cheese and cream.	
Gnocchi Alla Romana	£16.95
Bacon, onions, garlic, chilli, capers, tomato sauce, parsley and basil.	

Risotti

Risotto Zafferano	£17.95
Italian rice cooked with button mushrooms, onions, asparagus, cream, truffle oil and saffron sauce.	
Risotto Al Pollo	£18.95
Italian rice cooked with chicken, mushrooms, sun-dried tomatoes, onions, garlic, peppers, tomato sauce, black pepper and oregano.	
Risotto Casa	£18.95
Italian rice cooked with pepperoni, mixed seafood, cherry tomatoes, touch of tomato sauce, onions and garlic.	
Risotto Di Mare	£18.95
Italian rice cooked with mixed seafood, garlic, onions and tomato sauce.	
Risotto Gamberetti	£18.95
Italian rice cooked with prawns, bacon, asparagus, garlic and onions, in a creamy tomato sauce.	

Calamari	£10.50
Deep fried squid, served with a salad and tartare sauce.	
Bruschetta	For One £9.00 For Two £15.00
Bread, topped with freshly chopped tomatoes, red onions, garlic, Mozzarella cheese, salad and olive oil.	
Antipasto Della Casa	For One £10.00 For Two £17.95
Mixed Italian salami, cheese, tomatoes, artichokes, olives and bread.	

Carni - Meat

Pollo – Chicken

Pollo Alla Mostarda	£20.95
Grilled chicken breast, topped with sliced ham and Mozzarella cheese. Served on a creamy onions, garlic and French mustard sauce.	
Pollo Alla Valdostana	£20.95
Grilled chicken breast topped with sliced tomatoes, ham and Mozzarella cheese. Served on a tomato sauce, black pepper, garlic and oregano.	
Pollo Alla Gorgonzola	£20.95
Grilled chicken breast, topped with ham and Mozzarella cheese. Served with a creamy Gorgonzola sauce, cooked with onions and garlic.	
Pollo Al Prosciutto	£20.95
Grilled chicken breast topped with ham and Mozzarella. Served with a creamy paprika sauce, cooked with onions and garlic.	

Vitello – Veal

Vitello Ai Funghi	£22.95
Grilled escalopes of veal, served with a sauce cooked withonions, garlic, cream, mushrooms, black pepper and parsley.	
Vitello in Carrozza	£22.95
Grilled escalopes of veal, topped with fried aubergines, oregano and Mozzarella cheese. Served with a tomato sauce.	
Vitello Alla Gorgonzola	£23.95
Grilled escalopes of veal, served on a bed of sliced fried potatoes, with a creamy Gorgonzola cheese sauce, cooked with garlic and onions.	

Filleto – Fillet

Fillet Ai Funghi	£28.95
Grilled fillet steak served with mushrooms, black pepper and garlic in a demi-glass sauce.	
Fillet Al Pepe	£28.95
Grilled fillet steak served with a creamy French mustard sauce, onions, garlic, peppercorn and black pepper.	
Fillet Alla Gorgonzola	£29.95
Grilled fillet steak, served on a bed of sliced fried potatoes, with a creamy Gorgonzola cheese sauce, cooked with garlic and onions.	

Side Orders

Sautéed Rosemary Potatoes	£5.50
Seasonal Vegetables	£5.00
Chips	£5.50
Bread	£4.50

All our dishes are cooked on order.

Vegan, gluten free and vegetarian options available on selected dishes. Please ask our front staff.

PAOLO’S RESTAURANT

WINE & DRINKS

Red Wines

House Red 175ml glass **£7.50**
Soft, plummy, damson nose.
Spicy, herbal flavours.
Sour cherry and mineral hints
with firm dry tannins.

Montepulciano d'Abruzzo **£27.95**
Aromatic nose with blackberries and spice and a well-
rounded, fruit-driven finish on the palate.

Nero D'Avola Sicilia **£29.50**
Ruby red with intense aromas of black berry fruits.
Has loads of juicy dark fruit flavours and goes
perfectly with grilled red meats, charcuterie and cheese.

Valpolicella DOC **£29.95**
A terrific example of this North-East Italian red
which is flavour-boosted by re-fermenting the
wine on the skins of grapes used to make Amarone.
Reminiscent of incense and the sweet-sour
intensity of dried cherries.

Primitivo Masso Antico **£29.95**
Fully intense red colour & it's complex bouquet.
This wine is characterised by pine aromas that go
from mature fruit to spicy notes. This wine goes
well with meat & other dishes.

Chianti Classico DOC **£31.50**
Well balanced and ruby-red, with good structure and a
velvety texture. Aromas of cherries, plums, and iris.

Barolo DOCG **£59.50**
Red berry, dried rose, truffle and a hint of
scorched earth aromas come together on this
solid Barolo. Delivers wild cherry, ripe strawberry
alongside firm ripe and fresh acidity.

Amarone Della Valpolicella DOCG **£74.95**
Rich glossy, full bodied wine produced from
dried-grapes; packed with fl avours of raisins,
black cherry and chocolate

Soft Drinks

Sparkling Apple (275ml) **£4.95**
Sparkling Elderflower (275ml) **£4.50**

Italian Mineral Water Still/ **£5.95**
Sparkling (500ml)

Bottle Mixers **£2.95**

Coca-Cola / Coca-Cola Zero **£4.95**
/ Coca-Cola Diet / Diet Sprite
/ Fanta (330ml)

Orange / Apple Juice / Cranberry **£4.95**

White Wines

House White 175ml glass **£7.50**
Lifted, brightly fruity aromas
with tropical notes and citrus
undertones. Fabulously fresh.
Dry and refreshing with pink grapefruit, cut grass and
passion fruit flavours.

Pinot Grigio DOC **£26.95**
Delicately fruity, relatively full and ample with an ensemble
of aromas and great finesse.

Soave DOC **£26.95**
Medium-sweet and warming with sustained but well-
balanced acidity, pleasant aftertaste of almond Fresh
flowery hint of white grape and elder flowers, with ripe pale
white fruit such as apple and pear

Grillo Sicilia DOC **£26.95**
Vibrant yellow with lively exotic and citrus fruit aromas.
Fresh and crisp with pineapple and lemony flavour.

Frascati **£27.95**
One of Rome's classics, a superb golden dry white wine with
a fresh subtle aroma.

Verdicchio dei Castelli **£29.95**
Pale yellow in colour with a delicate and lingering aroma.
Dry, fresh, nicely acidic with good fruit and a subtle
aftertaste, which last pleasantly in the mouth.

Malborough Sauvignon Blanc, **£29.50**
New Zealand
Fresh and intense, suggestions of elderflower and sage.

Gavi DOCG **£33.50**
Straw yellow in colour with subtle green reflections. A
delicately aromatic and soft nose precedes a crisp and floral
palate with peachy undertones and well balanced structure.

Liquers & Spirits

Single **£5.95**
Double **£7.95**
Premium Single **£6.95**
Premium Double **£9.50**

Rose Wine

Pinot Grigio Blush Rosé 175ml glass **£7.50**
It is a fresh, clean and crisp wine
with a touch of spice.
A great match for light pasta,
fish or seafood dishes.

Champagne & Sparkling

Champagne Cordon Bleu **£55.00**
Brut de Vonge
Bright gold colour, wide aromatic complexity, Granny
Smith, lemon and honey.

Prosecco DOC Brut 75cl Bottle: **£29.95**
20cl Bottle: **£10.50**

Attractively intense, very fruity and aromatic, with hints of
Rennet Apples.

Rosé Prosecco DOC Brut **£29.95**

Beers

Peroni Nastro Azzuro 330ml, 5.1%vol **£5.95**

Moretti 330ml, 4.6%vol **£5.95**

Corona Extra 330ml, 4.6% vol **£5.95**

Guest Ale 500ml, 4.5% vol **£7.95**

Guest Cider 568ml, 4.5% vol **£7.95**

Alcohol Free 330ml, 0% vol **£5.00**

Cocktails & Aperitifs

Aperol Spritz / Campari Spritz **£18.95**
/ Limoncello Spritz * ***any two**

50ml of Aperol, 35ml Campari or 35ml Limoncello,
Prosecco, soda water on ice and fresh orange.

Gin & Tonic **£7.50**

Premium/ Flavoured **£8.50**

Gin & Tonic/Lemonade **£7.95**

Campari & Soda **£7.95**

Archers Woo Woo **£11.95**

25ml Archers, 25ml Vodka, cranberry juice and
dash of lime.

Espresso Martini **£12.50**

Vodka 25ml, coffee liquor 25ml and freshly brewed
espresso. Topped with coffee beans.

Negroni **£12.95**

London Gin 25ml, Campari 25ml,
Martini Rosso 25ml, on ice and a slice of lemon.

Lunch Menu

We have picked out some of your favourite dishes to enjoy at a special reduced price.

Select any dish for just £12.95

Served Monday - Saturday, 12pm - 3pm

Oven Baked

Lasagna
Layers of egg pasta, baked with a bolognese &
besciamella sauce, topped with mozzarella cheese.

Melanzane Al Forno
Layers of aubergines, capers, egg, Parmesan,
tomato sauce, oregano, topped with Mozzarella
cheese.

Penne Gratiné
Oven baked penne pasta, with Bolognese and
cream sauce, topped with mozzarella cheese.

Pasta Della Casa

Linguine Bolognese
Mince beef, tomato sauce and oregano.

Linquine Carbonara
Bacon, egg yolk, cream sauce and black pepper.

Penne Al Pollo
Chicken, mushrooms, asparagus, garlic, onions and cream sauce

Penne Amatriciana
Bacon, onions, chilli, garlic, black pepper, tomato sauce, parsley
and basil.

Penne Ragú
Bolognese sauce, ham and touch of cream.

Pizzas

Pizza Margherita
Tomato, mozzarella and oregano.

Pizza Pepperoni
Tomato, mozzarella, and pepperoni.

Pizza Funghi
Tomato, mozzarella and mushrooms.

Pizza Venecia
Tomato, mozzarella, ham and mushrooms.

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