

Paolo's

• ITALIAN KITCHEN •

MENU

ASSAGGI

ANTIPASTI

SECONDI

CONTORNI

PASTA

PIZZA

SPECIALE BIMBI

All our meals are freshly prepared to order, using locally sourced ingredients, so please bear with us if your wait is a little longer than expected, especially during busy times.

An optional and discretionary service charge of 12.5% will be added to your total bill, which is shared between all our staff.

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ASSAGGI

OLIVES sicilian lemon, garlic and chilli (VG) (GF)	4¾
BREAD BASKET italian butter and smoked sea salt or extra virgin olive oil and balsamic (V)	5¾
PASTA FRITTA scamorza, parmesan, tomato & basil sauce (V)	8¾
PIZZETTA CON AGLIO 12" tomato and garlic pizza (VG)	9½
PIZZETTA CON AGLIO E MOZZARELLA (NO TOMATO) 12" garlic and mozzarella pizza (V)	10¾
ARANCINI (3 pezzi) wild mushroom and truffle (V) or carbonara arancini	10¾

ANTIPASTI

ZUPPA DEL GIORNO soup of the day, please ask your server (V) (GF)	7½
CALAMARI E ZUCCHINE FRITTE deep fried calamari and courgettes, garlic, lemon and saffron mayo	8¾
BRUSCHETTA toasted garlic bread, heritage tomatoes, fresh basil & balsamic reduction (VG)	8¾
BURRATA heritage tomatoes, baby basil, avocado and balsamic onions (V) (GF)	11½
GAMBERONI AGLIO OLIO E PEPERONCINO king prawns, garlic and chilli (GF)	14
MELANZANE ALLA PARMIGIANA baked aubergine, tomato sauce, basil and parmesan (V) (GF)	11
VITELLO TONATO ITALIAN CLASSIC thin slices of braised veal, tuna caper and anchovy mayo (GF)	13
TORTA DI PESCE cod fish cake, tomato and onion, salsa verde & garlic mayo	11½
PROSCIUTTO CAPRAA E PERA parma ham, merlot poached pear and goat's cheese (GF)	12

SECONDI

POLLO ALLA MILANESE cornfed chicken paillard, ciabatta and parmesan crumb, orecchiette, tomato & basil	16¾
FEGATO ALLA VENEZIANA grilled calves liver, mashed potato, onion & pinot grigio jus and crispy onions	19½
BRACIOLA DI MAIALE pan roasted pork chop, lemon & herb butter, 'calabrese' potatoes with nduja sausage and peppers (GF)	16½
SALTIMBOCCA ALLA ROMANA thin slices of veal, sage, parma ham, marsala jus & skinny fries (GF)	22
BISTECCA DI COSTATA AL PEPE VERDE 225g ribeye steak, green peppercorn sauce, crispy onions, truffle and parmesan fries	23
POLLO ARROSTO AI FUNGHI pan roasted cornfed chicken supreme, wild mushroom cream, garlic spinach and rosemary sautéed potatoes (GF)	19½
FILETTO DI SPIGOLA wild seabass fillet, crushed saffron and lemon zest potatoes, tenderstem broccoli, heritage tomato, capers and virgin olive oil dressing (GF)	21

CONTORNI

SKINNY FRIES	3¾
CREAMED POTATOES	4
SAUTÉED POTATOES	4
TRUFFLE & PARMESAN FRIES	6
BROCCOLI & ANCHOVY CRUMB	5
GARLIC SPINACH	5¾
HOUSE SALAD	7
ROQUETTE & PARMESAN	7
HERITAGE TOMATO & ONION	7

PASTA (AVAILABLE WITH GLUTEN-FREE PASTA)

SPAGHETTI ALLA CARBONARA pancetta, cream, eggs and parmesan	15½
SPAGHETTI AI GAMBERONI king prawns, heritage tomatoes, garlic, chilli, san marzano tomato sauce	19½
ORECCHIETTE CARCIOFI E KALAMATA garlic, chilli, tomato sauce, olives & grilled artichoke (vg)	14
ORECCHIETTE AI BROCCOLI roast broccoli, tomato sauce, garlic, chilli, olive oil, lemon zest and parmesan crumb (V) (add italian sausage)	14½ 4
ORECCHIETTE AL RAGÙ veal and porcini ragù, truffle, cream & parmesan	16½
FETTUCCINE ZUCCHINI E MENTA grated courgette, mint, cream & goats cheese (V)	15½
FETTUCCINE PUTANESCA CON TONNO tuna, garlic, capers, anchovy, black olives & tomato sauce	16¾
RAVIOLI AI FUNGHI wild mushroom cream, truffle, roquette and parmesan (V)	17¾
GNOCCHI MORTALI house made gnocchi, tomato sauce, parmesan, burata & crispy parma ham	16½

SPECIALE BIMBI

TORTA DI PESCE cod fish cake & skinny fries	9
MARGHERITA PIZZA san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	7½
PASTA AL POMODORO orecchiette, basil & san marzano tomato sauce	6½
GNOCCHI BURRO E PARMIGIANO house made gnocchi with butter and cheese	7
GARLIC DOUGH STICKS	5
BROCCOLI	3



PIZZA - 12" WOOD-FIRED

MARGHERITA san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	11½
PAOLO san marzano tomato sauce, fiordilatte, cooked ham, wild mushrooms, artichokes, black olives and oregano	16¾
LIVIA san marzano tomato sauce, fiordilatte, red onion, peppers, balsamic onion jam, olives and basil (V) also available with vegan cheese (VG)	16
TRE PORCI PICCANTE san marzano tomato sauce, fiordilatte, nduja, sausage meat, spicy salami, fresh basil, chilli and garlic	18
TONINO san marzano tomato sauce, fiordilatte, tuna, black olives, red onion & salsa verde	17
DOPPIO PEPPERONI san marzano tomato sauce, fiordilatte, pepperoni and salami milano	16¾
VACCA MATTA san marzano tomato sauce, fiordilatte, beef ragù, beef salami, roquette, cherry tomatoes & parmesan	18
SCUSA NONNA (HAWAIIAN) san marzano tomato sauce, fiordilatte, cooked ham & pineapple	16
TIGRE NAPOLITANO san marzano tomato sauce, fiordilatte, buffalo mozzarella, nut free pesto & crispy basil	15¾
VEGANA san marzano tomato sauce, vegan cheese, baby spinach, sundried tomatoes, roquito peppers and olives (VG)	16¾

PIZZA BIANCA (NO TOMATO)

QUATTRO FORMAGGI fiordilatte, goats cheese, Gorgonzola, parmesan & oregano	16¾
CAPRA fiordilatte, spinach, balsamic onion jam and goats cheese (V)	15¾
FUNGHI fiordilatte, mushroom purée, sautéed wild mushrooms, truffle, roquette and parmesan (V)	16

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DESSERT & COFFEE

DOLCI

CAFFETTERIA

DRINKS LIST

WINES

COCKTAILS

SPIRITS

BEER & CIDER

SOFT DRINKS


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DOLCI

TIRAMISÙ italian classic, savoiardi, coffee and zabaglione cream	8
BROWNIE AL CIOCCOLATO chocolate brownie and salted caramel ice cream (N) (also available vegan and gluten-free)	9
ITALIAN MESS meringue, forest fruits, whipped vanilla mascarpone, custard & strawberry coulis (GF)	9
CALZONE DI TORTA DI MELA (FOR SHARING) apple pie & custard calzone, vanilla ice cream	12
PANNA COTTA ALLA VANIGLIA vanilla 'panna cotta', strawberry and prosecco coulis (GF)	8
GELATERIA ice creams and sorbets per scoop (GF) please ask for choice of flavours	3¼

SPECIALE BIMBI-DESSERTS

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

CAFFETTERIA

ESPRESSO	3
DOUBLE ESPRESSO	4
AMERICANO	3½
CAFFÈ LATTE	4
CAPPUCCINO	4
ENGLISH TEA	2½
FRESH PERUVIAN MINT TEA	3
HERB TEAS	2¾
LIQUEUR COFFEES	8½

DOLCI PICCOLI

GNOCCHI RIPIENI DI NUTELLA (MUST TRY) sweet gnocchi filled with nutella (N)	6
FOUR MINI CANNOLI SICILIANA crisp biscuity cone filled with flavoured ricotta (N)	6

WHITE WINE

175ml GLASS BOTTLE

LANGUORE TREBBIANO CHARDONNAY RUBICONE	6¾	22
smooth and dangerously quaffable - emilia-romagna		
GUFETTO PINOT GRIGIO	7½	27
super fresh, clean and balanced - abruzzo		
VERDICCHIO DEI CASTELLI DI JESI		32
wildly intense and aromatic - sardinia		
VALLE BERTA GAVI	9	35
subtle honeysuckle with zesty minerality - piedmont		
SOAVE CLASSICO, INAMA		44
apricot and almond, complex & elegant - veneto		

RED WINE

175ml GLASS BOTTLE

LANGUORE SANGIOVESE	6¾	22
savory, juicy, fresh & persistent - emilia-romagna		
GUFETTO MONTEPULCIANO		29
violet tones, deep cherry and green pepper - montepulciano d'abruzzo		
PRIMO PRIMITIVO	8	32½
mouth coating plump ripe dates and chocolate - puglia		
BARBERA D'ASTI ARALDICA		33
palate of red cherry and dried fruit - piedmont		
GRATI "G" CHIANTI	8	33
rustic and traditional, full of cherries & charm - tuscan		
VALPOLICELLA SUPERIORE RIPASSO, LA CASETTA 2017		44
rich & juicy with sweet spice, a baby amarone! - veneto		
MACARINI BAROLO LA MORRA 2017		68
the king of reds, complex and refined - piedmont		

ROSÉ WINE

175ml GLASS BOTTLE

BEL CANTO PINOT GRIGIO ROSÉ	7½	27
clean and dry with subtle notes of strawberry - veneto		

SPARKLING WINE

175ml GLASS BOTTLE

PROSECCO BEL CANTO DOC NV	8	32
fine delicate bubbles with peach & pear - veneto		
PAUL DROUET BRUT CHAMPAGNE		48
dry and sophisticated, palate of spiced apples and biscuits		

COCKTAILS

APEROL SPRITZ	10
prosecco, aperol and soda	
HUGO	10
prosecco, elderflower, mint, lime and soda	
NEGRONI	10
campari, gin and sweet vermouth	
ESPRESSO MARTINI	10
vodka, kahlua and espresso	
ITALIAN MARGARITA	10
tequila, amaretto, orange and lime juice	
THE ITALIAN	10
strawberry vodka, amaro montenegro, lime juice, honey and basil	
PORNSTAR MARTINI	10
vanilla vodka, passao, lime juice and prosecco	

SPIRITS

HOUSE VODKA, GIN, WHISKY, RUM, BRANDY AND LIQUEURS

single	4
double	7

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 500ml	
sparkling	2¾
still	2¾
FEVER-TREE MIXERS 150ml	
indian tonic water	2½
light indian tonic water	2½
ginger ale	2½
COCA COLA / COKE ZERO / SPRITE 330ml can	2¾
SAN PELLEGRINO LIMONATA 330ml can	3½
SAN PELLEGRINO BLOOD ORANGE 330ml can	3½
JUICES 300ml	
orange, apple or cranberry	3

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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

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