

# Paolo's

• ITALIAN KITCHEN •

## MENU

ASSAGGI

ANTIPASTI

SECONDI

CONTORNI

PASTA

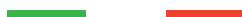
PIZZA

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.

*Amore e Sapore*



## ASSAGGI

<b>OLIVES</b>	4¾
sicilian lemon, garlic and chilli (VG) (GF)	
<b>BREAD BASKET (contains garlic)</b>	5¾
italian butter and smoked sea salt or extra virgin olive oil and balsamic (V)	
<b>PASTA FRITTA</b>	9¾
scamorza, parmesan, tomato & basil sauce (V)	
<b>PIZZETTA CON AGLIO</b>	9½
12" tomato and garlic pizza (VG)	
<b>PIZZETTA CON AGLIO E MOZZARELLA (NO TOMATO)</b>	10¾
12" garlic and mozzarella pizza (V)	
<b>ARANCINI (3 pezzi)</b>	10¾
wild mushroom and truffle (V)	

## ANTIPASTI

<b>ZUPPA DEL GIORNO</b>	8½
soup of the day, please ask your server (V) (GF)	
<b>CAVOLFIORE ARROSTO</b>	9¾
roast garlic & chilli cauliflower, pepper puree, toasted almonds and basil oil (VG) (GF)	
<b>CALAMARI E ZUCCHINE FRITTE</b>	9¾
deep fried calamari and courgettes, garlic, lemon and saffron mayo	
<b>BRUSCHETTA</b>	8¾
toasted garlic bread, heritage tomatoes, fresh basil & balsamic reduction (VG)	
<b>BURRATA</b>	11¾
heritage tomatoes, roasted peppers, black olive tapenade and olive crispbread (V)	
<b>GAMBERONI CALABRESE</b>	14
tiger prawns, nduja, garlic, chilli, tomato and toasted sourdough	
<b>MELANZANE ALLA PARMIGIANA</b>	11¾
baked aubergine, tomato sauce, basil and parmesan (V) (GF)	
<b>SALMONE AFFUMICATO</b>	13
scottish smoked salmon, shallot & caper marscapone and pane carasau	
<b>PROSCIUTTO, FICHI E BUFFALA</b>	13¾
parma ham, buffalo mozzarella, roast figs and roquette (GF)	

## SECONDI

<b>POLLO ALLA MILANESE</b>	17¾
cornfed chicken breast, ciabatta and parmesan crumb, spaghetti, tomato & basil	
<b>FEGATO ALLA VENEZIANA</b>	19¾
grilled calves liver, mashed potato, onion & pinot grigio jus and crispy onions	
<b>SALTIMBOCCA ALLA ROMANA</b>	22
thin slices of veal, sage, parma ham, marsala jus & skinny fries	
<b>BISTECCA DI COSTATA AL PEPE VERDE</b>	23¾
225g ribeye steak, green peppercorn sauce, crispy onions, truffle and parmesan fries	
<b>POLLO ARROSTO AI FUNGHI</b>	19¾
cornfed chicken supreme on the bone, wild mushroom cream, garlic spinach and rosemary sautéed potatoes (GF)	
<b>FILETTO DI SPIGOLA</b>	22
wild seabass fillet, crushed saffron and lemon zest potatoes, tenderstem broccoli, heritage tomato, capers and virgin olive oil dressing (GF) (DF)	
<b>FRITTO DI PLATESSA</b>	21
plaice goujons, light semolina crust, saffron & caper mayo and mediterranean salad	

## CONTORNI

<b>SKINNY FRIES</b>	4
<b>CREAMED POTATOES</b>	4
<b>SAUTÉED POTATOES</b>	4
<b>TRUFFLE &amp; PARMESAN FRIES</b>	6
<b>BROCCOLI &amp; ANCHOVY CRUMB</b>	5
<b>STEAMED BROCCOLI &amp; OLIVE OIL</b>	4
<b>GARLIC SPINACH</b>	5¾
<b>HOUSE SALAD</b>	6½
<b>ROQUETTE &amp; PARMESAN SALAD</b>	6
<b>TOMATO &amp; ONION SALAD</b>	6

## PASTA (AVAILABLE WITH GLUTEN-FREE PASTA)

<b>LASAGNA AL FORNO</b>	<b>15</b>
beef ragu, tomato sauce, bechamel & parmesan, garlic dough sticks	
<b>SPAGHETTI BOLOGNESE</b>	<b>14</b>
spaghetti, beef ragu and san marzano tomato sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>14</b>
pancetta, cream, eggs and parmesan	
<b>SPAGHETTI AI GAMBERONI</b>	<b>19¾</b>
tiger prawns, heritage tomatoes, garlic, chilli, san marzano tomato sauce	
<b>RISOTTO AI FUNGHI</b>	<b>16</b>
wild mushroom, black truffle paste and parmesan	
<b>ORECCHIETTE CARCIOFI E KALAMATA</b>	<b>14½</b>
garlic, chilli, tomato sauce, olives & grilled artichoke (VG)	
<b>ORECCHIETTE AI BROCCOLI</b>	<b>14½</b>
roast broccoli, tomato sauce, garlic, chilli, olive oil, lemon zest and crispy onion skins (V)	
	<b>4</b>
(add italian sausage)	
<b>FETTUCCINE AL RAGÙ</b>	<b>16½</b>
veal and porcini ragù, truffle, cream & parmesan	
<b>RAVIOLI BURRO E SALVIA</b>	<b>17</b>
spinach & ricotta ravioli, butter, sage, parmesan & toasted pine nuts (V)	
<b>GNOCCHI MORTALI</b>	<b>16</b>
house made gnocchi, tomato sauce, parmesan, burata & crispy parma ham	

## SPECIALE BIMBI



<b>MARGHERITA PIZZA</b>	<b>8</b>
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	
<b>PEPPERONI PIZZA</b>	<b>9</b>
san marzano tomato sauce, fiordilatte, pepperoni	
<b>SPAGHETTI BOLOGNESE</b> (15 mins cooking time)	<b>9</b>
spaghetti, minced beef & san marzano tomato sauce	
<b>PASTA AL POMODORO</b> (15 mins cooking time)	<b>7</b>
orecchiette, basil & san marzano tomato sauce (V)	
<b>GNOCCHI BURRO E PARMIGIANO</b>	<b>7</b>
house made gnocchi with butter and cheese	
<b>GARLIC DOUGH STICKS</b>	<b>6</b>
house made pizza dough sticks and garlic butter	

## PIZZA - 12" WOOD-FIRED

<b>MARGHERITA</b>	<b>11½</b>
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	
<b>PAOLO</b>	<b>15¾</b>
san marzano tomato sauce, fiordilatte, cooked ham, wild mushrooms, artichokes, black olives & oregano	
<b>LIVIA</b>	<b>15</b>
san marzano tomato sauce, fiordilatte, red onion, peppers, balsamic onion jam, olives and basil (V)	
also available with vegan cheese (VG)	
<b>TRE PORCI PICCANTE</b>	<b>18</b>
san marzano tomato sauce, fiordilatte, nduja, sausage meat, spicy salami, fresh basil, chilli & garlic	
<b>TONINO</b>	<b>16</b>
san marzano tomato sauce, fiordilatte, tuna, black olives and red onion	
<b>DOPPIO PEPPERONI</b>	<b>15½</b>
san marzano tomato sauce, fiordilatte, pepperoni and salami milano	
<b>VACCA MATTA</b>	<b>17</b>
san marzano tomato sauce, fiordilatte, beef ragù, beef salami, roquette, cherry tomatoes & parmesan	
<b>SCUSA NONNA (HAWAIIAN)</b>	<b>15</b>
san marzano tomato sauce, fiordilatte, cooked ham & pineapple	
<b>TIGRE NAPOLITANO</b>	<b>15¾</b>
san marzano tomato sauce, fiordilatte, buffalo mozzarella, nut free pesto & crispy basil	
<b>VEGANA</b>	<b>15¾</b>
san marzano tomato sauce, vegan cheese, baby spinach, sundried tomatoes, roqueto peppers and olives (VG)	
<b>AMATRICIANA</b>	<b>15½</b>
san marzano tomato sauce, fiordilatte, onion, garlic and pancetta	
<b>MARTINO</b>	<b>16½</b>
san marzano tomato sauce, fiordilatte, grilled chicken and sweetcorn	

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## DESSERT & COFFEE

DOLCI

CAFFETTERIA

## DRINKS LIST

WINES

COCKTAILS

SPIRITS

BEER & CIDER

SOFT DRINKS

*Amore e Sapore*



## DOLCI

**TIRAMISÙ** 8½  
italian classic, savoiardi, coffee and zabaglione cream (N)

**BROWNIE AL CIOCCOLATO** 9  
chocolate brownie and salted caramel ice cream (N)  
(also available vegan and gluten-free)

**ITALIAN MESS** 9  
meringue, forest fruits, whipped vanilla mascarpone, custard & strawberry coulis (GF)

**CALZONE DI BANANA E CIOCCOLATO (FOR SHARING!)** 14  
banana, chocolate and custard calzone, vanilla ice cream (order by 9.30pm)

**PANNA COTTA ALLA VANIGLIA** 8½  
vanilla 'panna cotta', strawberry and prosecco coulis (GF)

**GELATERIA**  
ice creams per scoop (GF) 3½

- madagascan vanilla
- chocolate fondant
- salted caramel
- strawberry cheesecake

sorbets per scoop (VG) 3½

- alphonso mango
- sicilian lemon
- blood orange

## DOLCI PICCOLI

**GNOCCHI RIPIENI DI NUTELLA** 7  
sweet gnocchi filled with nutella (N)

**FOUR MINI CANNOLI SICILIANA** 6  
crisp biscuity cone filled with flavoured ricotta (N)

## CAFFETTERIA

**ESPRESSO** 3

**DOUBLE ESPRESSO** 4

**AMERICANO** 3½

**CAFFÈ LATTE** 4

**CAPPUCCINO** 4

**ENGLISH TEA** 3

**FRESH PERUVIAN MINT TEA** 3½

**HERB TEAS** 3

**LIQUEUR COFFEES** 8½

## WHITE WINE

	175ml GLASS	BOTTLE
<b>VIGNA DEL COLLE TREBBIANO RUBICONE</b>	6¾	22
light & fruity flavours of fresh lemon & pear - emiglia romagna		
<b>NAONIS PINOT GRIGIO 2022</b>	7¾	26
slightly fruity bouquet, light note of almonds - veneto		
<b>SAUVIGNON BLANC SERIADE CIVA 2022</b>	8	27
notes of passion fruit, nettle and boxwood - giulia		
<b>CHARDONNAY FRIULI COLLI ORIENTALI TENIMENTI CIVA 2022</b>		28
aromatics of orchard fruit and vanilla with a fine citrus acidity - giulia		
<b>TENUTA SCUOTTO CAMPANIA FALANGHINA IGP 2022</b>		33
fruity aromas of apricot & pineapple - campania		
<b>MARCHESI DI BAROLO GAVI DEL COMUNE DI GAVI 2022</b>		35
fine, fruity and floral aroma recalls golden apples, green almonds and chamomile - piemonte		

## ROSÉ WINE

	175ml GLASS	BOTTLE
<b>NAONIS PINOT GRIGIO BLUSH 2022</b>	7¾	26
delicate aroma of redcurrant and rose petals - veneto		

## RED WINE

	175ml GLASS	BOTTLE
<b>VIGNA DEL COLLE SANGIOVESE RUBICONE</b>	6¾	22
fruity notes of red berries fragrances of red rose - emiglia romagna		
<b>MERLOT APPASSIMENTO SERIADE FRIULI VENEZIA GIULIA 2022</b>		25
fresh and lively, an intense and complex nose, hints of cherry, tamarind and raspberries - giulia		
<b>MALBEC VENEZIA DOC SAVIAN 2023</b>	7¾	28
deliciously fruity with notes of blackberry - veneto		
<b>LOREDAN GASPARIN CABERNET SAUVIGNON DOC MONTELO 2020</b>	8½	33
Intense dark ruby red, aroma of red berries, pepper and liquorice, elegant tannins on the palate - veneto		
<b>PAOLO LEO PRIMITIVO DI MANDURIA PASSO DEL CARDINALE 2022</b>		35
smooth red wine, notes of red berries & soft fruits - puglia		
<b>VILLA TRASQUA CHIANTI CLASSICO DOCG RISERVA FANATICO 2017</b>		36
intense ruby red, elegant fruity notes of black cherry and canned berries with spicy vanilla - toscana		
<b>TENUTA SANT'ANTONIO SELEZIONE ANTONIO CASTAGNEDI AMARONE DELLA VALPOLICELLA DOCG 2016</b>		54
ruby red with purple reflections, ripe red fruit aroma, spicy liquorice and hints of chocolate - veneto		

## SPARKLING WINE

	175ml GLASS	BOTTLE
<b>NAONIS PROSECCO DOC EXTRA DRY NV</b>	8	32
intense aroma, complex, fine, fruity and fragrant - veneto		
<b>JACQUES BARDELOT BRUT CHAMPAGNE NV</b>		42
delicate and discreet nose with a lively mouth, beautifully balanced champagne - bardebot, france		

## COCKTAILS

<b>APEROL SPRITZ</b>		11
prosecco, aperol and soda		
<b>HUGO</b>		11
prosecco, elderflower, mint, lime and soda		
<b>NEGRONI</b>		11
campari, gin and sweet vermouth		
<b>ESPRESSO MARTINI</b>		11
vodka, kahlua and espresso		
<b>GIN GARDEN</b>		11
gin, lime juice, elderflower cordial, apple juice & fresh mint		
<b>THE ITALIAN</b>		11
strawberry vodka, amaro montenegro, lime juice, honey and basil		
<b>PORNSTAR MARTINI</b>		11
vanilla vodka, passao, lime juice and prosecco		

## SPIRITS

<b>HOUSE VODKA, GIN, WHISKY, RUM, BRANDY &amp; LIQUEURS</b>		
single	4	double 7
<b>PREMIUM SPIRITS ON REQUEST</b>		

## BOTTLED BEERS & CIDER

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

## SOFT DRINKS

<b>SPARKLING / STILL WATER</b>	500ml	3
<b>FEVER-TREE MIXERS</b>	150ml	
indian tonic water / light indian tonic water		2½
ginger ale		2½
<b>COCA COLA / COKE ZERO / SPRITE</b>	330ml can	3
<b>SAN PELLEGRINO LIMONATA</b>	330ml can	3½
<b>SAN PELLEGRINO BLOOD ORANGE</b>	330ml can	3½
<b>JUICES - ORANGE, APPLE OR CRANBERRY</b>	300ml	3

# Paolo's

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

*"Buon Appetito!"*



Paolo Mortali, executive chef-owner



Livia Mortali, chef-owner



**Travellers'  
Choice  
Winner  
2023**



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