



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

A small graphic of the Italian flag, consisting of three horizontal stripes of equal width: green on top, white in the middle, and red on the bottom.

ASSAGGI

OLIVES	4¾
sicilian lemon, garlic and chilli (VG) (GF)	
BREAD BASKET (contains garlic)	6½
italian butter and smoked sea salt or extra virgin olive oil and balsamic (V)	
PASTA FRITTA	10½
fried ravioli, scamorza, parmesan, tomato & basil sauce (V)	
PIZZETTA CON AGLIO	9½
12" tomato and garlic pizza (VG)	
PIZZETTA CON AGLIO E MOZZARELLA (NO TOMATO)	10¾
12" garlic and mozzarella pizza (V)	
ARANCINI (3 pezzi)	10¾
wild mushroom and truffle (V)	

ANTIPASTI

ASPARAGI ALLA GRIGLIA	11½
grilled asparagus, truffle butter & parmesan (V) (GF)	
CALAMARI E ZUCCHINE FRITTE	9¾
deep fried calamari and courgettes, lemon and saffron mayo	
BRUSCHETTA	8¾
toasted garlic bread, vine tomatoes, fresh basil & balsamic reduction (VG)	
BURRATA	11¾
beef tomato, nut-free pesto, olive tapenade, and olive crispbread (V)	
GAMBERONI CALABRESE	14
tiger prawns, nduja, garlic, chilli, cherry tomatoes and toasted sourdough	
MELANZANE ALLA PARMIGIANA	11¾
baked aubergine, tomato sauce, basil and parmesan (V) (GF)	
LAURO'S COZZE	11½
fresh scottish mussels, garlic, chilli, tomato sauce and toasted sourdough	
BRESAOLA	13
air-cured beef fillets, rocket, parmesan & truffle mayo (GF)	

SECONDI

POLLO ALLA MILANESE	18¾
cornfed chicken breast, ciabatta and parmesan crumb, spaghetti, tomato & basil	
POLLO ALLA CACCIATORE	19¾
cornfed chicken supreme on the bone, tomato sauce, artichokes, black olives, peppers & creamed potatoes (GF)	
FEGATO ALLA VENEZIANA	19¾
grilled calves liver, mashed potato, onion & pinot grigio jus and crispy onions	
SALTIMBOCCA ALLA ROMANA	22
thin slices of veal, sage, parma ham, marsala jus & skinny fries	
POLLO ARROSTO AI FUNGHI	19¾
cornfed chicken supreme on the bone, wild mushroom cream, garlic spinach and rosemary sautéed potatoes (GF)	
FILETTO DI SPIGOLA	22¾
wild seabass fillet, crushed saffron & lemon zest potatoes, tenderstem broccoli, tomato, capers and virgin olive oil dressing (GF) (DF)	
TONNO ALLA GRIGLIA	23
fresh grilled tuna (served pink) tomato & onion salad, salsa verde (GF)	
BISTECCA DI COSTATA AL PEPE VERDE	225g 25¾ 350g 34
ribeye steak, green peppercorn sauce, crispy onions, truffle & parmesan fries	

CONTORNI

SKINNY FRIES	4½
CREAMED POTATOES	4½
SAUTÉED POTATOES	4½
TRUFFLE & PARMESAN FRIES	6½
BROCCOLI & ANCHOVY CRUMB	5½
STEAMED BROCCOLI & OLIVE OIL	4½
GARLIC SPINACH	5¾
HOUSE SALAD	6½
ROQUETTE & PARMESAN SALAD	6½
TOMATO & ONION SALAD	6½

PASTA (AVAILABLE WITH GLUTEN-FREE PASTA)

PENNE AL'ARRABIATA	13
garlic, chilli, tomato sauce, parsley (VG)	
LASAGNA AL FORNO	15
beef ragu, tomato sauce, bechamel & parmesan, garlic dough sticks	
SPAGHETTI BOLOGNESE	14¾
spaghetti, beef ragu and san marzano tomato sauce	
SPAGHETTI ALLA CARBONARA	14¾
pancetta, cream, eggs and parmesan	
SPAGHETTI AI GAMBERONI	19¾
tiger prawns, cherry tomatoes, garlic, chilli, san marzano tomato sauce	
RISOTTO AL ASPARAGI E PIZZELLI	15
asparagus, peas, tarragon & parmesan (V)(GF)	
PENNE CARCIOFI E KALAMATA	14¾
garlic, chilli, tomato sauce, olives & grilled artichoke (VG)	
PENNE AI BROCCOLI	14¾
roast broccoli, tomato sauce, garlic, chilli, olive oil, lemon zest and crispy onions (VG)	
(add italian sausage)	4
FETTUCCINE AL RAGÙ	17½
veal and porcini ragù, truffle, cream & parmesan	
RAVIOLI AI FUNGHI	17¾
wild mushroom cream, black truffle & parmesan (V)	
GNOCCHI MORTALI	16
house made gnocchi, tomato sauce, parmesan, burata & crispy parma ham	

SPECIALE BIMBI



MARGHERITA PIZZA	9
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	
PEPPERONI PIZZA	9¾
san marzano tomato sauce, fiordilatte, pepperoni	
SPAGHETTI BOLOGNESE (15 mins cooking time)	9¾
spaghetti, beef ragu & san marzano tomato sauce	
PASTA AL POMODORO (15 mins cooking time)	7¾
penne, basil & san marzano tomato sauce (V)	
GARLIC DOUGH STICKS	7½
house made pizza dough sticks and garlic butter	

PIZZA - 12" WOOD-FIRED

MARGHERITA	11½
san marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil (V)	
PAOLO	15¾
san marzano tomato sauce, fiordilatte, cooked ham, wild mushrooms, artichokes, black olives & oregano	
LIVIA	15
san marzano tomato sauce, fiordilatte, red onion, peppers, balsamic onion jam, olives and basil (V)	
also available with vegan cheese (VG)	
TRE PORCI PICCANTE	17
san marzano tomato sauce, fiordilatte, nduja, sausage meat, spicy salami, fresh basil, chilli & garlic	
TONINO	16
san marzano tomato sauce, fiordilatte, tuna, black olives and red onion	
DOPPIO PEPPERONI	15½
san marzano tomato sauce, fiordilatte, pepperoni and salami milano	
VACCA MATTA	17
san marzano tomato sauce, fiordilatte, beef ragù, beef salami, roquette, cherry tomatoes & parmesan	
SCUSA NONNA (HAWAIIAN)	15
san marzano tomato sauce, fiordilatte, cooked ham & pineapple	
TIGRE NAPOLITANO	15¾
san marzano tomato sauce, fiordilatte, buffalo mozzarella, nut free pesto & crispy basil	
VEGANA	15¾
san marzano tomato sauce, vegan cheese, baby spinach, sundried tomatoes, roquito peppers and olives (VG)	
COTTO E FUNGHI	15
san marzano tomato sauce, fiordilatte, cooked ham and mushroom	
MARTINO IL MEXICANO	16½
san marzano tomato sauce, fiordilatte, grilled chicken, sweetcorn, peppers, paprika & jalapenos	
PARMA	16½
san marzano tomato sauce, fiordilatte, parma ham, rocket & parmesan	
"LOVE YOUR CRUSTS? — TREAT THEM TO A DIP!"	
garlic and parmesan	1½
creamy jalapenos	1½
san marzano DOP	1½



DESSERT & COFFEE

DOLCI

CAFFETTERIA

DRINKS LIST

WINES

COCKTAILS

SPIRITS

BEER & CIDER

SOFT DRINKS

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)

TORTA DI FORMAGGIO 9
cheesecake of the week ask your server

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

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

GNOCCHI RIPIENI DI NUTELLA 8½
sweet gnocchi filled with nutella (N)

FOUR MINI CANNOLI SICILIANA 6¾
crisp biscuity cone filled with flavoured ricotta (N)

GELATERIA
ice creams per scoop (GF) 3½
• madagascan vanilla
• chocolate fondant
• salted caramel
• plus FLAVOUR OF THE WEEK

sorbets per scoop (VG) 3½
• alphonso mango
• sicilian lemon

CAFFETTERIA

ESPRESSO 3

DOUBLE ESPRESSO 4

AMERICANO 3¾

CAFFÈ LATTE 4½

CAPPUCCINO 4½

ENGLISH TEA 3½

FRESH PERUVIAN MINT TEA 3½

HERB TEAS 3½

LIQUEUR COFFEES 8½

WHITE WINE

175ml GLASS BOTTLE

FIDELIO CATARRATTO - PRINCIPE DI CORLEONE 7¼ 24½
aromas of citrus and tropical fruits, herbs and sweet spices, fresh and crispy finish - sicilia

NAONIS PINOT GRIGIO 2022 8¼ 27¾
slightly fruity bouquet, light note of almonds - veneto

SAUVIGNON BLANC SERIADE CIVA 2022 29¾
notes of passion fruit, nettle and boxwood - giulia

CHARDONNAY FRIULI COLLI ORIENTALI 32
TENIMENTI CIVA 2022
aromatics of orchard fruit and vanilla with a fine citrus acidity - giulia

SOAVE MONTE DI COLOGNOLA 2023 35
aromas include fresh white flowers, elderberry, apple & pear - verona

MARCHESI DI BAROLO GAVI 9¾ 37
DEL COMUNE DI GAVI 2022
fine, fruity and floral aroma recalls golden apples, green almonds and chamomile - piemonte

ROSÉ WINE

175ml GLASS BOTTLE

NAONIS PINOT GRIGIO BLUSH 2022 8¼ 27¾
delicate aroma of redcurrant and rose petals - veneto

RED WINE

175ml GLASS BOTTLE

FIDELIO NERO D'AVOLA - PRINCIPE DI CORLEONE 7¼ 24½
deep red with delicate bouquet, hints of blackberry & blackcurrant, soft, velvety and full bodied - sicilia

MONTEPULCIANO COLLE CORVIANO 2022 28½
intense ruby red colour with violet undertones, full bodied with bouquet of ripe red fruit - abruzzo

MALBEC VENEZIA DOC SAVIAN 2023 8½ 31
deliciously fruity with notes of blackberry - veneto

CHIANTI CLASSICO DOCG ROCCA DELLE MACIE 34
intense ruby red, elegant fruity notes of black cherry and canned berries with spicy vanilla - toscana

LOREDAN GASPARIN CABERNET SAUVIGNON 35
DOC MONTELLO 2020
Intense dark ruby red, aroma of red berries, pepper and liquorice, elegant tannins on the palate - veneto

PAOLO LEO PRIMITIVO DI MANDURIA PASSO DEL 9¾ 35
CARDINALE 2022
smooth red wine, notes of red berries & soft fruits - puglia

TENUTA SANT'ANTONIO SELEZIONE ANTONIO 56
CASTAGNEDI AMARONE DELLA VALPOLICELLA DOCG 2016
ruby red with purple reflections, ripe red fruit aroma, spicy liquorice and hints of chocolate - veneto

SPARKLING WINE

175ml GLASS BOTTLE

NAONIS PROSECCO DOC EXTRA DRY NV 8 32
intense aroma, complex, fine, fruity and fragrant - veneto

JACQUES BARDELOT BRUT CHAMPAGNE NV 42
delicate and discreet nose with a lively mouth, beautifully balanced champagne - bardelot, france

COCKTAILS

APEROL SPRITZ 11
prosecco, aperol and soda

HUGO 11
prosecco, elderflower, mint, lime and soda

NEGRONI 11
campari, gin and sweet vermouth

ESPRESSO MARTINI 11
vodka, kahlua and espresso

GIN GARDEN 11
gin, lime juice, elderflower cordial, apple juice & fresh mint

THE ITALIAN 11
strawberry vodka, amaro montenegro, lime juice, honey and basil

PORNSTAR MARTINI 11
vanilla vodka, passao, lime juice and prosecco

SPIRITS

HOUSE VODKA, GIN, WHISKY, RUM, BRANDY & LIQUEURS
single 5 double 8

PREMIUM SPIRITS ON REQUEST

BOTTLED BEERS & CIDER

PERONI NASTRO AZZURRO 330ml 5

BIRRA MORETTI L'AUTENTICA 330ml 5

BREWDOG PUNK IPA 330ml 4½

ANGIOLETTI CIDER 500ml 6

MORETTI ZERO 0.0 330ml 5

SOFT DRINKS

SPARKLING / STILL WATER 500ml 3

PUREZZA SPARKLING DRAUGHT WATER 1litre 1

PUREZZA SPARKLING WITH LIME CORDIAL 1litre 2

FEVER-TREE MIXERS 150ml 2½

indian tonic / light indian tonic / ginger ale

COCA COLA / COKE ZERO / SPRITE 330ml can 3

SAN PELLEGRINO LIMONATA 330ml can 3½

SAN PELLEGRINO BLOOD ORANGE 330ml can 3½

JUICES - ORANGE, APPLE OR CRANBERRY 300ml 3½

Paolo's

• ITALIAN KITCHEN •

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
2024**



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Amore e Sapore

