

Da Paolo Sample Menu

Antipasti - starters

Garlic bread £5.95

Bruschetta £6.95

Selection of Italian breads with olive oil £2.95

Marinated olives £2.95

Zuppa di verdure di stagione (v) £6.95
Seasonal vegetable soup

Crostini di funghi e balsamico £6.95
Sautéed mushrooms, bacon & garlic on a toasted bread

Insalata caprese (v) £7.95
Mozzarella cheese, avocado and vine tomatoe

Sardine grigliate con rosmarino e aglio £7.95
Grilled sardines with rosemary and garlic dressing

Salsiccia Italiana alla griglia £7.95
Grilled Italian sausage with salad & pecorino cheese

Asparagi gratinati (v) £7.95
Fresh asparagus "gratin" with parmesan cheese

Cozze all' arrabbiata £7.95
Mussels with garlic, chillies and tomato sauce.

Insalatina caprina (v) £7.95
Goat cheese salad, beetroot and vincotto dressing

Calamaretti piccanti £8.95
Baby squids cooked in tomato sauce, garlic & chillies

Prosciutto di parma e melone £8.95
Parma ham with fresh melon

Burrata di buffalo pugliese (v) £9.95
Fresh burrata cheese with grilled cherry tomatoes and pesto sauce

Cervo affumicato ala mostarda £9.95
Smoked venison carpaccio served with rocket, parmesan shaves and fruit mustard

Granchio & avocado gratinati £9.95
Crab meat cocktail with avocado and mixed lettuce with cocktail sauce

Gamberoni all' aglio piccanti £9.95
Headless king prawns with garlic and chillies

Fritto misto Da Paolo £12,95
Deep fried calamari, king prawns & scallops. Serve with salad and tartar sauce

Antipasto misto della casa £12.95
House mixed cured meats with grilled vegetables and buffalo mozzarella

Primi piatti - pasta dishes

Tagliatelle ai ragu £12.85
Tagliatelle with bolognese sauce or as you like spaghetti bolognese

Pasticcio di lasagne tradizionale £12.95
Traditional lasagna with bolognese sauce and béchamel

Risotto ai funghi porcini (v) £12.85
Risotto with porcini mushrooms and cream

Penne alla Siciliana (v) £12.85
Penne pasta with fresh aubergines, garlic, chilies, tomato sauce and mozzarella cheese and basil

Gnocchi alla boscaiola £12.95
Potato gnocchi with pancetta, mushrooms, garlic, dash of cream and tomato sauce.

Tortellini di ricotta e spinaci £12.85
Home-made ricotta and spinach tortellini with roasted cherry tomatoes basil and mozzarella cheese

Risotto salsiccia al barolo £12.95
Risotto with Italian sausage, oyster mushroom and barolo wine

Tagliolini ai broccoli e funghi (v) £12.95
Tagliolini pasta with fresh broccoli, mushrooms, cherry tomatoes garlic and chilies

Pappardelle all' anatra £14.85
Pappardelle pasta with duck, sage, mixed mushrooms in a white wine sauce

Ravioli di funghi al tartufo (v) £14.85
Home made ravioli with cream mushroom truffle puree

Linguine alle vongole fresche piccanti £14.95
Linguine with fresh clams, garlic and chillies

Spaghetti allo scoglio £16.85
Spaghetti with tomato sauce, mixed seafood and fish,
garlic & chilies

Linguine alle vongole fresche piccanti £14.95
Linguine with fresh clams, garlic and chillies

Spaghetti allo scoglio £16.85
Spaghetti with tomato sauce, mixed seafood and fish,
garlic & chilies

Linguine alle vongole fresche piccanti £14.95
Linguine with fresh clams, garlic and chillies

Ravioli di granchio freschi e gamberetti £14.95
Home made fresh crab meat and prawns ravioli with
asparagus and cherry tomatoes

Risotto alla marinara £16.95
Risotto with mixed seafood and fresh fish

Linguine al nero di seppia e cozze £16.95
Home made black ink cuttlefish spaghetti served with
fresh mussels, garlic & chilies

Taglierini al granchio £16,95
Taglierini pasta with fresh crab meat, cherry tomatoes,
garlic & chilies

Linguine rosse e gamberoni £18.95
Home made chilly pasta with fresh king prawns, cherry
tomatoes, garlic & chilly sauce

Linguine lobster £18.95

*Linguine pasta with fresh lobster, mussels, clams, garlic
& chilies*

Gluten – free pasta available

Secondi di pesce - fish

*Salmone arrosto al pernot £16.95
Fresh roasted salmon with ginger, cherry tomato and
pernot*

*Tonno alla griglia con pomodoro e pesto £17.95
Grilled tuna with fresh tomatoes & pesto sauce*

*Pescespada al Salmoriglio £17.95
Grilled swordfish with virgin oil, lemon, fresh oregano
and chives*

*Coda di rospo alla pescatora £18.95
Monkfish with mussels, clams, garlic and cherry
tomatoes*

*Branzino alla griglia con erbe aromatiche £18.95
Whole grilled sea bass with lemon, fresh herbs & fennel
seeds*

*Gamberoni al profumo di peperoncino con riso e
zafferano £23.95
Pan fried king prawns with chillies, white wine, garlic
and saffron rice*

*Grigliata di pesce Da Paolo £42.50
A great selection of a fresh house mixed fish. Served with
salad or vegetables*

Secondi di carne - meat

Pollo Milanese con spaghetti al pomodoro £14.95
Deep fried chicken breast with spaghetti and tomato sauce

Pollo Da Paolo £14.95
Chicken breast with aubergines, mozzarella & tomato sauce

Filetto di maiale arrosto al marsala £16.95
Roasted pork fillet with pancetta and marsala wine

Bistecca d'agnello alla griglia £16.95
Grilled lamb steak with garlic & rosemary

Petto di anatra allo sherry £16.95
Duck breast with sherry sauce

Fegato di vitello con pancetta o burro e salvia £18.95
Grilled calf liver with pancetta or sage & butter

Saltimbocca alla romana £18.95
Veal escalope with parma ham and sage

Scaloppa di vitello alla Milanese £18.95
Deep fried veal escalope served with sautéed potatoes and green leaves salad or spaghetti with tomato sauce

Bistecca di manzo ala griglia £22.95
12 oz Grilled Prime Scottish sirloin steak.

Filetto di manzo ai funghi e brandy £24.95
Beef fillet escalope with mixed wild mushrooms, flamed in brandy and laced with cream

Grigliata di carne Da Paolo £42.50

*A great selection of a fresh house mixed meat. Served
with salad or vegetables*

Insalate - salads

*Insalata di pollo e verdure £14.95
Grilled chicken fillets with mixed grilled vegetables*

*Insalata speciale della casa £14.95
Parma ham, buffalo mozzarella, avocado, tomatoes,
artichokes & olives*

Mixed or green salad £4.95

Tomato and onion salad £4.95

*Mixed vegetables (one green, carrots and sautéed
potatoes) £5.95*

Rocket and parmesan salad £5.95

Zucchini fritti £5.95

Dolci – desserts £6.95

*Tiramisu'
Traditional tiramisu'*

*Pannacotta
Cream and vanilla flan with caramel or strawberry
coulis*

*Gelato all' amaretto
Home-made ice-cream with caramel or chocolate sauce
and crumble amaretti biscuit*

Crème brûlée

Classic creamy vanilla pudding with caramelized brown sugar

Sicilian lemon cheese cake

Classic vanilla cheesecake on a crunchy biscuit base topped with a zesty zingy layer of Sicilian lemon curd and lemon zest pieces

Torta di cioccolato con gelato alla vaniglia

The richest moistest chocolate cake filled with addictive chocolate fudge sauce and topped with more fudge sauce and chunks of our dastardly chocolate brownie. Served warm with vanilla ice cream.

Sorbetto tricolore

Wonderful combination of raspberry, mango and lemon sorbet

Gelato alla vaniglia e cioccolato

Your choice of our home made vanilla and chocolate ice cream.

Selezione di formaggi (2 p) £14.95

Dolcelatte, parmegiano reggiano, pecorino sardo & taleggio cheese