

# Paesan Crouch End Sample Menu

## Antipasti platters

- Vegetale

Chargrilled aubergine, courgettes, peperonata, portobello mushrooms

### Carne

Prosciutto, pistachio mortadella, soppressata, coppa di testa, caper berries

### Misto

Soppressata, chargrilled aubergine, courgettes, peperonata, prosciutto, mortadella, coppa

Antipasti platters are served for 2 / 4 / 6 people £6 per person

## Small plates

- Arancini di carne

Beef ragu & mozzarella (Sicilia) £5

### Parmigiana di melanzane

Aubergine, mozzarella & tomato (Emilia Romagna) £7

### Tomino e speck

Chargrilled tomino cheese with smoked speck (Trentino Alto Adige) £8

### Gnocchi ripieni

Gorgonzola & walnut (Piemonte) £5

### Burrata e ciliegino

With cherry tomatoes, basil & olive oil (Puglia) £9.5

### Carpaccio

Rare beef with parmesan & cipriani sauce (Veneto) £8

### Panzanella

Bread & tomato salad (Lazio) £5.5

### Fichi al forno

Figs, gorgonzola & prosciutto (Toscana) £8

### Polipo alla griglia

Chargrilled octopus with rocket & lemon (Campania) £9.5

## Pasta

- Gnocchi

Burnt butter & sage (Marche) £6

Trapanese

Spaghetti with marinated fresh tomatoes (Sicilia) £6.5

Friarielli e n'duja

Orecchiette with friarielli & nduja (Puglia) £7.5

Ragu 'di fave verdi

Spaghetti with fava beans, mint & extra virgin olive oil (Sicilia) £8

Hand made tortelloni

Burrata, truffle & wild mushrooms (Emilia Romagna) £11

Norma

Spaghetti with aubergine, basil, cherry tomatoes & ricotta salata (Sicilia) £7

Vongole

Linguine with clams, chilli & garlic (Campania) £9.5

Cavalfiori e zafferano

Rustichelle with cauliflower, saffron & sultana (Calabria) £8

Ragu di coniglio

Linguine with slow roasted rabbit (Umbria) £9.5