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WE OFFER - VEGETARIAN DISHES **V**

VEGAN DISHES **VG**

GLUTEN FREE DISHES **GF**

PLEASE ASK YOUR WAITER FOR THE SPECIALS OF THE DAY

APPETISER

Olive caserecce **GF V** £4.50
 Sicilian olives, marinated in garlic, fresh chillies, parsley and extra virgin olive oil.

Bruschetta ai pomodorini **V** £5.50
 Super sweet, fresh ripe Neapolitan cherry tomatoes, garlic, extra virgin olive oil, oregano and fresh basil on a slice of homemade char grilled bread.

Crostino al prosciutto £6.00
 Pizza bread with mozzarella, ham and garlic.

Garlic bread **VG** £6.50
 Pizza bread with tomato, garlic and extra virgin olive oil.

Zucchine e melanzane fritte **V** £7.50
 Crispy deep fried organic courgettes and aubergine sticks served with tartar sauce.

Polpette della nonna £7.50
 Traditional beef meat balls in homemade tomato sauce served with Parmesan cheese and fresh basil.

STARTER

Melanzane alla parmigiana **V** £9.00
 Oven baked aubergines with tomato, Parmesan, mozzarella and basil.

Frittura di calamari £9.00
 Deep fried baby squids served with homemade tartar sauce.

Caprese di bufala **V** £8.00
 Fresh mozzarella di buffalo served with sliced tomatoes, fresh basil leaves dressed with extra virgin olive oil.

Antipasto pagliaccio £12.00
 A selection of Parma ham, fresh "Mozzarella di Bufala", salami Napoli, Parmigiano cheese, Italian "Pancetta", served with "bruschetta" bread and rocket salad.

Zuppa di cozze **GF** £8.00
 Fresh mussels cooked with extra virgin olive oil, garlic, parsley a touch of tomato sauce.

Gamberoni allo spumante £10.00
 Pan fried prawns cooked with fresh garlic, extra virgin olive oil and a touch of Prosecco.

PASTA

Spaghetti and Penne dishes are available as a Gluten Free option on request

Traditional Italian pasta £9.00
 All traditional Italian pastas are available. (Bolognese, Carbonara, Arrabiata, Amatriciana...)

Lasagna £10.00
 Home made oven baked meat lasagne, topped with Parmesan cheese.

Penne al salmone £12.00
 Penne pasta with fresh salmon, onions, cherry tomatoes, tomato sauce and a touch of cream.

Penne Sophia Loren £10.00
 Penne pasta served with pancetta, artichokes, onions, tomato sauce and a touch of cream, topped with Parmesan cheese and parsley.

Spaghetti all'avellinese £12.00
 Spaghetti pasta served with beef meatballs, basil, parmigiana melanzane, mozzarella, cherry tomatoes and Parmesan cheese.

Tagliatelle Pagliaccio £12.00
 Tagliatelle pasta served with pancetta, mushrooms, onions and a touch of tomato and cream sauce.

Spaghetti alle vongole veraci £14.50
 Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes and olive oil.

Penne all'ortolana **V** £12.00
 Penne pasta served with aubergines, courgettes, peppers, homemade tomato sauce and a touch of cream.

Linguine al golfo di Napoli (Chef's speciality) £16.50
 Linguine pasta served with fresh clams, mussels, calamari, king prawns, cherry tomatoes, parsley, extra virgin olive oil and Pinot white wine.

Ravioli al granchio £20.00
 Black ink ravioli filled with fresh crab topped with a lemon drizzle.

BISTECCA

Tagliata di manzo £22.00
 Char grilled rib eye steak, sliced into strips served on a bed of wild rocket salad topped with Parmesan shavings.

Rib eye steak **GF** £22.00
 Char grilled rib eye steak served seasonal vegetables and roast potatoes.

POLLO

Pollo alla crema £14.00
 Pan fried chicken breast cooked in extra virgin olive oil, garlic, mushrooms and a touch of cream.

Cotoletta di pollo £14.00
 Organic chicken breast coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

VITELLO

Vitello al gorgonzola £16.50
 Pan fried veal escalope, cooked with Greco di Tufo white wine, finished with a delicious gorgonzola sauce.

Scaloppina ai funghi £16.50
 Pan fried veal escalope, cooked in a porcini sauce a touch of demi-glace sauce served with roast potatoes and seasonal vegetables.

Schiacciata milanese £16.50
 Dutch topside of veal coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

FISH

Salmone grigliato **GF** £15.50
 Grilled fresh salmon with mixed herbs, served with mixed salad.

Spigola alla griglia **GF** £17.00
 Whole grilled fresh sea bass from Billingsgate fish market served with potatoes and mixed salad.

SALAD

Insalata mista **VG** £5.50
 Well ripe Neapolitan cherry tomatoes, radicchio, celery, rocket, cucumber and lettuce salad.

Rucola e pomodorini con scaglie di parmigiano **V** £6.00
 Rocket salad with Neapolitan sweet cherry tomatoes and shavings of Parmesan cheese.

Paggs sexy salad £11.00
 Parma ham, Bufala Mozzarella, cherry tomatoes and fresh rocket salad from our farm in Ripley Surrey, served with char grilled bruschetta.

Caesar salad £11.00
 Lettuce, grilled Organic Chicken, croutons, Parmesan cheese shavings and dressing.
Sides: Potatoes, spinach, broccoli, seasonal vegetables £4.00

PIZZA

PIZZAS FROM OUR WOOD FIRED OVEN
Our pizza bases are available as a Gluten Free option. Vegan mozzarella is available upon request

Veganissimo **VG V** £12.50
 Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms and asparagus.

Margherita **V** £8.00
 Tomato, mozzarella and basil.

Ortolana **V** £9.00
 Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms and asparagus.

Napoli £9.50
 Tomato, mozzarella, anchovies, cappers and black olives.

La Regina £9.50
 Tomato, mozzarella, ham, mushrooms and olives.

Zia Carmela £9.50
 Tomato, mozzarella, green peppers, ham, anchovies, olives and sausage.

4 Stagioni £9.50
 Tomato, mozzarella, mushrooms, sausages, ham, artichokes and olives.

Americana £9.50
 Tomato, mozzarella, green peppers, sausages and chilli.

Calzone £9.50
 Rolled Pizza with mozzarella, tomato, ham and sausages.

Diavola £9.50
 Tomato, mozzarella, sausages and onions.

San Michele Salentino £10.00
 Tomato, mozzarella, fresh home made sausage, mushrooms and rocket.

Toto' £10.00
 Tomato, mozzarella, aubergines, ham, rocket leaves and Parmesan shavings.

Pavarotti £11.00
 Tomato, mozzarella, rocket leaves and Parma ham.

Bell'Italia **V** £11.00
 Tomato, mozzarella, Gorgonzola, sun-dried tomato and asparagus.

Pagliaccio £11.00
 Tomato, Scamorza, Parma ham, cherry tomatoes and Parmesan shavings.

Any extra topping £2.50 to £3.50 each.

A Service charge of 10% may be added to your final bill

RED WINE

House Wine

gls.175ml £5.00 gls. 250ml £6.00
½ bt £9.50 Full bt £17.00

Full bodied southern red wine especially selected for Il Pagliaccio

Latino Campania Aglianico

gls.175ml £5.50 gls. 250ml £6.50
½ bt £10.00 Full bt £18.00

Campania: This wine is produced from grapes of the Campania region Ruby red in colour, intense fruity flavour (12% Vol.)

Bardolino Classico £23.00

Veneto. Light, scented wine with a dry flavour, from the area by Lake of Garda. Its lightly fruity and floral wine, which often resembles wild roses or a fresh bouquet of flowers. (12% Vol.)

Aglianico Irpinia £23.00

Campania. Ruby red, nearly purple, with dried cherry aromas and strawberry jam flavours. Initially it is a bit austere with strong tannins, thus bringing to mind mountain grown Aglianico. (12.5% Vol.)

Valpolicella Classico Cesari £24.00

Veneto. Full bodied, made predominantly from the Corvina grape. It tends to have a lively bouquet with floral notes and hints of cherry or berry fruits - this is definitely an aromatic wine. (12.5%Vol.)

Montepulciano d'Abruzzo

gls.175ml £6.50 gls. 250ml £8.50
½ bt £13.00 Full bt £25.00

Abruzzo. It has a brilliant ruby red colour and a dry, mellow, pungent, slightly tannic taste. It is a robust wine that ages well. (13.5% Vol.)

Cannonau di Sardegna £30.00

Sardinia. It has an intense, deep ruby red colour tending to orange with ageing. The scent is pleasant, characteristic: dry flavour, tasty. It's kept in barriques for 7 months. (13% Vol.)

Aglianico Giubilo £33.00

Campania: Ruby red in colour, full bodied, this wine breathes refined and appealing scents of anise and black plum with a pleasant "dusty" note in the background. Mouth-filling and tart black-fruit flavours add a spicy touch of liquorice, with tangy acidity and perceptible tannins lingering in the finish. (13% Vol.)

Barbera £30.00

Piemonte. Ruby red with pale purplish highlights. Full and intense bouquet, with scents of cherries and emerging spicy hints. Fresh and fruity, full-flavoured and appealing, with a persistent finish.

Salice Salentino Riserva £37.50

Puglia. Full bodied wine. Robust and rustic with dried fruit flavours accompanied by a creamy bitter-chocolate character, balanced by moderate acidity and smoky oak, with superb length. (13.5% Vol.)

Barolo Villa Doria £50.00

Piemonte. Poggio Le Coste. Made from 100% Nebbiolo grapes, grown in the Langhe hills, these wines take their name from the village of Barolo. A wine of great perfume, body and size the classic nose of "tar and roses". (13.5% Vol.)

Amarone della Valpolicella Classico £60.00

Veneto. Brilliantly individual style of valpolicella. Deep ruby red-light purple with a lovely nose of ripe black cherry, oak and a hint of raisin. Medium full to full-bodied with excellent concentration. Quite elegant for an Amarone. Long finish with youthful but balanced tannins. (14.5% Vol.)

Tenuta Irpine Taurasi £45.00

The region of Taurus in Campania. Aglianico grapes with a savoury, classic and full bodied taste.

Tenuta Corini Umbria Frabusco £40.00

Umbria region. Rare red grape blend; montepulciano, sangiovese and merlot. Bold and structured taste.

Tenuta Corini Umbria Ciampello £30.00

Umbria region. Merlot and sangiovese grapes. Full bodied and well rounded.

Cesari Mara Valpolicella Ripasso £50.00

The region of Falpolicella Ripasso in Veneto Italy. Valpolicella grape blend with a red, rich and intense flavour.

Tenuta Corini Pinot Camerti £30.00

Region of Umbria. Pinot noire grapes. Light and perfumed.

WHITE WINE

House Wine

gls.175ml £5.00 gls. 250ml £6.00
½ bt £9.50 Full bt £17.00

Dry southern white wine especially selected for Il Pagliaccio.

Falanghina Musica

gls.175ml £5.50 gls. 250ml £6.50
½ bt £10.00 Full bt £18.00

Campania. The wine has a light pale straw-yellow colour with greenish shimmer. The aroma is intense and persistent. Distinct notes of tiny white flowers and fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Sannio Coda di Volpe

gls.175ml £6.50 gls. 250ml £8.50
½ bt £13.00 Full bt £25.00

Campania. A nutty white with almond, quince, citrus oil and floral aromas. A fresh palate with clean mineral, nutty, baked pear and citrus flavours. (12.5% Vol.)

Chardonnay £24.00

Veneto. Classic unoaked chardonnay with a fruity aroma and full body. (12% Vol.)

Vernaccia di San Gimignano £28.00

Tuscany. Pale straw-yellow colour, tending to golden with age. Odor is fine, persistent, fruity and floral and the flavour is dry, harmonic, with a characteristic bitter aftertaste. (12.5% Vol.)

Sannio Falanghina £25.00

Campania. The wine has a pale straw-yellow colour with greenish shimmer. The aroma is intense and persistent. Distinct notes of tiny white flowers and fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Gavi di Gavi Villadoria £30.00

Piemonte. A dry white with good acidity, mouth weight and finish. Notes of stoned and spiced fruits yet dry and big. (12.5% Vol.)

Greco di Tufo £30.00

Campania. A rich and powerfully aromatic nose shows aromas of apple, peach citrus fruits and a touch of white flowers. On the palate it is soft and well balanced with excellent acidity framing stone fruit and pear flavours plus a touch of nuttiness to finish. (13% Vol.)

Fiano di Avellino £35.00

Campania. Wine of great elegance and refinement with an intense odor and a harmonious flavour that features scents of toasted hazelnuts A dry white with good acidity. (13% Vol.) Fiano di Avellino Fiariques

Tenuta Corini Umbria Casteldifiori £40.00

Province of Terni, region of Umbria.Sauvignon grapes with a Firm and dry taste.

Fonte Vecchia Trebbiano d'Abruzzo £30.00

Abruzzo region. Trebbiano grapes with a fresh, soft and fruity taste.

SWEET WINE

Vigne irpine Passione

gls.50ml £7.50 bt £55.00

Recioto di Gambellara

gls.50ml £7.50 bt £65.00

Taylor's 2009 Vintage Port

gls.50ml £6.50

ROSATO WINE

Taurosae (Aglianico)

gls.175ml £7.50 gls.175ml £10.00
bt £27.50

Campania. An elegant and intense, bright coloured rose' made with 100% aglianico grapes organically grown, with aromas of berries and roses. Refreshing, lively and with a vibrant flavour. (13% Vol.)

SPARKLING WINE

Spumante Prosecco (Brut) gls. £6.50 £23.00

Veneto. Late harvested Prosecco grapes give a light, dry, sparkling wine.

House Champagne £40.00

Veuve Clicquot Champagne (Brut) £76.00

Laurent-Perrier Rose NV Champagne £85.00

Moët & Chandon Champagne £75.00

Bollinger Champagne £85.00

Dom Pérignon Champagne £250.00

BEER

Peroni Pint £5.50

Peroni Half Pint £3.00

Moretti Bottle £3.75

Sol Bottle £3.75

PREMIUM SELECTION

Macallan Estate Reserve 700ml £600

Masters of photography capsule edition, Single Malt Scotch whisky

Jack Daniels Sinatra Selection 1L £500

Hennessy Privé 700ml £1200

Johnnie Walker Blue Label 1L £450

Johnnie Walker 1L £500

Explorers Club Collection Royal Route

John Walker and Sons X.R. 21 1L £600

DIGESTIVI

Grappa gls.50ml £6.50

Averna gls.50ml £6.50

Sambuca gls.50ml £6.50

Barona gls.50ml £6.50

Amaro gls.50ml £6.50

Mirto gls.50ml £6.50

SOFT DRINKS

Coke £2.50

Lemonade £2.50

Diet Coke £2.50

Fanta £2.50

Fresh Homemade Lemonade £3.50

Steve's Detox £4.50

Freshly squeezed lemon, maple syrup, grated ginger and sparkling mineral water

Juices: £2.50

Apple, Orange, Pineapple, Cranberry

Still or Sparkling water 750ml £4.00

HOT DRINKS

Espresso £2.50

Double Espresso £3.00

Macchiato £2.50

Cappuccino £3.00

Caffe-Latte £3.00

English Breakfast Tea £2.50

Peppermint Tea £2.50

Camomile Tea £2.50

Hot Chocolate £3.00