





## APPETISER

**Olive caserecce**   £6  
Sicilian olives, marinated in garlic, fresh chillies, parsley & extra virgin olive oil.

**Bruschetta ai pomodorini**  £7  
Super sweet, fresh ripe Neapolitan cherry tomatoes, garlic, extra virgin olive oil, oregano & fresh basil on a slice of homemade char grilled bread.

**Crostino al prosciutto** £7  
Pizza bread with mozzarella, ham & garlic.

**Garlic bread**  £8  
Pizza bread with tomato, garlic & extra virgin olive oil.


**Zucchine e melanzane fritte**  £9  
Crispy deep fried organic courgettes & aubergine sticks served with tartar sauce.

**Polpette della nonna** £9  
Traditional beef meat balls in homemade tomato sauce served with Parmesan cheese & fresh basil


## STARTER

**Melanzane alla parmigiana**  £10  
Oven baked aubergines with tomato, Parmesan, mozzarella & basil.

**Frittura di calamari** £10  
Deep fried baby squid served with homemade tartar sauce.

**Caprese di bufala**  £9  
Fresh mozzarella di buffalo served with sliced tomatoes, fresh basil leaves and dressed with extra virgin olive oil.

**Antipasto pagliaccio** £13  
A selection of Parma ham, fresh "Mozzarella di Bufala", salami Napoli, Parmigiano cheese, Italian "Pancetta", served with "bruschetta" bread & rocket salad.

**Zuppa di cozze**  £9  
Fresh mussels cooked with extra virgin olive oil, garlic, parsley and a touch of tomato sauce.

**Gamberoni allo spumante** £11  
Pan fried prawns cooked with fresh garlic, extra virgin olive oil & a touch of Prosecco.

## PASTA

Spaghetti & Penne dishes are available as a Gluten Free option on request, add £3.

**Traditional Italian pasta** £10  
All traditional Italian pastas are available. (Bolognese, Carbonara, Arrabiata, Amatriciana)


**Lasagna** £11  
Home made oven baked meat lasagna topped with Parmesan cheese.

**Penne al salmone** £13  
Penne pasta with fresh salmon, onions, cherry tomatoes, tomato sauce & a touch of cream.

**Penne Sophia Loren** £11  
Penne pasta served with pancetta, artichokes, onions, tomato sauce & a touch of cream, topped with Parmesan cheese & parsley.

**Spaghetti all'avellinese** £13  
Spaghetti pasta served with beef meatballs, basil, parmigiana melanzane, mozzarella, cherry tomatoes & Parmesan cheese.

**Tagliatelle Pagliaccio** £13  
Tagliatelle pasta served with pancetta, mushrooms, onions & a touch of tomato & cream sauce.

**Penne all'ortolana**  £13  
Penne pasta served with aubergines, courgettes, peppers, homemade tomato sauce & a touch of cream.

**Spaghetti alle vongole veraci** £16  
Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes & olive oil.

**Linguine al golfo di Napoli** £18  
Linguine pasta served with fresh clams, mussels, calamari, king prawns, cherry tomatoes, parsley, extra virgin olive oil & Pinot white wine.

## VITELLO

**Bocconcini di vitello** £18  
Small slices of Veal pan-fried with mushrooms, white wine, fresh parsley and cream, served with roast potatoes.

**Vitello al gorgonzola** £18  
Pan fried veal escalope, cooked with Greco di Tufo white wine, finished with a delicious gorgonzola sauce.

**Scaloppina ai funghi** £18  
Pan fried veal escalope, cooked in a porcini sauce a touch of demi-glace and served with roast potatoes & seasonal vegetables.

**Schiacciata milanese** £18  
Dutch topside of veal coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

## POLLO

**Cornetto di pollo** £15  
Chicken breast filled with spinach, fresh tomato, mushrooms cooked with white wine rosemary, cherry tomatoes, served with seasonal vegetables and roast potatoes.

**Pollo alla crema** £15  
Pan fried chicken breast cooked in extra virgin olive oil, garlic, mushrooms & a touch of cream.

**Cotoletta di pollo** £15  
Organic chicken breast coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

## AGNELLO


**Costolette di agnello alla menta** £18  
Lamb chop, pan fried with cherry tomatoes, spring onions, fresh mint, white wine, olive oil, served with risotto.

## BISTECCA

**Brasato di scottona** £18  
Braised beef cooked in red wine, served with homemade polenta and fresh seasonal vegetables.

**Involentino all'arancio** £18  
Beef medallions, filled with Brie cheese, grilled aubergine, and fresh mint. Served with an orange segment sauce, roast potatoes and seasonal vegetables.


**Tagliata di manzo** £23  
Char grilled rib eye steak, sliced into strips served on a bed of wild rocket salad topped with Parmesan shavings.

**Rib eye steak**  £23  
Char grilled rib eye steak served with seasonal vegetables & roast potatoes.

## FISH


**Calamari al lime** £15  
Baby squid cooked with fresh lime, spring onions, ginger, served with mash potato and crispy courgettes.


**Salmone grigliato**  £17  
Grilled fresh salmon with mixed herbs, served with mixed salad.

**Spigola alla griglia**  £18  
Whole grilled fresh sea bass from Billingsgate fish market served with potatoes & mixed salad.

**Chips** £3

## SALAD

**Insalata mista**  £7  
Well ripe Neapolitan cherry tomatoes, radicchio, celery, rocket, cucumber & lettuce salad.

**Rucola e pomodorini con scaglie di parmigiano**  £7  
Rocket salad with Neapolitan sweet cherry tomatoes & shavings of Parmesan cheese.

**Paggs sexy salad** £12  
Parma ham, Bufala Mozzarella, cherry tomatoes & fresh rocket salad from our farm in Ripley Surrey, served with char grilled bruschetta.

**Caesar salad** £12  
Lettuce, grilled Organic Chicken, croutons, Parmesan cheese shavings & dressing.

**Sides: Potatoes, spinach, broccoli, seasonal vegetables** £6



## PIZZA


Our pizza bases are available as a Gluten Free option. Vegan mozzarella is available upon request, add £3.


**Pavarotti** £12  
Tomato, mozzarella, rocket leaves & Parma ham.

**Bell'Italia**  £12  
Tomato, mozzarella, Gorgonzola, sun-dried tomato & asparagus.

**Pagliaccio** £12  
Tomato, Scamorza, Parma ham, cherry tomatoes & Parmesan shavings.

**Veganissimo**   £14  
Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

**Margherita**  £9  
Tomato, mozzarella & basil.

**Ortolana**  £10  
Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

**Napoli** £11  
Tomato, mozzarella, anchovies, capers & black olives.

**La Regina** £11  
Tomato, mozzarella, ham, mushrooms & olives.

**Zia Carmela** £11  
Tomato, mozzarella, green peppers, ham, anchovies, olives & sausage.

**4 Stagioni** £11  
Tomato, mozzarella, mushrooms, sausages, ham, artichokes & olives.

**Americana** £11  
Tomato, mozzarella, green peppers, sausages & chilli.

**Calzone** £11  
Rolled Pizza with mozzarella, tomato, ham & sausages.

**Diavola** £11  
Tomato, mozzarella, sausages & onions.

**San Michele Salentino** £11  
Tomato, mozzarella, fresh home made sausage, mushrooms & rocket.

**Toto'** £11  
Tomato, mozzarella, aubergines, ham, rocket leaves & Parmesan shavings.

Any extra topping £3 to £4 each.

## SUNDAY ROAST

FROM 12:00 - 6:00PM

**Roasted strip loin of beef** £19

**Sage and onion slow roasted pork belly** £17

**Garlic and rosemary roast shoulder of lamb** £19

**Lemon & thyme marinated roast chicken** £17

**Mixed Roast** £22

All roasts served with goose fat roast potatoes, Curley Kale, honey & thyme roasted parsnips and carrots, baked cauliflower & cheese, jumbo Yorkshire puddings and a homemade 24-hour veal bone gravy.

Vegetarian dishes  Vegan dishes  Gluten free dishes 

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 & 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 & 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 & 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 & 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 & appealing scents of anise & black plum with a pleasant "dusty" note in the background. Mouth-filling & tart black-fruit flavours add a spicy touch of liquorice, with tangy acidity & perceptible tannins lingering in the finish. (13% Vol.)

### Barbera £30.00

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

### Salice Salentino Riserva £37.50

Puglia. Full bodied wine. Robust & rustic with dried fruit flavours accompanied by a creamy bitter-chocolate character, balanced by moderate acidity & 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 & size the classic nose of "tar & 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 & 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 & full bodied taste.

### Tenuta Corini Umbria Frabusco £40.00

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

### Tenuta Corini Umbria Ciampello £30.00

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

### Cesari Mara Valpolicella Ripasso £50.00

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

### Tenuta Corini Pinot Camerti £30.00

Region of Umbria. Pinot noire grapes. Light & 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 & persistent. Distinct notes of tiny white flowers & 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 & floral aromas. A fresh palate with clean mineral, nutty, baked pear & citrus flavours. (12.5% Vol.)

### Chardonnay £24.00

Veneto. Classic unoaked chardonnay with a fruity aroma & 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 & floral & 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 & persistent. Distinct notes of tiny white flowers & 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 & finish. Notes of stoned & spiced fruits yet dry & big. (12.5% Vol.)

### Greco di Tufo £30.00

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

### Fiano di Avellino £35.00

Campania. Wine of great elegance & refinement with an intense odor & 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 & dry taste.

### Fonte Vecchia Trebbiano d'Abruzzo £30.00

Abruzzo region. Trebbiano grapes with a fresh, soft & 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.2505ml | £10.00 |
|           |       | bt         | £27.50 |

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

## SPARKLING WINE

### Spumante Prosecco (Brut) gls. £6.50 £24.50

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 & Ch&on 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 & 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 & 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