



ITALIAN RESTAURANT

www.paggs.co.uk

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APPETISER

Olive caserecce ^{GF} ^V £6
Sicilian olives, marinated in garlic, fresh chillies, parsley & extra virgin olive oil.

Bruschetta ai pomodorini ^V £7.50
Super sweet, fresh ripe Neapolitan cherry tomatoes, garlic, extra virgin olive oil, oregano & fresh basil on a slice of home-made char grilled bread.

Crostino al prosciutto £9.50
Pizza bread with mozzarella, ham & garlic.

Garlic bread ^{VG} £9.50
Pizza bread with tomato, garlic & extra virgin olive oil

Zucchine e melanzane fritte ^V £10.50
Crispy deep fried organic courgettes & aubergine batons served with tartar sauce.

Polpette della nonna £11
Traditional beef meat balls in home-made tomato sauce served with Parmesan cheese & fresh basil.

STARTER

Melanzane alla parmigiana ^V £13
Oven baked aubergines with tomato, Parmesan, mozzarella & basil.

Frittura di calamari £12
Deep fried baby squid served with home-made tartar sauce.

Caprese di bufala ^V £11.50
Fresh mozzarella di buffalo served with sliced tomatoes, fresh basil leaves and dressed with extra virgin olive oil.

Antipasto Pagliaccio £22
Parma ham, fresh "Mozzarella di Bufala", a selection of salami, Parmigiano cheese, olives, served with "bruschetta" bread & rocket salad.

Zuppa di cozze ^{GF} £12
Fresh mussels cooked with extra virgin olive oil, garlic, parsley and a touch of tomato sauce.

Gamberoni allo spumante £16
Pan fried prawns cooked with fresh garlic, extra virgin olive oil & a touch of Prosecco.

Burrata e prosciutto di Parma ^V £14
Fresh burrata from campania topped with a home-made pesto sauce, fresh rocket & prosciutto di Parma.

VITELLO

Vitello al gorgonzola £23.50
Pan fried veal escalope, cooked with Greco di Tufo white wine, finished with a delicious gorgonzola sauce.

Scaloppina ai funghi £23.50
Pan fried veal escalope, cooked in a porcini sauce a touch of demi-glace and served with roast potatoes & seasonal vegetables.

Schiacciata Milanese £23.50
Dutch topside of veal coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

BISTECCA

Tagliata di manzo ^{GF} £28.50
Char grilled rib eye steak, sliced into strips served on a bed of wild rocket salad topped with Parmesan shavings.

Rib eye steak ^{GF} £28.50
Char grilled rib eye steak served with seasonal vegetables & roast potatoes.

PESCE

Salmone grigliato ^{GF} £21
Fresh salmon marinated with mixed herbs chargrilled, served with mixed salad.

Spigola alla griglia ^{GF} £21
Whole grilled fresh sea bass from Billingsgate fish market served with potatoes & mixed salad.

Chips £5

PASTA

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

Traditional Italian pasta £15
All traditional Italian pastas are available.
(Bolognese, Carbonara, Arrabiata, Amatriciana)

Lasagna £15
Home-made oven baked meat lasagna topped with Parmesan cheese.

Penne al salmone £16
Penne pasta with fresh salmon, onions, cherry tomatoes, tomato sauce & a touch of cream.

Penne Sophia Loren £15
Penne pasta served with pancetta, artichokes, onions, tomato sauce & a touch of cream, topped with Parmesan cheese & parsley.

Spaghetti all'Avellinese £16
Spaghetti pasta served with beef meatballs, basil, parmigiana melanzane, mozzarella, cherry tomatoes & Parmesan cheese.

Tagliatelle Pagliaccio £16
Tagliatelle pasta served with pancetta, mushrooms, onions & a touch of tomato & cream sauce.

Penne all'ortolana ^V £16
Penne pasta served with aubergines, courgettes, peppers, home-made tomato sauce & a touch of cream.

Spaghetti alle vongole veraci £21
Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes & olive oil.

Linguine al golfo di Napoli £23.50
Linguine pasta served with fresh clams, mussels, calamari, king prawns, cherry tomatoes, parsley, extra virgin olive oil & Pinot white wine.

Spaghetti al Gamberi £21
Spaghetti with king prawns, cherry tomatoes, garlic, Code Di Volpe white wine topped with baby rocket leaves.

POLLO

Pollo alla crema £19
Pan fried chicken breast cooked in extra virgin olive oil, garlic, mushrooms & a touch of cream.

Cotoletta di pollo £18
Organic chicken breast coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

SALAD

Insalata mista ^{VG} £7.50
Ripened Neapolitan cherry tomatoes, onions, celery, rocket, cucumber & lettuce salad.

Rucola e pomodorini con scaglie di parmigiano ^V £9
Rocket salad with Neapolitan sweet cherry tomatoes & shavings of Parmesan cheese.

Paggs sexy salad £15
Parma ham, Bufala Mozzarella, cherry tomatoes & fresh rocket salad from our farm in Ripley Surrey, served with char grilled bruschetta.

Caesar salad £16
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 £3.50.
Vegan mozzarella is available upon request, add £2.

Margherita ^V £11
Tomato, mozzarella & basil.

Pavarotti £15
Tomato, mozzarella, rocket leaves & Parma ham.

Bell'Italia ^V £15
Tomato, mozzarella, Gorgonzola, sun-dried tomato & asparagus.

Pagliaccio £15
Tomato, Scamorza, Parma ham, cherry tomatoes & Parmesan shavings.

Veganissimo ^{VG} ^V £15
Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

Diana ^V £14
Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

Napoli £14
Tomato, mozzarella, anchovies, capers & black olives.

La Regina £14
Tomato, mozzarella, ham, mushrooms & olives.

Zia Carmela £15
Tomato, mozzarella, green peppers, ham, anchovies, olives & sausage.

4 Stagioni £15
Tomato, mozzarella, mushrooms, sausages, ham, artichokes & olives.

Americana £14
Tomato, mozzarella, peppers, sausages & chilli.

Calzone £14
Rolled Pizza with mozzarella, tomato, ham & sausages.

Diavola £14
Tomato, mozzarella, sausages & onions.

San Michele Salentino £15
Tomato, mozzarella, fresh home-made sausage, mushrooms & rocket.

Toto' £15
Tomato, mozzarella, aubergines, ham, rocket leaves & Parmesan shavings.

Pizza Angelo Alessio £15
Tomato, mozzarella, friarielli & Italian sausage

Any extra topping £3 to £4 each.

Vegetarian dishes ^V Vegan dishes ^{VG} Gluten free dishes ^{GF}

Jan 2024

RED WINE

House Wine

<i>gls. 175ml</i>	£7.00	<i>gls. 250ml</i>	£8.00
<i>½ bt</i>	£12.50	<i>Full bt</i>	£21.00

Full bodied southern red wine especially selected for Il Pagliaccio

Latino Campania Aglianico

<i>gls. 175ml</i>	£7.00	<i>gls. 250ml</i>	£8.00
<i>½ bt</i>	£12.50	<i>Full bt</i>	£21.00

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

Bardolino Classico **£29.00**

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 **£27.00**

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 **£36.00**

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

<i>gls. 175ml</i>	£8.50	<i>gls. 250ml</i>	£11.00
<i>½ bt</i>	£17.00	<i>Full bt</i>	£32.00

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 **£40.00**

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 **£37.00**

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 **£38.00**

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 **£58.00**

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 **£69.00**

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 **£85.00**

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 Iripine Taurasi **£50.00**

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 **£35.00**

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

Cesari Mara Valpolicella Ripasso **£65.00**

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

Tenuta Corini Pinot Camerti **£32.00**

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

WHITE WINE

House Wine

<i>gls. 175ml</i>	£7.00	<i>gls. 250ml</i>	£8.00
<i>½ bt.</i>	£12.50	<i>Full bt.</i>	£21.00

Dry southern white wine especially selected for Il Pagliaccio.

Falaghina Musica

<i>gls. 175ml</i>	£7.00	<i>gls. 250ml</i>	£8.00
<i>½ bt.</i>	£12.50	<i>Full bt.</i>	£21.00

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

<i>gls. 175ml</i>	£8.00	<i>gls. 250ml</i>	£10.00
<i>½ bt.</i>	£16.00	<i>Full bt.</i>	£28.00

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 **£30.00**

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

Vernaccia di San Gimignano **£32.00**

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 Falaghina **£30.00**

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 **£45.00**

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

Greco di Tufo **£38.00**

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 **£41.00**

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.

SWEET WINE

Dessert wine *gls. 50ml* **£10.00**

Recioto di Gambellara *gls. 50ml* **£12.50** *bt.* **£65.00**

Taylor's 2009 Vintage Port *gls. 50ml* **£8.00**

ROSATO WINE

Taurosae (Aglianico)

<i>gls. 175ml</i>	£9.00	<i>gls. 250ml</i>	£11.00
		<i>bt.</i>	£30.00

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.* **£9.00**
bt. **£31.00**

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

House Champagne **£60.00**

Veuve Clicquot Champagne (Brut) **£85.00**

Laurent-Perrier Rose Champagne **£95.00**
(NV)

Moët & Chandon Champagne **£120.00**

Bollinger Champagne **£150.00**

Dom Pérignon Champagne **£395.00**

BEER

Peroni *Pint* **£7.00**

Peroni *Half Pint* **£4.50**

Moretti *Bottle* **£4.50**

Sol *Bottle* **£4.50**

Peroni Libera 0.0% *Bottle* **£4.50**

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. 25ml* **£6.00**

Averna *gls. 25ml* **£6.00**

Sambuca *gls. 25ml* **£6.00**

Barona *gls. 25ml* **£6.00**

Amaro *gls. 25ml* **£6.00**

Mirto *gls. 25ml* **£6.00**

Doubles **£10.00**

SOFT DRINKS

Coke **£3.50**

Lemonade **£3.50**

Diet Coke **£3.50**

Fanta **£3.50**

Fresh Home-made Lemonade **£5.00**

Steve's Detox **£6.00**

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

Juices: **£3.50**

Apple, Orange, Pineapple, Cranberry

Still or Sparkling water **£4.50**

HOT DRINKS

Espresso **£2.75**

Double Espresso **£3.50**

Macchiato **£3.50**

Cappuccino **£3.50**

Caffe-Latte **£3.50**

English Breakfast Tea **£3.00**

Peppermint Tea **£3.00**

Camomile Tea **£3.00**

Hot Chocolate **£3.50**