



ITALIAN RESTAURANT

[www.paggs.co.uk](http://www.paggs.co.uk)

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## APPETISER

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

**Bruschetta ai pomodorini** £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** £9.50  
Pizza bread with tomato, garlic & extra virgin olive oil

**Zucchine e melanzane fritte** £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** £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** £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** £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.  
**Extra Prawns**

**Burrata e prosciutto di Parma** £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** £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** £28.50  
Char grilled rib eye steak served with seasonal vegetables & roast potatoes.

## PESCE

**Salmone grigliato** £21  
Fresh salmon marinated with mixed herbs chargrilled, served with mixed salad.

**Spigola alla griglia** £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** £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** £7.50  
Ripened Neapolitan cherry tomatoes, onions, celery, rocket, cucumber & lettuce salad.

**Rucola e pomodorini con scaglie di parmigiano** £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** £11  
Tomato, mozzarella & basil.

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

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

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

**Veganissimo** £15  
Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

**Diana** £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 Vegan dishes Gluten free dishes

Feb 2026

## RED WINE

### House Wine

gls.125ml £5.50   gls.175ml £7.00   gls. 250ml £8.00  
½ btl £12.50   Full btl £21.00

Full bodied southern red wine especially selected for Il Pagliaccio

### Latino Campania Aglianico

gls.125ml £5.50   gls.175ml £7.00   gls. 250ml £8.00  
½ btl £12.50   Full btl £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

gls.125ml £6.50   gls.175ml £8.50   gls. 250ml £11.00  
½ btl £17.00   Full btl £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 Irpine 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

gls.125ml £5.50   gls.175ml £7.00   gls. 250ml £8.00  
½ btl £12.50   Full btl £21.00

Dry southern white wine especially selected for Il Pagliaccio.

### Falanghina Musica

gls.125ml £5.50   gls.175ml £7.00   gls. 250ml £8.00  
½ btl £12.50   Full btl £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

gls.125ml £6.00   gls.175ml £8.00   gls. 250ml £10.00  
½ btl £16.00   Full btl £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 Falanghina £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.

## SWEET WINE

Dessert wine   gls.50ml £10.00

Recioto di Gambellara  
gls.50ml £12.50   btl. £65.00

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

## ROSATO WINE

### Taurosae (Aglianico)

gls.125ml £7.00   gls. 175ml £9.00   gls. 250ml £11.00  
btl. £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   btl. £31.00

Spumante Prosecco (Red, Rosé)   gls. £9.00  
btl. £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 (NV)   £95.00

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 330ml £4.50

Sol   Bottle 330ml £4.50

Peroni Libera 0.0%   Bottle 330ml £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