



ITALIAN RESTAURANT

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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 batons 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 £11

Oven baked aubergines with tomato, Parmesan, mozzarella & basil.

Frittura di calamari £11

Deep fried baby squid served with homemade tartar sauce.

Caprese di bufala £10

Fresh mozzarella di buffalo served with sliced tomatoes, fresh basil leaves and dressed with extra virgin olive oil.

Antipasto Pagliaccio £15

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

Zuppa di cozze £10

Fresh mussels cooked with extra virgin olive oil, garlic, parsley and a touch of tomato sauce.

Gamberoni allo spumante £13

Pan fried prawns cooked with fresh garlic, extra virgin olive oil & a touch of Prosecco.

VITELLO

Vitello al gorgonzola £20

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

Scaloppina ai funghi £20

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

Schiacciata Milanese £20

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

BISTECCA

Tagliata di manzo £25

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

Rib eye steak £25

Char grilled rib eye steak served with seasonal vegetables & roast potatoes.

PESCE

Salmone grigliato £18

Fresh salmon marinated with mixed herbs chargrilled, served with mixed salad.

Spigola alla griglia £19

Whole grilled fresh sea bass from Billingsgate fish market served with potatoes & mixed salad.

Chips £4

PASTA

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

Traditional Italian pasta £12

All traditional Italian pastas are available. (Bolognese, Carbonara, Arrabiata, Amatriciana)

Lasagna £12

Home made oven baked meat lasagna topped with Parmesan cheese.

Penne al salmone £14

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

Penne Sophia Loren £12

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

Spaghetti all'Avellinese £14

Spaghetti pasta served with beef meatballs, basil, parmigiana melanzane, mozzarella, cherry tomatoes & Parmesan cheese.

Tagliatelle Pagliaccio £14

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

Penne all'ortolana £14

Penne pasta served with aubergines, courgettes, peppers, homemade tomato sauce & a touch of cream.

Spaghetti alle vongole veraci £18

Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes & olive oil.

Linguine al golfo di Napoli £20

Linguine pasta served with fresh clams, mussels, calamari, king prawns, cherry tomatoes, parsley, extra virgin olive oil & Pinot white wine.

Spaghetti al Gamberi £17

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

Tagliatelle al William £16

Tagliatelle pasta with calamari, roasted mixed peppers, cherry tomatoes, fresh garlic, greco di tufo white wine and fresh parsley.

POLLO

Pollo alla crema £16

Pan fried chicken breast cooked in extra virgin olive oil, garlic, mushrooms & a touch of cream.

Cotoletta di pollo £16

Organic chicken breast coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

SALAD

Insalata mista £7

Ripened Neapolitan cherry tomatoes, onions, celery, rocket, cucumber & lettuce salad.

Rucola e pomodorini con scaglie di parmigiano £8

Rocket salad with Neapolitan sweet cherry tomatoes & shavings of Parmesan cheese.

Paggs sexy salad £13

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

Caesar salad £13

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.

Margherita £10

Tomato, mozzarella & basil.

Pavarotti £13

Tomato, mozzarella, rocket leaves & Parma ham.

Bell'Italia £13

Tomato, mozzarella, Gorgonzola, sun-dried tomato & asparagus.

Pagliaccio £13

Tomato, Scamorza, Parma ham, cherry tomatoes & Parmesan shavings.

Veganissimo £14

Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

Diana £13

Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms & asparagus.

Napoli £13

Tomato, mozzarella, anchovies, capers & black olives.

La Regina £13

Tomato, mozzarella, ham, mushrooms & olives.

Zia Carmela £13

Tomato, mozzarella, green peppers, ham, anchovies, olives & sausage.

4 Stagioni £13

Tomato, mozzarella, mushrooms, sausages, ham, artichokes & olives.

Americana £13

Tomato, mozzarella, peppers, sausages & chilli.

Calzone £13

Rolled Pizza with mozzarella, tomato, ham & sausages.

Diavola £13

Tomato, mozzarella, sausages & onions.

San Michele Salentino £13

Tomato, mozzarella, fresh home made sausage, mushrooms & rocket.

Toto' £13

Tomato, mozzarella, aubergines, ham, rocket leaves & Parmesan shavings.

Pizza Angelo Alessio £13

Tomato, mozzarella, friarielli & Italian sausage

Any extra topping £3 to £4 each.

Vegetarian dishes Vegan dishes Gluten free dishes

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

April 2022

RED WINE

House Wine

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

Full bodied southern red wine especially selected for Il Pagliaccio

Latino Campania Aglianico

gls.175ml £6.00 gls. 250ml £7.00
½ bt £11.00 Full bt £19.00

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

Bardolino Classico £27.00

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 £24.00

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 £30.00

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 £7.50 gls. 250ml £10.00
½ bt £15.00 Full bt £28.00

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 £37.50

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 £34.00

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 £37.50

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 £65.00

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 £46.00

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

Dry southern white wine especially selected for Il Pagliaccio.

Falanghina Musica

gls.175ml £6.00 gls. 250ml £7.00
½ bt £11.00 Full bt £19.00

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 £7.00 gls. 250ml £9.00
½ bt £14.00 Full bt £26.00

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 £27.50

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

Vernaccia di San Gimignano £29.00

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 £27.00

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 £37.50

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

Greco di Tufo £35.00

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 £37.50

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

Vigne irpine Passione

gls.50ml £7.50 bt £55.00

Recioto di Gambellara

gls.50ml £12.50 bt £65.00

Taylor's 2009 Vintage Port

gls.50ml £6.50

ROSATO WINE

Taurosae (Aglianico)

gls. 175ml £8.00 gls. 250ml £10.50
bt £28.00

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. £7.50
bt £27.50

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

House Champagne £50.00

Veuve Clicquot Champagne (Brut) £80.00

Laurent-Perrier Rose Champagne £90.00 (NV)

Moët & Chandon Champagne £80.00

Bollinger Champagne £90.00

Dom Pérignon Champagne £295.00

BEER

Peroni Pint £6.00

Peroni Half Pint £3.50

Moretti Bottle £4.00

Sol Bottle £4.00

Peroni Libera 0.0% Bottle £4.00

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 £5.00

Averna gls. 25ml £5.00

Sambuca gls. 25ml £5.00

Barona gls. 25ml £5.00

Amaro gls. 25ml £5.00

Mirto gls. 25ml £5.00

Doubles £9.00

SOFT DRINKS

Coke £3.00

Lemonade £3.00

Diet Coke £3.00

Fanta £3.00

Fresh Homemade Lemonade £4.00

Steve's Detox £5.00

Freshly squeezed lemon, maple syrup, grated ginger

& sparkling mineral water

Juices: £3.00

Apple, Orange, Pineapple, Cranberry

Still or Sparkling water 750ml £4.50

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