



ITALIAN RESTAURANT

www.paggs.co.uk

182 - 184 Wandsworth Bridge Road,
Fulham, London SW6 2UF

T: 020 7371 5253 E: pagliaccio184@aol.com

[ilpagliaccio](#) [il_pagliaccio_restaurant](#)

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 home-made char grilled bread.

Crostino al prosciutto £9
Pizza bread with mozzarella, ham & garlic.

Garlic bread £9
Pizza bread with tomato, garlic & extra virgin olive oil

Zucchine e melanzane fritte £10
Crispy deep fried organic courgettes & aubergine batons served with tartar sauce.

Polpette della nonna £10
Traditional beef meat balls in home-made tomato sauce served with Parmesan cheese & fresh basil.

STARTER

Melanzane alla parmigiana £12
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
Fresh mozzarella di buffalo served with sliced tomatoes, fresh basil leaves and dressed with extra virgin olive oil.

Antipasto Pagliaccio £18
Parma ham, fresh "Mozzarella di Bufala", a selection of salami, Parmigiano cheese, olives, served with "bruschetta" bread & rocket salad.

Zuppa di cozze £11
Fresh mussels cooked with extra virgin olive oil, garlic, parsley and a touch of tomato sauce.

Gamberoni allo spumante £14
Pan fried prawns cooked with fresh garlic, extra virgin olive oil & a touch of Prosecco.

Burrata e prosciutto di Parma £13
Fresh burrata from campania topped with a home-made pesto sauce, fresh rocket & prosciutto di Parma.

VITELLO

Vitello al gorgonzola £22.50
Pan fried veal escalope, cooked with Greco di Tufo white wine, finished with a delicious gorgonzola sauce.

Scaloppina ai funghi £22.50
Pan fried veal escalope, cooked in a porcini sauce a touch of demi-glace and served with roast potatoes & seasonal vegetables.

Schiacciata Milanese £22.50
Dutch topside of veal coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

BISTECCA

Tagliata di manzo £27.50
Char grilled rib eye steak, sliced into strips served on a bed of wild rocket salad topped with Parmesan shavings.

Rib eye steak £27.50
Char grilled rib eye steak served with seasonal vegetables & roast potatoes.

PESCE

Salmone grigliato £19
Fresh salmon marinated with mixed herbs chargrilled, served with mixed salad.

Spigola alla griglia £20
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 £14
All traditional Italian pastas are available. (Bolognese, Carbonara, Arrabiata, Amatriciana)

Lasagna £13
Home-made oven baked meat lasagna topped with Parmesan cheese.

Penne al salmone £15
Penne pasta with fresh salmon, onions, cherry tomatoes, tomato sauce & a touch of cream.

Penne Sophia Loren £14
Penne pasta served with pancetta, artichokes, onions, tomato sauce & a touch of cream, topped with Parmesan cheese & parsley.

Spaghetti all'Avellinese £15
Spaghetti pasta served with beef meatballs, basil, parmigiana melanzane, mozzarella, cherry tomatoes & Parmesan cheese.

Tagliatelle Pagliaccio £15
Tagliatelle pasta served with pancetta, mushrooms, onions & a touch of tomato & cream sauce.

Penne all'ortolana £15
Penne pasta served with aubergines, courgettes, peppers, home-made tomato sauce & a touch of cream.

Spaghetti alle vongole veraci £20
Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes & olive oil.

Linguine al golfo di Napoli £22.50
Linguine pasta served with fresh clams, mussels, calamari, king prawns, cherry tomatoes, parsley, extra virgin olive oil & Pinot white wine.

Spaghetti al Gamberi £20
Spaghetti with king prawns, cherry tomatoes, garlic, Code Di Volpe white wine topped with baby rocket leaves.

Tagliatelle al William £18
Tagliatelle pasta with calamari, roasted mixed peppers, cherry tomatoes, fresh garlic, Greco di Tufo white wine and fresh parsley.

POLLO

Pollo alla crema £17
Pan fried chicken breast cooked in extra virgin olive oil, garlic, mushrooms & a touch of cream.

Cotoletta di pollo £17
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 £14
Parma ham, Bufala Mozzarella, cherry tomatoes & fresh rocket salad from our farm in Ripley Surrey, served with char grilled bruschetta.

Caesar salad £14
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 £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 2023

RED WINE

House Wine

gls. 175ml £6.50 *gls. 250ml* £7.50
½ bt £12.00 *Full bt* £20.00

Full bodied southern red wine especially selected for Il Pagliaccio

Latino Campania Aglianico

gls. 175ml £6.50 *gls. 250ml* £7.50
½ bt £12.00 *Full bt* £20.00

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 £33.00

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 £8.50 *gls. 250ml* £11.00
½ bt £17.00 *Full bt* £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 £38.50

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 £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. 175ml £6.50 *gls. 250ml* £7.50
½ bt. £12.00 *Full bt.* £20.00

Dry southern white wine especially selected for Il Pagliaccio.

Falanghina Musica

gls. 175ml £6.50 *gls. 250ml* £7.50
½ bt. £12.00 *Full bt.* £20.00

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 £8.00 *gls. 250ml* £10.00
½ bt. £16.00 *Full bt.* £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 £40.00

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

Greco di Tufo £37.50

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 £40.00

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)

gls. 175ml £9.00 *gls. 250ml* £11.00
bt. £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.* £8.50
bt. £30.00

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 £100.00

Bollinger Champagne £110.00

Dom Pérignon Champagne £395.00

BEER

Peroni *Pint* £6.50

Peroni *Half Pint* £4.00

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