



Pagliariacci

Established 2000



Early Bird Menu

£13.95 for 2 Courses

£15.95 for 3 Courses



Available:

Monday to Friday 5pm - 8pm

Saturday 2pm - 6pm

Sunday 2pm - 9pm

Starters

Pane Allaglio (v)

Homemade garlic bread with a choice of your topping, cheese/tomato or plain

Bruschetta al Pomodoro (v)

Tomatoes, red onions, garlic, fresh basil and extra virgin olive oil

Funghi al Forno (v)

Large Portobello mushrooms cooked in a rich ragu sauce and topped with spinach and goat's cheese

Prawn Cocktail

Baby Prawns served on a bed of mixed leaf salad served with maria rosa sauce

Polpette di Manzo

Homemade meatballs cooked in a tomato sauce with chilli and garlic

Funghi Dolcelatte

Button mushrooms in a creamy dolcelatte sauce

Costolette

Slow cooked baby pork ribs in our very own fruity barbecue sauce

Pate di Fegato di Pollo

Chicken liver pate, served with crisp bread and an onion marmalade

Calamari Fritti

Fried squid served with a mixed salad garnish

Esche Bianche

White bait served with fresh lemon and a tartar sauce dip

Mozzarella Fritta

home made mozzarella cheese sticks in breadcrumbs on a bed of salad and sweet chilli sauce

Caprese Salad

Ripe beef tomatoes and mozzarella cheese with olive oil basil pesto

Insalata Cesare

Cesar salad, cos lettuce served with grilled chicken, croutons and ceasar dressing

Soup of the Day

Pizza

Pizza Margherita (v)

Napoli sauce, basil and mozzarella cheese

Pizza Vegetariana (v)

Grilled peppers, courgette, mushrooms, tomato sauce and mozzarella cheese

Pizza Calzone (£2.95 supplement)

Folded pizza filled with salami, ham, mushrooms and mozzarella cheese, served with tomato sauce on the side

Calabrese

Topped with tomato sauce, mozzarella cheese, pepperoni, olives and fresh chillies

Prosciutto & Funghi

Topped with tomato sauce, mozzarella, ham and mushrooms

Esotica

Topped with tomato sauce, mozzarella, ham and pineapple

Ligure

Topped with pesto, mozzarella, chicken and mushrooms

Pizza Funghi

Topped with tomato sauce, mushrooms, mozzarella cheese and ham

Side Vegetables

£2.50
each

**Smoked panchetta and
peas in a garlic cream**

Asparagus in garlic and chilli

**New baby potatoes in fine butter
and dill**

Rocket and parmesan salad

Pagliacci salad

Mashed potatoes

Roast Peppers

Mains

PASTA

Spaghetti Bolognese

Spaghetti with a homemade beef ragu

Spaghetti Carbonara

Traditional Roman dish, smoked pancetta, cream and black pepper

Spaghetti Gamberoni (£2.00 supplement)

Spaghetti served with fresh king prawns in a chilli garlic tomato sauce

Cannelloni alla Carne

Homemade pasta filled with our own mixed beef recipe and cooked in a bechamel tomato sauce

Lasagna

Traditional homemade Italian lasagna

Gnocchi al Pomodoro (v)

Gnocchi with tomato sauce basil and mozzarella cheese

Farfalle al Salmone

Farfalle pasta with salmon and white wine in a creamy tomato sauce

Spaghetti con Polpetta

Homemade meatballs, tomato sauce, chilli, garlic and olive oil

Farfalle al Pepe

Butterfly pasta with chicken, broccoli, pine nuts, crushed peppercorns, brandy and cream

Ravioli all Aragosta (£2 supplement)

Homemade ravioli, filled with fresh lobster in our lobster bisque and prawn sauce

Ravioli Vegetariani (v)

Ravioli filled with spinach and ricotta cooked in a light tomato sauce, topped with rocket and parmesan

Penne Calabrese (£2.95 supplement)

Penne pasta, beef fillet flash fried with chillies, tomato and basil sauce

Penne Gratinete

Oven baked penne pasta served with chicken and mushrooms in a creamy tomato and garlic sauce

Pollo Milanese

Breaded chicken served with a traditional spaghetti Napoli

Risotto di Mare (£2 supplement)

Mixed seafood, onions and garlic in a light tomato sauce

Risotto Funghi

Arborio rice mixed with mushrooms, topped with the finest parmesan shavings and rocket

Risotto Vegetariano

Risotto served with mixed vegetables in a light tomato sauce

CARNE (MEAT)

Coscia di Agnello (£2.95 supplement)

Lamb shank slow cooked in the oven for four hours with our signature recipe and served with mashed potato

Costolette di Agnello (£2.95 supplement)

Lamb chops served on a bed of mashed potatoes topped with a red wine, sundried tomatoes and rosemary sauce

Fillet Stroganoff (£2.95 supplement)

Prime fillet strips cooked in onions, mushrooms, french mustard, brandy and cream sauce served with rice

Medaglione de Filetto (£3.95 supplement)

Fillet medallion served with diced pancetta, baby potatoes and mushrooms in a French mustard creamy sauce

Bistecca al Pepe / Diane (£2.95 supplement)

Sirloin steak cooked in a creamy pepper sauce or a Diane sauce

Pollo alla Creme

Chicken breast cooked with mushrooms in a creamy white wine sauce

Pollo al Pepe

Chicken in a rich peppercorn sauce

Pollo Puglése

Chicken strips cooked in a creamy white wine, leek, courgette and garlic sauce

Insalata Cesare

Cesar salad, cos lettuce served with grilled chicken, croutons and cesar dressing

Vitello Alla Crema

Tender veal in a creamy white wine, mushroom and garlic sauce

PESCE (FISH)

Salmone Gamberetti

Pan fried salmon served with baby prawns in a creamy white wine sauce

Spigola Grigliata (£2.95 supplement)

Grilled seabass served on a bed of mixed grilled peppers

* All meat and fish dishes are served with vegetables or chips

Dessert of the Day

