



Pagliariacci

Established 2000



Early Bird Menu

£16.95 for 2 Courses


£18.95 for 3 Courses

Available:

Monday to Friday 5pm - 8pm

Saturday 2pm - 5pm

Sunday 2pm - 9pm



Starters

Pane All'aglio (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

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/duck home made pate, served with toast and an onion marmalade

Calamari Fritti

Fried squid served with a mixed salad garnish

Camembert Fritta

Camembert cheese deep-fried in breadcrumbs on a bed of salad and sweet chilli sauce

Caprese Salad

Ripe tomatoes and mozzarella cheese with olive oil basil pesto

Bruschetta Melanzana

Oven baked aubergine with goats cheese on toasted bread

Scampi

Scampi served with fresh lemon and a tartar sauce dip

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, onions and fresh chillies

Pizza Dolce Late

Tomato sauce based pizza with mozzarella cheese, rocket, mushrooms and dolcelatte cheese

Pizza Funghi Prosciutto

Tomato sauce based pizza with mozzarella cheese, ham and mushrooms

Side Vegetables

Smoked pancetta and peas in a garlic cream

Asparagus in garlic and chilli

Baby potatoes in fine butter and dill

Rocket and parmesan salad

Mixed salad

Roast peppers

**£3.50
each**

Mains

PASTA

Spaghetti Bolognese

Spaghetti with a homemade beef ragu

Spaghetti Carbonara

Traditional Roman dish, smoked pancetta, cream and black pepper

Spaghetti Gamberoni 🍷 (£3 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 (£3 supplement)

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 (£3 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 🍷 (£3 supplement)

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

Penne Gratinata

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

Penne Matriciana 🍷

Penne pasta served in tomato sauce with diced pancetta, red onions and chillies

Spaghetti Dello Chef (£3 supplement)

Chopped onions, baby prawns and chopped peppers in a creamy white wine sauce

Risotto di Mare (£3 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 Pagliacci (£3 supplement)

Baby prawns and chicken in a white wine cream sauce

CARNE (MEAT)

Fillet Stroganoff (£3 supplement)

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

Medaglione di Filetto (£4.95 supplement)

Fillet medallion served with asparagus and mushrooms in a French mustard creamy sauce

Bistecca al Pepe / Diane (£3 supplement)

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

Pollo alla Crema

Chicken breast cooked with mushrooms in a creamy white wine sauce

Pollo al Pepe

Chicken in a rich peppercorn sauce

Pollo Stroganoff

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

Pollo Paprika

Chicken breast in a paprika creamy white wine sauce with a hint of tomato and roast peppers

Pollo Valdostana (£3.95 supplement)

Chicken topped with ham and mozzarella in alfredo sauce baked in the oven

Lamb Shank (£3 supplement)

Slow cooked lamb shank served on a bed of mash potatoes

Cesar Salad

Grilled chicken with a home made dressing, croutons and cos lettuce

PESCE (FISH)

Salmone Gamberetti

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

Spigola Grigliata (£3.95 supplement)

Grilled seabass served on a bed of grilled aubergine

* All meat and fish dishes from main courses are served with chips or vegetables.

Dessert of the Day

