

FOCACCINA v	£3.90	POLLO FRANCESCO	£6.50
Pizza bread drizzled with extra virgin olive oil fresh rosemary and sea salt		Warm chicken goujons served on a mixed leaf salad topped with Pappagone home-made honey mustard dressing (Delicious)	
PANE di PIZZA e AGLIO v	£4.90	CALAMARI FRITTI con ZUCCHINI	£6.90
Garlic and oregano tomato pizza bread		Deep-fried squid and courgettes served with home-made tartar sauce	
BRUSCHETTA (Serves 2)	£6.50	SAUTE' di COZZE	£8.50
Toasted bread topped with fresh chopped tomatoes and garlic served with olives peppers and buffalo mozzarella		Fresh mussels tossed in garlic, white wine and spicy tomato sauce topped with parsley and toasted bread drizzled with garlic	
INSALATA CAPRESE	£6.20	GAMBERONI FRITTI	£9.20
Buffalo mozzarella served on a beef tomato carpaccio dressed with extra virgin olive oil and a fresh basil		3 Deep fried King prawns drizzled in garlic chilli and parsley. Served on a bed of rocket salad and fennel	
BOCCONCINI FRITTI	£6.90	TORRE di GRANCHIO	£9.50
Deep fried buffalo mozzarella covered with a spicy tomato and garlic sauce served on Italian rocket		Fresh crab and crayfish served in a dill mayo, lemon and olive oil topped with smoked salmon and avocado served on a beef tomato carpaccio	
PROVOLA alla GRIGLIA	£7.20	ANTIPASTO di VERDURE v (serves 2)	£12.95
Char-grilled provolone cheese served with mixed marinated roasted peppers and capers topped with extra virgin olive oil, oregano and a balsamic vinegar reduction		Tagliere with grilled marinated aubergines roasted peppers artichokes with mixed Italian cheeses sun blushed tomatoes and Puglian olives	
MELANZANE alla PARMIGIANA	£7.80	PANE CARASAU BRESAOLA e TARTUFO (Serves2)	£14.95
Layers of aubergines and tomato sauce with buffalo mozzarella fresh basil and Parmesan cheese all baked in the oven		Tagliere with bresaola (air cured beef) served on Sardinian crispy flat bread roasted with sea-salt and rosemary topped with fresh truffle oil ricotta and Italian rocket	
BURRATINA PUGLIESE v	£8.90	ANTIPASTO PAPPAGONE (serves 2)	£15.95
Beautiful soft Italian cheese from Puglia served with a home-made caponata (Slow cooked aubergines with peppers, red onion, green olives with tomato and fresh basil)		Tagliere with Pappagones favourite salumi (cured hams) served with Italian cheese, marinated artichoke and large Puglian mixed olives with crispy salted rosemary pane carasau	
TRECCIA di BUFALA (serves 2)	£12.50		
Hand-made platted buffalo mozzarella served with Parma ham roasted cherry tomato confit all drizzled with extra virgin olive oil and a home-made basil pesto			
PIZZA MARGHERITA	£7.50	PIZZA HAWAII	£8.20
Traditional tomato, fresh basil with fior di latte or with only buffalo mozzarella		Tomato mozzarella pineapple and ham	
PIZZA FUNGHI	£9.00	PIZZA ai QUATTRO FORMAGGI (no tomato sauce)	£8.50
Tomato mozzarella and freshly chopped mushrooms	£7.95	Four types of cheeses	
PIZZA MARINARA	£8.25	PIZZA PEPPINO (no tomato sauce)	£8.75
Tomato capers pitted black olives chopped garlic anchovies and oregano (no mozzarella)		Buffalo mozzarella ricotta sun-dried tomatoes and spinach	
PIZZA VEGETARIANA	£8.65	PIZZA alla FIORENTINA	£8.90
Tomato mozzarella peppers spinach artichokes and mushrooms		Tomato mozzarella spinach Parmesan and a fried egg	
PIZZA alla AMERICANA	£8.80	PIZZA PARMIGIANA	£9.50
Tomato mozzarella spicy salami peppers and chillies		Tomato, buffalo mozzarella, deep fried aubergines and fresh basil with grated Parmesan cheese	
PIZZA CAPRICCIOSA	£8.90	PIZZA NAPOLETANA	£8.75
Tomato mozzarella ham artichokes and egg		Tomato mozzarella anchovy's capers pitted black olives and oregano	
PIZZA MAX	£9.20	PIZZA NETTUNO	£9.15
Tomato mozzarella spicy salami Italian rocket and chilies		Tomato mozzarella tuna fish pitted black olives and onions	
PIZZA CAMPAGNOLA	£9.40	PIZZA ai FRUTTI di MARE (no mozzarella)	£9.50
Tomato mozzarella, spicy salami pitted black olives provolone cheese and artichokes		Tomato with squid mussel's prawns and freshly chopped garlic	
PIZZA QUATTRO STAGIONI	£9.50	CALZONE alla PARTENOPEA	£8.90
Tomato mozzarella ham spicy salami mushrooms and pitted black olives		Half folded pizza filled with ricotta mozzarella salami and black pepper topped with a little fresh tomato sauce	
PIZZA GORGONZOLA e SALSICCIA (no tomato sauce)	£10.20	PIZZA CALZONE	£9.50
Gorgonzola home-made pork sausage meat and roasted onion		Half folded pizza filled with tomato mozzarella salami mushrooms ham and pitted black olives	
PIZZA SALSICCIA e FRIARIELLI (no tomato sauce)	£10.50	PIZZA PORCINI (no tomato sauce)	£10.90
Buffalo mozzarella and home-made pork sausage meat with Neopolitan broccoli		Buffalo mozzarella speck, tangy taleggio and fresh porcini mushrooms	
PIZZA POLLETTO	£10.90	PIZZA PAPPAGONE	£11.20
Tomato mozzarella roasted chicken, black olives, oregano, chili and mixed peppers		Tomato mozzarella speck artichokes and Italian rocket	
PIZZA VALTELLINA	£11.50	PIZZA SAN DANIELE	£11.50
Tomato mozzarella bresaola (air cured beef) and Italian rocket topped with shavings of Parmesan cheese		Tomato mozzarella, tangy taleggio cheese, Italian rocket Parma ham and shavings of Parmesan cheese	

If you have any preferences, please don't hesitate to ask. Gluten free pizza available £3. extra

SPAGHETTI AGLIO OLIO v £7.20
Freshly chopped garlic, extra-virgin olive oil, chilli and parsley

SPAGHETTI alla BOLOGNESE £8.20
Traditional tomato and meat sauce

SPAGHETTI alla CARBONARA £8.20
Bacon egg cream Parmesan and pancetta

LINGUINE ai GAMBERONI £11.95
Peeled tiger prawns and cherry tomatoes in a delicate tomato sauce with baby spinach olive oil garlic and white wine

LINGUINE al FRUTTI DI MARE £11.95
Fresh squid, prawns and mussels in a tomato sauce with white wine and garlic

LINGUINE al GRANCHIO £11.95
Fresh Dorset crab with white wine, chilli, asparagus and cherry tomatoes

LINGUINE alle VONGOLE £13.50
Pasta with fresh wild clams tossed in white wine, garlic, chilli and fresh parsley

PAPPARDELLE al SALMONE £9.50
Thin wide strips of pasta tossed in cream, smoked salmon and fresh baby spinach

PAPPARDELLE BROCCOLI e PANCETTA £9.50
Thin wide strips of pasta with broccoli chillies chopped garlic olive oil and Italian bac

GNOCCHI alla SORRENTINA £8.50
Potato dumplings in a sauce of tomato, fresh basil and buffalo mozzarella

GNOCCHI al CARTOCCIO di PESCE £12.95
Oven baked potato dumplings with king prawn's fresh calamari clams and mussels in a tomato sauce with dill and chili

POLLO CREMA e FUNGHI £13.50
Succulent chicken breast cooked in a sauce of mushrooms and leeks with cream. Served with sauté potatoes and a fresh seasonal vegetable

BISTECCA di AGNELLO £14.50
Marinated lamb steak cooked on the charcoal grill with a side of spicy tomato chutney. Served with chunky chips and vegetable of the day

TAGLIATA di MANZO 14.90
Char-grilled strips of entrecote steak served on a bed of rocket with shavings of Parmesan and cherry tomatoes drizzled with a balsamic vinegar reduction

BISTECCA alla FIORENTINA £19.50
Char-grilled T-bone steak served with chunky chips and a fresh seasonal vegetable

INSALATA di POMODORO e CIPOLLA v £3.50
Tomato onion salad dressed with extra-virgin olive oil and topped with fresh basil+

INSALATA MISTA v £3.90
Mixed leaf salad drizzled with balsamic vinegar and extra virgin olive oil

PENNETTE ARRABBIATE v £7.50
San Marzano tomatoes sauce with chillies and garlic

PENNETTE ALFREDO £7.90
Cream mushrooms garlic and Parmesan cheese

PENNETTE alla NORMA £8.50
Tomato aubergine fresh basil garlic and Buffalo mozzarella

PACCHERI SALSICCIA e PISELLI £10.20
Super large pasta tubes with a homemade ragu of Italian pork sausage, garden peas and shallots served with a touch of tomato sauce

PACCHERI PORCINI e SPECK £10.50
Super large pasta tubes tossed in a sauce of porcini mushrooms speck (Italian cured ham) shallots and fresh cream

RAVIOLONI GORGONZOLA e NOCI £9.80
Large fresh ravioli filled with spinach and ricotta cheese tossed in a sauce of gorgonzola and crushed walnuts

TORTELLONI ai FUNGHI e TARTUFO £15.95
Fresh ravioli filled with mushrooms and truffle cooked in a creamy truffle sauce and topped with shavings of Parmesan

SCIALATELLI ai STRACCETTI di MANZO £13.50
Thin strips of beef tossed with peppers in a garlic and chilli sauce with a dash of fresh tomato

SCIALATELLI con PESCE SPADA £13.90
Home-made long pasta with diced fresh sword fish, san marzano tomatoes, olives and capers, chili and fresh basil

RISOTTO ai FRUTTI DI MARE 11.90
Italian Arborio rice slow cooked with fresh mixed sea-foods in a white wine sauce

LASAGNE al FORNO £9.50
Layers of pasta baked in the oven with a tomato, meat and béchamel sauce (just like my mamma makes)

PESCE SPADA alla SALMORIGLIO £14.30
Pan fried sword fish topped with a sauce of lemon, capers and fresh parsley served with crushed new potatoes and fresh spinach

GAMBERONI alla GRIGLIA £18.95
Char-grilled tiger prawns marinated in coriander, chilly and garlic. Served on a salad of rocket, red onions and cherry tomatoes with a light drizzle of balsamic vinegar reduction

FRITTO MISTO £19.50
A most typical Italian dish of mixed fried king prawn's squid monkfish and cod served on a bed of red onions rocket and cherry tomatoes with garlic mayonnaise

VITELLO MILANESE £18.50
Dutch veal deep fried in home-made herb breadcrumbs (Milanese style) served with Spaghetti in a fresh tomato, garlic and basil sauce

INSALATA PAPPAGONE £4.50
Wild Italian salads topped with shavings of Parmesan and drizzled with extra-virgin olive oil and balsamic vinegar

INSALATA di RUCOLA e CARCIOFI £5.40
Rocket salad with marinated artichokes shavings of Parmesan dressed with extra virgin olive oil and balsamic vinegar

House Wine Specially chosen for Pappagone **3.85 14.50**
Custoza Veneto doc 5.35 20.50

Albino Piona is perhaps the most virtuous winery in the area. Their Custoza blend stands out for the amount of Tocai used. It is very fragrant and floral, with aromatic herbs, some slight fruity notes. *Winner of many international awards*

Sauvignon Blanc Friuli-Venezia Giulia doc **6.05 23.50**

Light straw yellow colour with slight greenish hints. Broad, varietal, aromatic on the nose, with citric notes of grapefruit, yellow pepper, tomato leaf, sage and balsamic aromas. *Winner of many international awards*

Pinot Grigio Trentino doc 6.30 24.50

Dry on the palate, Full yellow in colour with a rich nose ranging from pear and banana to acacia. full and fresh, medium in structure with good ageing potential. *Winner of many international awards*

Soave Veneto doc 6.85 26.50

Medium-sweet and warming with sustained but well-balanced acidity, pleasant aftertaste of almond Fresh flowery hint of white grape and elder flowers, with ripe pale white fruit such as apple and pear. *Winner of many international awards*

Vermentino di Sardegna, docg 7.35 28.50

An amazing white produced from 100% Vermentino, a grape variety that has been grown on the island of Sardinia for hundreds of years and is at home in the warm Mediterranean climate. Unoaked, the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish. *Winner of many international awards*

Lugana Lombardia dop 8.35 32.50

Dry straw-yellow with green nuances. On the nose it is intense and elegant with notes of green apple and lime. On the mouth the freshness is the main feature together with a pleasant savoury note *Winner of many international awards*

Falanghina Campania igt 9.20 36.00

Floral aromatics combined with pineapple, green apple and mineral. What puts this tasty white wine into the category of excellence is the wonderful viscosity and palate presence.

Winner of many international awards

Gavi di Gavi Piemonte docg 38.00

The King of Italian whites. Obtained from the limited and rigorous selection of grapes, this golden yellow coloured cru with fruity and almond flavours is unique. *Winner of many international awards*

ROSE WINE

Scaia Rosato Veneto igt 6.20 24.00

Absolutely crisp and refreshing. This wine will be hit this summer. light cerise colour with flowery notes of rose and fruity, well-balanced, flavour and freshness. *Winner of many international awards*

SPARKLING WINES

Asti Spumante Piemonte docg 3.20 18.00

Fermented slowly giving a light sweet sparkling wine

Lambrusco Rosso Emilia Romagna doc 4.85 18.50

Delightful amber red softly sweet with a light sparkle

Prosecco di Valdobbiadene docg 5.00 24.00

Made from select handpicked grapes grown on the hills between Conegliano and Valdobbiadene, this prosecco displays beautiful fruit notes thanks to the maximum exposure to the rays of sun and the thermal shock from day to night which preserves the aromatic properties. *Winner of many international awards*

SANGRIA one litre carafe 13.50

MINERAL WATER half litre from 2.00

SOFT DRINKS from 1.80

SPIRITS AND LIQUEURS 35cl from 3.00

ESPRESSO/CAPPUCCINO/TEA'S from 1.40

LIQUOR COFFEE'S from 4.50

House Wine Specially chosen for Pappagone **3.85 14.50**
Merlot Friuli-Venezia Giulia igt **5.35 20.50**

Ruby red. Scents reminiscent of blackcurrants, cherries and plums come together with references to jam and coriander. They provide a background for scents of pressed and withered flowers. Fresh on the palate with pleasant tannins; it has a persistent finish with fruity and floral hints

Negroamaro Puglia igt **5.85 22.50**

Bright ruby red, with some purple highlights, it presents fruity, floral and delicately spicy scents in the nose. Full-bodied in the mouth, with acidity and a tannic structure that are decisive but never overpowering. Lingering and persistent finish

Nero D'Avola Sicilia igt **6.30 24.50**

Intense ruby red with reflections tending to purple. The bouquet offers deep elegant sensations of wild blackberries and marascas. Full and well-balanced with notes of dates and aromas of maritime pine. Excellent persistence

Valpolicella Superiore Veneto doc **6.85 26.50**

The wine has a ruby red colour delicate almond bouquet and dry velvet flavour. An outstanding example of how good a Valpolicella can be. *Winner of many international awards*

Chianti Classico Toscana docg **7.35 28.50**

Sangiovese dominates this classic Tuscan blend rendering a bold wine that boasts aromas of ripe red berries and subtle nuances of spice with soft notes of violets and tea leaves. Round, velvety tannins mark the finish. An excellent example of how Chianti is back on top form. *Winner of many international awards*

Monica di Sardegna Argiolas doc **7.85 30.50**

Intense ruby red with an undertone typical of Monica. Vinous, intense, characteristic. Round, final aftertaste almost tending to sweetness, a typical feature of erect-shrub grown Monica grapes. *Winner of many international awards*

Cannonau Di Sardegna doc, Argiolas **8.35 32.50**

Named after the hillside vineyards, Costera is a deeply coloured, full bodied red wine. Typical notes of ripe strawberries, black cherries, herbs and spices abound. Warm and intense with the time in oak providing rounded tannins. Great length *Winner of many international awards*

Valpolicella di Ripasso "MARA" Veneto doc **9.70 38.00**

The grapes are re-passed on the Amarone skins giving the wine more body and alcohol, full bodied with a good bouquet and very smooth *Winner of many international awards*

Barolo Villadoria Piemonte docg **45.00**

Red berry, dried rose, truffle and a hint of scorched earth aromas come together on this solid Barolo. Delivers wild cherry, ripe strawberry alongside firm ripe tannins and fresh acidity *Winner of many international awards*

BOTTLED LAGERS and CIDER 330ml

BIRRA MENABREA Italys oldest beer 3.80

BIRRA MORETTI Birra con il baffo 3.80

BIRRA ICHNUSA Birra Sarda 3.80

CORONA Birra Messicana 3.80

CIDER Magners 4.00

ITALIAN ARTISAN LAGERS 330ml

AMARCORD Gradisca 6.50

The flavour is full and rounded, with a pleasant taste of hops and a delicate scent of flowers. It presents to the palate with a pleasantly fruity aroma accompanied by a refreshing finish

NAZIONALE 6.50

The first 100% Italian beer made with Italian ingredients. An intentionally simple beer: Italian water, barley malt, hops, yeasts and two Italian spices (bergamot and coriander) which combine to create harmony and originality.

NAZIONALE Gluten free **6.50**

The Italian ingredients - water, barley malt, hops and spices (bergamot and coriander) are complemented by the addition of rice produced in the Vercelli area, The beer has a golden colour and the head is nice and thick. Its scent emphasizes the herbaceous notes of hops

