

Bibite

MINERAL WATER

STILL or SPARKLING
50cl. £2.50 | 75cl. £ 3.50

FRESHLY PRESSED

ORANGE JUICE £3.50

COCA COLA | DIET COKE

£2.45

SPRITE | FANTA £2.45

FRUIT JUICE £2.60

MIXERS 20cl. £1.70

Aperitivi

CAMPARI 50ml. £3.30

MARTINI RED 50ml. £3.30

MARTINI DRY 50ml. £3.30

CINZANO 50ml. £3.30

SCOTCH 25ml. £3.30

VODKA 25ml. £3.30

Birre

NASTRO AZZURRO

33cl. 5.2% £3.95

PERONI RED 33cl. 4.7% £3.55

GRAN RISERVA 33cl. 6.6% £4.50

Rosato

ROSATO RIVERA 12.5%

£24.95 | £8.60 | £6.40

100% Bombino grapes. Superior fruity Rosé from the hills of Puglia

Vino Bianco

BOTTLE | GLASS 250ml. | GLASS 175ml.

TREBBIANO RUBICONE IGT 12%

£15.95 | £5.70 | £4.30

A fresh and fruity, dry white wine, with delicate aromas and a clean finish, produced from Trebbiano grapes in the Emilia Romagna region of Northern Italy

FRASCATI SUPERIORE DOC 12%

£19.95 | £6.85 | £5.15

Selected from vineyards in the hills of the South of Rome, it has a floral and orange blossoms aroma and a distinctive tropical fruit character. Easy drinking, dry and fresh with a smooth finish

CHARDONNAY DOC

FRIULI GRAVE 13%

£26.50 | £8.95 | £6.80

100% Chardonnay grapes from vineyards in the eastern hills of Friuli. Highly praised internationally for its top quality. A blend of delicious smells with a crisp long finish

PINOT GRIGIO DOC 12.5%

£25.50 | £8.90 | £6.30

From a top winery in Umbria. Full and well-balanced character. Light and refreshingly crisp with fruity overtones and a dry finish

VERNACCIA DI S.GIMIGNANO

DOCG 12%

£30.60 | £10.40 | £7.65

90% Vernaccia, 10% other white grapes. Undoubtedly Tuscany's best known white wine. Full, well-balanced and delightfully dry

SAUVIGNON DOC 13%

£27.60 | £9.30 | £6.95

100% Sauvignon grapes. Carlo Corino, regarded as one of Italy's best wine makers, created this unique wine. A deliciously crisp finish, follows a firm and a distinctly herbal nose

Vino Rosso

BOTTLE | GLASS 250ml. | GLASS 175ml.

SANGIOVESE RUBICONE IGT 12.5%

£15.95 | £5.70 | £4.30

A soft, medium-bodied, dry red wine, with a bouquet of violets and red fruits, produced from Sangiovese grapes in the Emilia Romagna region of Northern Italy

MONTEPULCIANO D'ABRUZZO 12%

£19.95 | £6.85 | £5.15

100% Montepulciano grapes. An ancient indigenous variety from central Italy, on the Adriatic sea coast. Medium-bodied, dry, with a finely-textured structure to support the ripe, plummy fruit.

VALPOLICELLA CLASSICO

SUPERIORE DOC 12%

£26.60 | £9.00 | £6.75

Le Caleselle is made from Corvina, Rondinella and Molinara grapes. Full-bodied with a delicious almond taste and background notes of wild berries

PRIMITIVO RIVERA IGT 14%

£44.50

100% Primitivo grapes from Puglia. In the local dialect, Triusco, refers to a red wine which is exceptional. Full-bodied, smooth with a long lasting finish on the palate

CHIANTI CLASSICO DOCG 13%

£32.95 | £10.95 | £8.40

Il Granaio was one of the first Italian wines to be vinified from selected grapes from a single vineyard. Aroma of mature fruits; medium with a well-balanced flavour and an elegant after-taste of toasted almonds and oak

NERO D'AVOLA IGT 13%

23.20 | £7.80 | £5.95

Torre Saracena Sicilia. 100% Nero d'Avola indigenous variety. Ruby red colour, with bright intensity. Soft and warm, good vanilla flavours with silky and sweet tannins

Champagne e Prosecco

BY BOTTLE

HOUSE CHAMPAGNE

12% £45.50

Specially selected for its crisp, elegant and uplifting virtues

PROSECCO BRUT 11% £28.95

PROSECCO ROSÉ 11% £29.95

A classic dry, elegant Prosecco with appealing background notes

BABY PROSECCO BRUT

11% 20cl. £9.90

Antipasto

ANTIPASTO ALL'ITALIANA £16.95 For two to share

Parma ham, focaccia, buffalo mozzarella, arancine, panelle, artichoke, mortadella, finocchiona salame, caponata, olives and grilled vegetable selection

ANTIPASTO VEGETARIANO £8.50

Panelle, grilled peppers, courgettes and aubergines, buffalo mozzarella, olives, crostino with pomodoro and melanzane, gorgonzola and mushroom arancina

IMPEPATA DI COZZE £6.95

500g of pan-fried Scottish mussels in white wine, garlic, pepper with toasted bread

GAMBERONI DIAVOLA £8.15

Pan-fried king prawns, garlic, chillies and pomodoro*

OLIVE CONDITE £2.95

Sicilian green Nocellara olives from Valle dei Cascavaddotti

BRUSCHETTA PAESANA £4.95

Toasted ciabatta, marinated vine tomatoes, onions, extra-virgin olive oil and garlic

ARANCINE CON CARNE £5.20

A Sicilian weakness! Crispy fried rice balls filled with meat ragù and peas; served with a tangy tomato sauce

CALAMARI FRITTI £6.95

Battered deep-fried squid rings served with Italian tartar sauce

BURRATA £9.00

A delicacy from Murgia, Puglia in Southern Italy. Mozzarella parcel filled with mozzarella pieces and cream, served on a bed of rocket leaves, cherry tomatoes and olives, tossed in extra-virgin olive oil

ZUPPA DEL GIORNO £4.95

Chef's homemade soup of the day

BASKET OF GARLIC BREAD £4.95

Pizza bread brushed with olive oil, fresh garlic and rosemary

Pasta e Risotti

May be served as a starter for £1.00 less than menu price

SPAGHETTI BOLOGNESE £9.95

Ragù of British beef with herbs, Chianti, celery, garlic, carrots, pomodoro*

RAVIOLI ASPARAGI £11.45

Mozzarella and cherry tomato filled fresh pasta, asparagus, cherry tomatoes, porcini, shallots and extra virgin olive oil

PENNE SALMONE £10.45

Scottish smoked salmon, cream and a dash of pomodoro*

RISOTTO DELLO CHEF £13.45

Saffron risotto topped with burrata mozzarella and caramelised onions

LINGUINE VONGOLE £12.75

Fresh Palourde clams, garlic and extra-virgin olive oil

TORTELLONI PARADISO £11.45

Chef's special - ricotta and spinach Filled fresh tortelloni tossed in a sauce of mushrooms, dolcelatte, cream and saffron

PENNE ALLA NORMA £10.45

Fried aubergines, salted ricotta, basil, extra-virgin olive oil and pomodoro*

LASAGNE PASTICCIATE £9.95

Layers of oven-baked pasta, Bolognese sauce, béchamel and mozzarella

TAGLIATELLE BOSCAIOLA £11.95

Mushrooms, Sicilian fennel seed sausage, cream and pomodoro*

SPAGHETTI CARBONARA £9.95

Free-range egg yolks, pancetta (Italian bacon), onions and a dash of cream

RISOTTO DEL BOSCO £11.45

Arborio rice simmered in mixed Wild mushrooms, Parma ham, shallots and drizzled with truffle oil

SPAGHETTI PESCATORE £12.95

Mixed shellfish—calamari, clams, garlic, mussels, king prawn, chillies, vine tomatoes and a dash of pomodoro*

Insalate

INSALATA DI POLLO £11.20

Pan-fried breast of chicken with mixed leaf salad, grilled peppers, asparagus, balsamic vinegar dressing; served with focaccia

CAPRESE £9.95

Buffalo mozzarella, vine tomatoes, basil; drizzled with Sicilian Halycos extra-virgin olive oil and served with focaccia

INSALATA SERAFINO £9.95

Mixed leaf salad topped with goat's cheese, roasted red peppers; drizzled with balsamic vinegar dressing and served with toasted goat's cheese bruschetta

 Vegetarian Dishes

* **Pomodoro** - homemade Neapolitan-style sauce with an ultra smooth consistency: plum tomatoes, onions and extra-virgin olive oil

Pizza

All our pizzas are stone baked, freshly prepared to order and drizzled with Sicilian extra-virgin olive oil

MARGHERITA £7.95

An international classic, this is one of the best pizzas you can eat. The traditional recipe, in the colours of the Italian flag, was created by celebrated pizza chef Raffaele Esposito in 1889 for Queen Margherita.

Mozzarella, basil and tomato

SALSICCIA E FRIARIELLI £10.95

Sicilian fennel seed sausage, friarielli (Napolitan spinach), mozzarella and tomato

PROSCIUTTO E FUNGHI £10.50

Ham, mushrooms, mozzarella, Tomato

CALZONE CLASSICO £11.05

Folded pizza filled with ham, mushrooms, mozzarella, tomato and topped with buffalo mozzarella

VEGETARIANA £9.95

Grilled courgette, aubergine, red and yellow peppers, olives, mozzarella and tomato

QUATTRO STAGIONI £11.50

Ham, mushrooms, artichokes, olives, mozzarella, tomato

AMERICANA PICCANTE £11.15

Peperoni sausage, jalapeño peppers, mozzarella, tomato

BUFALA £10.95

Buffalo mozzarella, tomato and basil

EMILIANA £11.95

Parma ham, rocket, parmesan slivers, mozzarella, tomato

CAPRINA £10.50

Goats cheese, cherry tomatoes, rocket leaves, mozzarella, tomato

Extra porcini mushrooms, Parma ham, peperoni sausage, per item **£2.55**

Any other pizza ingredients, as an extra, per item **£1.65**

Carne

POLLO PIZZAIOLA £14.90

The tenderest pan-fried chicken in pomodoro* with shallots and buffalo mozzarella; served with patate rosmarino and Mediterranean mixed vegetables of the day

VITELLO ALLA MILANESE £15.75

Pan-fried Dutch-best veal escalope coated in egg and breadcrumbs and served with chunky steak fries

SCALOPPINE AI FUNGHI £15.95

Fillets of Dutch-best veal pan-fried in a creamy mushroom sauce; served with patate al rosmarino and spinach

TAGLIATA DI MANZO £18.50

8oz Angus sirloin steak chargrilled, sliced and served with rocket salad, parmesan cheese shavings and balsamic vinegar dressing

CONTROFILETTO £18.95

Chargrilled, Australian-best, 8oz rib-eye steak, served with chunky steak fries

SCALOPPINA D'AGNELLO AL

BURRO E SALVIA £15.95

Pan-fried succulent welsh escalope of lamb in a sauce of butter and sage; served with crushed boiled potatoes and mixed Mediterranean vegetables of the day

Pesce

BISTECCA DI TONNO £16.45

Grilled, fresh tuna steak with French beans and new potatoes; mixed leaf salad, vine tomatoes, boiled egg, olives, cucumbers, capers, anchovies, balsamic vinegar dressing

PESCE SPADA ALLA GRIGLIA £16.45

A favourite Sicilian dish—chargrilled swordfish steak drizzled with olive oil, garlic and parsley; served with new Potatoes and spinach

FRITTURA MISTA £18.50

Lightly battered selection of calamari, prawns, courgettes, sea bass, whitebait, served with salsa tartara

All our fish is responsibly sourced

Contorni

VEGETALI DEL GIORNO £3.90

Mixed Mediterranean vegetables with extra-virgin olive oil

PATATE FRITTE £3.00

Chunky steak fries

SPINACI £3.00

Spinach sautéed with garlic

INSALATA MISTA

Side £4.05 | Main £7.05

Tossed mixed leaf salad, vine tomatoes, cucumber And balsamic vinegar dressing

INSALATA POMODORO, RUCOLA & PARMIGIANO

Side £4.25 | Main £9.45

Cherry tomatoes, rocket salad, parmesan shavings, balsamic vinegar dressing

Please see our blackboard for today's specials!

Dolci

Every item on Olivelli's dessert menu is freshly prepared and handmade to authentic Sicilian recipes

COPPA PARADISO £4.80

Scoops of addictive Sicilian ice cream—flavours of fior di latte, Chocolate and nocciola

TIRAMISU £5.80

Luscious savoiardi soaked in liqueur coffee and topped with mascarpone

PANNA COTTA £5.10

A delicate Northern Italian dessert served with a refreshing frutti di bosco coulis

TRITTICO £6.70

A trio of panna cotta, baby cannolo, tiramisu with a coffee of your choice

PROFITEROLES £5.80

Yummy profiteroles filled with panna montata (Sicilian cream) and drizzled with warm chocolate sauce

STRUDEL ALLE MELE £5.80

A warm, delicious, homemade apple strudel with rum and sultanas, served with fior di latte ice cream or cream

CHEESECAKE FRUTTA £5.80

A light, creamy cheesecake topped with fresh fruit compôte

CHEESE SELECTION £7.15

Chef's choice with Zibibbo, Nero D'Avola and Marsala reductions

TORTA PARADISO £5.80

Olivelli's cake speciality - layers of sponge, chocolate flakes, delicate chocolate and ricotta mousse covered in a layer of dark chocolate

CASSATA SICILIANA £5.80

Sicilian ice cream cake. Flavours of chocolate, hazelnut, fior di panna and Zuppa Inglese, wrapped in sponge and cream

TORTA SETTEVELI £5.80

Ice cream cake - layers of sponge, hazelnut and chocolate ice cream with chocolate croquant, topped with chocolate sauce and chopped hazelnuts

Caffè MONCAFÈ

ESPRESSO £2.20

FILTERED COFFEE £2.20

DOUBLE ESPRESSO £2.60

CAPPUCCINO £2.60

CAFFÉ LATTE £2.60

HOT CHOCOLATE £2.80

TEA / HERBAL TEA £2.10

LIQUEUR COFFEE £5.90

Digestivi

AMARETTO DISARONNO

25ml. £4.10

AMARO AVERNA 25ml. £3.70

AMARO MONTENEGRO 25ml. £3.70

JAGERMEISTER 25ml. £4.10

LIMONCELLO 25ml. £3.40

Sicilian lemon digestive liquor

HOUSE BRANDY 25ml. £4.10

VECCHIA ROMAGNIA

HOUSE GRAPPA 25ml. £4.10

DESSERT WINE 70ml. £5.15

Moscato di Trani

VSOP ARMAGNAC 25ml. £4.80

SPECIAL GRAPPA 25ml. £4.80

REMY MARTIN 25ml. £4.60

LIQUEURS 25ml. £4.10

Please ask your waiter



WE DO NOT ACCEPT CHEQUES
PRICES INCLUDE VAT—SERVICE INCLUDED

Gratuities are left to your discretion. An optional service charge of 10% will be added to your bill.

Paradiso Olivelli hopes that you have enjoyed your meal.

Your comments will be welcomed by our Manager, or by the Directors at:

info@ristoranteparadiso.co.uk or info@ristoranteolivelli.co.uk