

Bibite

MINERAL WATER
STILL or SPARKLING
50cl. £2.35 | 75cl. £ 3.15

FRESHLY PRESSED
ORANGE JUICE £2.20

COCA COLA |
DIET COKE £2.25

SPRITE | FANTA £2.25

FRUIT JUICE £2.50

MIXERS 20cl. £1.65

Aperitivi

CAMPARI 35ml. £3.30

MARTINI RED 35ml. £3.30

MARTINI DRY 35ml. £3.30

CINZANO 35ml. £3.30

SCOTCH 35ml. £3.30

VODKA 35ml. £3.30

Birre

NASTRO AZZURRO
33cl. 5.2% £3.60

PERONI RED 33cl. 4.7% £3.35

GRAN RISERVA 33cl. 6.6% £4.15

Rosato

ROSATO RIVERA 12.5%
£22.55 | £5.75

Superior fruity Rosé from the hills of Puglia

Vino Bianco

BOTTLE | GLASS 175ml.

HOUSE WINE
11.5% £14.85 | £4.10
Specially selected for its crisp, dry
character

FRASCATI SUPERIORE DOC
12% £18.65 | £4.90
Easy drinking, dry & fresh with
a smooth finish

CHARDONNAY DOC 13%
£22.95 | £5.90
Dry, fruity and intense

PINOT GRIGIO DOC 12.5%
£22.70 | £5.90
Light and refreshingly crisp with
fruity overtones and a dry finish

VERNACCIA DI S.GIMIGNANO
DOCG
12% £22.70 | £5.90
Full, well-balanced and delightfully dry

SAUVIGNON DOC 13%
£23.60 | £5.90
Firm fruit bouquet with a delicious
creamy finish

Vino Rosso

BOTTLE | GLASS 175ml.

HOUSE WINE
11.5% £14.85 | £4.10
Selected for its soothing and mellow
qualities

MONTEPULCIANO D'ABRUZZO
12% £17.80 | £4.65
Vibrant, medium-bodied with a soft
fruity bouquet

VALPOLICELLA CLASSICO DOC
12.5% £22.70 | £5.90
Full-bodied with a delicious almond taste
and background notes of wild berries

NERO D'AVOLA IGT
13% 21.95 | £5.80
Full bodied wine with a heady perfume of
ripe fruits and spices

CHIANTI CLASSICO DOCG
13% £27.70 | £6.90
Aroma of mature fruits; medium with a
well-balanced flavour

MERLOT SICILIA IGT
13.5% £36.50
Dry, soft elegant and well-balanced

BAROLO
14% £48.50
100% nebbiolo, rich & dark in colour.
Gives suggestions of truffles, tar and a
positive note of raspberry

AMARONE DELLA VALPOLICELLA
DOC
14% £62.00
A king of reds - a rich blend of Corvina,
Rondinella, Molina and Negrana grapes;
garnet red and velvety

Champagne e Prosecco

BY BOTTLE

HOUSE CHAMPAGNE
12% £44.50
Specially selected for its crisp, elegant and
uplifting virtues

PROSECCO BRUT OR ROSÉ
11% £22.50
A classic dry, elegant Prosecco with
appealing background notes

BABY PROSECCO BRUT
11% 20cl. £9.40

Antipasta

ANTIPASTO ALL'ITALIANA

FOR TWO TO SHARE £12.95

Parma ham, focaccia, buffalo mozzarella, arancina, panelle, mortadella and salame

ZUPPA DEL GIORNO £4.60

Chef's soup of the day

BRUSCHETTA PAESANA [🌿] £4.70

The traditional bruschetta - toasted ciabatta, marinated vine tomatoes, onions and garlic

GAMBERONI ALLA DIAVOLA

£8.15

King prawns, garlic, chillies and pomodoro*

ARANCINE CON CARNE £4.80

A Sicilian weakness! Crispy fried rice balls filled with meat ragù and peas

IMPEPATA DI COZZE £4.95

Pan-fried mussels in white wine, garlic and black pepper

OLIVE CONDITE £2.70

MELANZANE PARMIGIANA [🌿]

£6.30

Layers of baked aubergines with mozzarella and pomodoro*

CALAMARI FRITTI £6.25

Deep-fried squid rings served with tartar sauce

GARLIC BREAD | BAKED DOUGH BALLS | FOCACCIA £3.15

Pasta

Pasta dishes may be served as a starter for £1.00 less than menu price

SPAGHETTI BOLOGNESE £9.45

Traditional minced beef sauce with herbs and pomodoro*

RISOTTO AI SAPORI DI BOSCO

£10.75

Arborio rice simmered in mixed wild mushrooms, Parma ham, shallots and a drizzle of truffle oil

SPAGHETTI CARBONARA £9.95

Fresh egg yolks, pancetta (Italian bacon), onions and a dash of cream

SPAGHETTI PESCATORE £11.45

Mixed shellfish, king prawn, chillies, vine tomatoes and a dash of pomodoro*

LINGUINE ALLE VONGOLE

£10.95

Fresh clams, garlic and olive oil

PENNE SALMONE £9.95

Smoked salmon, cream and a dash of pomodoro*

PENNE ALLA NORMA [🌿]

£9.45

Fried aubergines, salted ricotta, basil, olive oil and pomodoro*

LASAGNE PASTICCIATE £9.95

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

TAGLIATELLE BOSCAIOLA

£10.15

Mushrooms, Italian sausage, cream and pomodoro*

TORTELLONI PARADISO [🌿]

£10.95

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

RAVIOLI ASPARAGI [🌿]

£10.15

Chargrilled vegetables and basil filled pasta, asparagus, vine tomatoes, porcini, shallots and extra virgin olive oil

Insalate

INSALATA DI POLLO

£10.20

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

CAPRESE [🌿] £9.55

Buffalo mozzarella, vine tomatoes, sun-dried tomatoes; extra virgin olive oil and basil served with focaccia

INSALATA SERAFINO [🌿] £8.10

Goats cheese with mixed leaf salad, roasted red peppers, balsamic vinegar dressing; served with plain bruschetta

INSALATA POMODORO, RUCOLA & PARMIGIANO [🌿]

£8.10

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

INSALATA NICOISE £10.20

Grilled tuna steak, egg, anchovies, capers, olives, new potatoes, French beans, cucumbers, vine tomatoes, tossed mixed leaf salad, balsamic vinegar dressing; served with focaccia

INSALATA MISTA GRANDE [🌿]

£7.20

Tossed mixed leaf salad in balsamic vinegar dressing, vine tomatoes and cucumber

[🌿] 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 and freshly prepared to order

MARGHERITA ½ £7.50

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

NAPOLETANA £8.90

Mozzarella, tomato, capers, anchovies, olives

LA SICILIANA £9.85

Fried aubergines, fresh ricotta, mozzarella and tomato

PROSCIUTTO E FUNGHI £9.50

Ham, mushrooms, mozzarella, tomato

AMERICANA £9.95

Peperoni sausage, mozzarella, tomato

FIORENTINA ½ £9.85

Spinach, free range egg, parmesan, olives, garlic, mozzarella, tomato

MEDITERRANEA ½ £9.50

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

QUATTRO STAGIONI £10.25

Ham, mushrooms, artichokes, olives, mozzarella, tomato

AMERICANA PICCANTE £10.25

Peperoni sausage, jalapeño peppers, mozzarella, tomato

CAPRINA ½ £9.85

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

EMILIANA £10.50

Parma ham, rocket, parmesan slivers, mozzarella, tomato

BUFALA £9.95

Buffalo mozzarella, tomato and basil

CALZONE £10.25

Folded pizza filled with Italian sausage, cherry tomatoes and spinach

Extra porcini mushrooms, Parma ham, peperoni sausage, per item £2.15

Any other pizza ingredients, as an extra, per item £1.45

Carne

POLLO PIZZAIOLA £14.90

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

COSTOLETTE D'AGNELLO AL VINO ROSSO £15.95

Succulent lamb cutlets simmered in a sauce of red wine, thyme, olives and vine tomatoes; served with crushed boiled potatoes and mixed Mediterranean vegetables of the day

SCALOPPINE AI FUNGHI £15.95

Fillets of veal cooked in a creamy mushroom sauce; served with patate al rosmarino and spinach

TAGLIATA DI MANZO £17.95

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

POLPETTE DI VITELLO DELLA MAMMA £12.85

One of Paradiso's most popular dishes - Sicilian meatballs and spaghetti both cooked in a mouth watering pomodoro*

COTOLETTA DI POLLO ALLA MILANESE £14.25

Chicken escalope coated in egg and breadcrumbs served with chunky steak fries

Pesce

FILETTO DI BRANZINO ALL'ACQUA PAZZA £17.45

Fillet of sea bass cooked in a sauce of white wine, shallots, cherry tomatoes, mixed herbs and a dash of pomodoro*; served with new potatoes and spinach

PESCE SPADA ALLA GIRGLIA £15.45

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

GAMBERONI ALLA GRIGLIA £18.50

Chargrilled king prawns served with rocket, cherry tomatoes and balsamic vinegar dressing

Contorni

VEGETALI DEL GIORNO £3.90

Mixed Mediterranean vegetables with olive oil

SPINACI £2.70

Spinach sautéed with garlic

INSALATA MISTA ½ £4.05

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

PATATE FRITTE £3.00

Chunky steak fries

INSALATA POMODORO, RUCOLA & PARMIGIANO ½ £4.25

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

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 £5.80

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

MOUSSE ALLA FRAGOLA £5.80

A light strawberry mousse served with fresh strawberries and strawberry coulis

CHEESE SELECTION £7.15

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

Caffè



ESPRESSO £2.10

FILTERED COFFEE £2.10

DOUBLE ESPRESSO £2.50

CAPPUCCINO £2.60

CAFFÉ LATTE £2.60

HOT CHOCOLATE £2.60

TEA / HERBAL TEA £2.10

LIQUEUR COFFEE £5.85

Digestivi

AMARETTO DISARONNO 25ml. £4.10

AMARO AVERNA 25ml. £3.70

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 Sicilian Moscato

VSOP ARMAGNAC SPECIAL GRAPPA 25ml. £4.80

REMY MARTIN 25ml. £4.60

LIQUEURS 25ml. £4.10

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