

## 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 <sup>🌿</sup> £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 <sup>🌿</sup>

£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 <sup>🌿</sup>

£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 <sup>🌿</sup>

£10.95

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

## RAVIOLI ASPARAGI <sup>🌿</sup>

£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 <sup>🌿</sup> £9.55

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

## INSALATA SERAFINO <sup>🌿</sup> £8.10

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

## INSALATA POMODORO, RUCOLA & PARMIGIANO <sup>🌿</sup>

£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 <sup>🌿</sup>

£7.20

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

<sup>🌿</sup> 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 ALLA GRIGLIA £15.95

Chargrilled succulent lamb cutlets; served with crushed boiled potatoes, mint sauce 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