# STARTERS

**Antipasti** £10

Sharing plate of prosciutto, salami, buffalo mozzarella, artichoke, olives and toasted ciabatta.

## Asparagus Wrap £7

Asparagus wrapped in prosciutto and roasted in the oven, served with a balsamic glaze.

**Garlic Bread** (V) £6

Pizza base with oregano, garlic, buffalo mozzarella and extra virgin olive oil.

**Rosemary Pizza Bread** (V) £8

Rosemary oil, red onion, buffalo mozzarella and balsamic glaze.

**Mixed Olives** (V) (Ve) £3

**Dough Sticks** (V) £5

Wood fired breadsticks served with a garlic butter.

**Bruschetta** (V) £5

Toasted ciabatta topped with chopped tomato, red onion and fresh basil.

# SALADS

**House Salad** (V) £4



Mixed leaves, tomatoes, olives, red onion, parmesan and house dressing.

**Caprese Salad** (V) £6

Beef tomato, buffalo mozzarella and fresh basil.

**Tuna Salad** £6 / £10

Mixed leaves, flaked tuna, anchovies, artichoke, capers, olives and red onion with house dressing.

**Chopped Salad** £6 / £10

Mixed leaves, red and yellow peppers, red onion, olives, chopped tomatoes and salami with house dressing.

**Pollo Salad** £6 / £10

Mixed leaves, chicken, red peppers, black olives, sweetcorn, tomato with a house dressing.

# PIZZA CLASSIC

**Margherita** (V) £8

Buffalo mozzarella, tomato and fresh basil.

**Marinara** (V)(Ve) £7

Double tomato, oregano, garlic and extra virgin olive oil.

**Funghi** £11

Buffalo mozzarella, tomato, ham and mushrooms.

**Prosciutto** £12

Buffalo mozzarella, tomato, prosciutto ham and rocket leaves.

**O’Diavola** £12

Buffalo mozzarella, tomato, ndujia (spicy sausage meat), chilli and salami.

**Robitonno** £11

Buffalo mozzarella, capers, tuna, anchovies and red onion.

## Quattro Stagioni £12

Ham, olives, mushrooms and peppers separated into four sections.

**Hawaiian** £11

Buffalo mozzarella, tomato, ham and pineapple.

**Capra Caramalino** (V) £13

Buffalo mozzarella, goats cheese, caramelised onion and peppers, finished with rocket.

# PIZZA SPECIALS

**Carbonara** £13

Buffalo mozzarella, ham, mushrooms, parmesan on a cream base.

**BBQ Pollo** £13

Buffalo mozzarella, chicken, red onion, sweetcorn and peppers on a BBQ sauce base.

## Maximus Matteo £13

Buffalo mozzarella, salami, ham, ndujia (spicy sausage meat), tomato and prosciutto ham.

## Truffle Speck £14

Buffalo mozzarella, speck ham and mushrooms on a truffle cream base topped with rocket.

**Duncanio** £13

Buffalo mozzarella, chicken, ham, peppers, chilli, garlic and tomato.

**Callumino** £13

Buffalo mozzarella, caramelised onions, nudja, mushrooms and oregano.

**Giacomo** (V) £13

Buffalo mozzarella, asparagus, goats cheese, olives and tomato.

## Mighty Aurelio £13

Buffalo mozzarella, salami, ham, peppers and mushrooms.

**Porcini Funghi** (V) £13

Bianco base with buffalo mozzarella, porcini mushroom oil, garlic mushrooms and parmesan.

## Hoisin Duck £14

Buffalo mozzarella, crispy duck, hoisin sauce and spring onions.

**Calzone** add £1

\*All pizzas are available as calzone’s.

## Garlic Mayo Dip £1

**Gluten Free Base** £2

\*Please call beforehand when booking to ensure our gluten free bases are available.

## Spaghetti Carbonara £12

Fresh egg pasta in a cream sauce with parmesan, ham, speck and mushrooms.

*\*Add chicken £2.00*

## Penne Pesto Pollo £13

Fresh egg pasta in a pesto cream sauce with parmesan, chicken, speck ham and mushrooms.

## Spaghetti Truffle Funghi £14

Fresh egg pasta in a truffle cream sauce with speck ham, mushrooms and parmesan.

# PASTA

## Tuscan Chicken £12

Fresh egg pasta in a creamy tomato sauce with chicken, spinach, garlic and chilli.

**Pesto Capra** (V) £13

Fresh egg pasta in a creamy Alfredo sauce with goats cheese, pesto and asparagus.

*\*Add chicken £2*

**Penne Arabiata** (V) £10

Fresh egg pasta in a traditional arabiata sauce topped with cheese, served with ciabatta.

*\*Add chicken - £2*

*\*Add Tuna - £2*

# DESSERTS

## Tiramisu £6

Layers of marsala sponge with espresso and mascarpone cheese.

## Affogato £6

Espresso coffee, vanilla gelato and a shot of amaretto.

## Chocolate Fudge Cake £6

**Profiteroles** £5

Filled profiteroles with cream and a rich chocolate sauce.

**Chocolate Dough Sticks** £5 Dough sticks with chocolate hazelnut dip.

**FRESH GELATO**

|  |  |  |  |
| --- | --- | --- | --- |
| Served warm with cream or ice cream. **Single Plain Cone** | | | £3 |
| **Single Chocolate Cone** | | | £3.50 |
| **Chocolate Pizza** £6 **Double Plain Cone** | | | £5 |
| Our traditional pizza base topped with **Double Chocolate Cone** | | | £5.50 |
| chocolate hazelnut spread. |  | **1 Scoop Tub** | £3 |
|  |  | **2 Scoop Tub** | £5 |
| **Banoffee Pizza** | £8 | **3 Scoop Tub** | £6 |

Traditional pizza base covered in toffee sauce topped with banana and crushed lotus biscuit.

(V) - Vegetarian (Ve) - Vegan

\*Please advise your server of any allergies or intolerances when ordering.

Welcome to the authentic taste of Italy!

Here at Paolo’s we follow the time honoured tradition of pizza making, using only the finest specially imported Italian ingredients. All our pizzas are created using authentic Neapolitan methods to ensure you have the best possible dining experience.

\*Tables of six or more will incur an optional 10% service charge.

**RED WINE**

# DRINKS

**ROSE WINE & PROSECCO**

**Ribellata Sangiovese,** *Italy* £16.50 175ml / £4.35

*Crunchy cherry and cranberry fruit supported by a firm raspberry backbone.*

**Montepulciano d’Abruzzo,** *Italy* £17.50

175ml / £4.75

*This is a soft and fruity red with notes of red cherry and blackcurrant.*

**Merlot,** *Italy* £18

**Zinfandel Rose,** *Italy* £17 175ml / £4.50

*A medium-dry, easy drinking wine full of summer fruit flavours with luscious sweetness.*

**Pinot Grigio Rose,** *Italy* £18.50 175ml / £4.75

*A pale and delicate rose with soft strawberry flavours, nuances of nectarine and perfumed floral notes.*

**Prosecco,** Italy £22.50

*A medium bodied with black cherry, plum and cloves.*

175ml / £4.75

125ml / £5.50

*Delicate and aromatic with fine bubbles, lots of fresh peach, pear and pineapple, all*

**Marques De Laia Crianza Rioja,** £21

*Spain* 175ml / £5.15

*Black fruit with hints of cocoa, clove, cinnamon supple tannins tempered by sweet oak.*

*balanced by an elegant zest and refreshing acidity.*

**BEER & CIDER**

**Under The Sycamore Shiraz,** £18.50

*Australia* 175ml / £4.75

*Silky smooth with lashings of blackcurrant, bramble and white pepper.*

**Oltre Passo Primitivo,** *Italy* £22

*Dried prune, date and plump cherry, with swathes of sweet spice and chocolate.*

**Peroni** (330ml) £4

**Birra Moretti** £4

(330ml)

**Asahi** (330ml) £4

**Magners Original Apple Cider**(330ml) £4 **Kopparberg Cider**

**Strawberry & Lime**

(500ml) £4

**Valpolicella Superiore Ripasso,** £22

**La Casetta,** *Italy*

*A wine, often described as black forest gateaux in a bottle.*

**Barolo Araldica,** *Italy* £32

*This lovely ruby coloured wine exhibits aromas of plumbs, tar leather and violets.*

**WHITE WINE**

**LIQUEUERS - £3**

**Limoncello**, **Italian Brandy**, **Amaretto**, **Sambuca, Grappa, Gin, Pink Gin**, **Vodka**, **Whiskey**, **Malibu**, **Rum**, **Tia Maria, Baileys**, **Jagermeister**, **Jack Daniels**, **Tequila**

**SOFT DRINKS**

**Ribellata Trebbiano,** *Italy* £16.50 175ml / £4.35

*Immediately uplifting, this wine displays pear and apple, with a splash of lime.*

**Sauvingnon Blanc,** *Italy* £17 175ml / £4.50

*A clean, fresh and fruity wine with lots of citrus and ripe peach flavours.*

**Pinot Grigio,** *Italy* £17 175ml / £4.50

**Coke/ Diet Coke** £3 **Lemonade** £3 **San Pellegrino Orange or Lemon** (330ml) £3 **J2O** (various flavours) £3 **San Pellegrino Sparkling Water** (500ml) £3

**~~Acqua~~ Panna Natural**

**Mineral Water** £4

(500ml)

**Tonic/Slimline Tonic/ Soda Water** £2 **Orange/Apple**

**Juice** £2

*A clean, fresh and fruity wine with lots of citrus and ripe peach flavours.*

**COFFEE & TEA**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Stonebuck Sauvingnon Blanc,** | £19 | **Americano** | £3 | **Espresso** | £2 |
| *South Africa* |  | **Cappuccino** | £3 | **Tea** | £2 |

*Green and herbaceous with guava and green pepper notes providing a captivating bouquet.*

**Latte** £3

# OFFERS

Wednesday **2For1 on mains**

Thursday **£7 wine top up**

Thurs/Fri/Saturday **30% off your bill**

## before 5pm

Wed-Saturday **2For1 on Collection**

## 3For2 on Delivery

**EVENT CATERING**

Mobile wood fired pizza oven stall is available for catering at weddings, parties and events located in the Wirral/ Merseyside area. Bespoke menu available from £10 per head.

\*Feel free to ask for any further details.