

FOCACCINA ✓	£3.90
Pizza bread drizzled with extra virgin olive oil rosemary and sea salt	
PANE DI PIZZA E AGLIO ✓	£4.50
Garlic and oregano tomato pizza bread	
BRUSCHETTA (Serves 2)	£6.20
Toasted bread topped with fresh chopped tomatoes and garlic served with olives peppers and buffalo mozzarella	
INSALATA CAPRESE	£5.90
Buffalo mozzarella served on a beef tomato carpaccio dressed with extra virgin olive oil and a fresh basil	
BOCCONCINI FRITTI	£6.70
Deep fried buffalo mozzarella covered with a spicy tomato and garlic sauce served on Italian rocket	
MELANZANE ALLA PARMIGIANA	£7.20
Layers of aubergines and tomato sauce with buffalo mozzarella fresh basil and Parmesan cheese all baked in the oven	
BURRATINA PUGLIESE	£7.95
Beautiful soft Italian cheese from Puglia served with a peperonata (slow cooked tomatoes peppers capers and anchovies) all lightly dressed with a fresh basil pesto	
TRECCIA DI BUFALA (serves 2)	£9.90
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	
ANTIPASTO di VERDURE (serves 2)	£12.95
Tagliere topped with grilled marinated aubergines roasted peppers artichokes and asparagus with mixed Italian cheeses sun blushed tomatoes and Puglian olives	

PIZZA MARGHERITA	£6.95
Traditional tomato, fresh basil with fior di latte or with only buffalo mozzarella	
PIZZA FUNGHI	£7.65
Tomato mozzarella and freshly chopped mushrooms	
PIZZA MARINARA	£7.65
Tomato capers pitted black olives chopped garlic anchovies and oregano (no mozzarella)	
PIZZA VEGETARIANA	£8.15
Tomato mozzarella peppers spinach artichokes and mushrooms	
PIZZA ALLA AMERICANA	£8.30
Tomato mozzarella spicy salami peppers and chillies	
PIZZA CAPRICCIOSA	£8.50
Tomato mozzarella ham artichokes and egg	
PIZZA MAX	£8.80
Tomato mozzarella spicy salami Italian rocket and chillies	
PIZZA CAMPAGNOLA	£8.90
Tomato mozzarella, spicy salami pitted black olives provolone cheese and artichokes	
PIZZA QUATTRO STAGIONI	£9.10
Tomato mozzarella ham spicy salami mushrooms and pitted black olives	
PIZZA GORGONZOLA e SALSICCIA (no tomato sauce)	£9.90
Gorgonzola home-made pork sausage meat and roasted onion	
PIZZA SALSICCIA e FRIARIELLI (no tomato sauce)	£10.20
Buffalo mozzarella and home-made pork sausage meat with Neopolitan broccoli	
PIZZA POLLETTO	£10.50
Tomato mozzarella roasted chicken, black olives, oregano, chili and mixed peppers	
PIZZA VALTELLINA	£10.75
Tomato mozzarella bresaola (air cured beef) and Italian rocket topped with shavings of Parmesan cheese	

Antipasti

POLLO FRANCESCO	£6.50
Warm chicken goujons served on a mixed leaf salad topped with Pappagone home-made honey mustard dressing (Delicious)	
CALAMARI FRITTI CON ZUCCHINI	£6.90
Deep-fried squid and courgettes served with home-made tartar sauce	
SAUTE' DI COZZE	£7.95
Fresh mussels tossed in garlic, white wine and spicy tomato sauce topped with parsley and toasted bread drizzled with garlic	
TORRE di GRANCHIO	£8.20
A tower of fresh crayfish and Dorset crabmeat with mayonnaise and lemon topped with avocado and smoked salmon on a bed of a beef tomato carpaccio	
GAMBERONI FRITTI	£8.50
4 Deep fried King prawns drizzled in garlic chilli and parsley. Served on a bed of rocket salad and fennel	
CAPE SANTE	£9.95
Pan-fried scallops in extra virgin olive oil tossed with mixed mushrooms and a touch of chilli all served on a bed of Italian rocket and a drizzling of a balsamic reduction	
PANECARASAU DI BRESAOLA(Serves2)	£14.50
Bresaola (air cured beef) served on Sardinian crispy flat bread roasted with sea-salt and rosemary topped with fresh ricotta and Italian rocket drizzled with a home-made basil pesto	
ANTIPASTO PAPPAGONE (serves 2)	£14.95
Pappagones favourite salumi (cured hams) served with Italian cheese, marinated artichoke and large Puglian mixed olives with crispy salted rosemary pane carasau	

Pizze

PIZZA HAWAII	£7.95
Tomato mozzarella pineapple and ham	
PIZZA NAPOLETANA	£8.25
Tomato mozzarella anchovy's capers pitted black olives and oregano	
PIZZA ALLA FIORENTINA	£8.50
Tomato mozzarella spinach Parmesan and a fried egg	
PIZZA NETTUNO	£8.75
Tomato mozzarella tuna fish pitted black olives and onions	
PIZZA AI QUATTRO FORMAGGI (no tomato sauce)	£8.50
Four types of cheeses	
PIZZA PEPPINO (no tomato sauce)	£8.75
Buffalo mozzarella ricotta sun-dried tomatoes and spinach	
CALZONE ALLA PARTENOPEA	£8.45
Half folded pizza filled with ricotta mozzarella salami and black pepper topped with a little fresh tomato sauce	
PIZZA CALZONE	£9.10
Half folded pizza filled with tomato mozzarella salami mushrooms ham and pitted black olives	
PIZZA AI FRUTTI DI MARE (no mozzarella)	£9.50
Tomato with squid mussels prawns and freshly chopped garlic	
PIZZA PARMIGIANA	£9.50
Tomato, buffalo mozzarella, deep fried aubergines and fresh basil with grated Parmesan cheese	
PIZZA PORCINI (no tomato sauce)	£10.40
Buffalo mozzarella speck, tangy taleggio and fresh porcini mushrooms	
PIZZA PAPPAGONE	£10.50
Tomato mozzarella speck artichokes and Italian rocket	
PIZZA SAN DANIELE	£10.75
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 £2.50 extra

Pasta

Gluten free pasta is available.

SPAGHETTI AGLIO OLIO v	£6.95	PENNETTE ARRABBIATE v	£6.95
Chopped garlic, extra-virgin olive oil, chilli and parsley		San Marzano tomatoes sauce with chillies and garlic	
SPAGHETTI ALLA BOLOGNESE	£7.95	PENNETTE ALFREDO	£7.50
Traditional tomato and meat sauce		Cream mushrooms garlic and Parmesan cheese	
SPAGHETTI ALLA CARBONARA	£7.95	PENNETTE ALLA NORMA	£8.20
Bacon egg cream Parmesan and pancetta		Tomato aubergine fresh basil garlic and Buffalo mozzarella	
LINGUINE AI GAMBERONI	£11.95	PENNETTE AL SALMONE	£8.90
Peeled tiger prawns and cherry tomatoes in a delicate tomato sauce with baby spinach olive oil garlic and white wine		Cream, smoked salmon and shavings of courgettes	
LINGUINE AI FRUTTI DI MARE	£11.95	PAPPARDELLE BROCCOLI e PANCETTA	£9.50
Fresh squid, prawns and mussels in a tomato sauce with white wine and garlic		Thin wide strips of pasta with broccoli chillies chopped garlic olive oil and Italian bacon	
LINGUINE AL GRANCHIO	£11.95	PAPPARDELLE CAPE SANTE e ASPARAGI	£13.95
Fresh Dorset crab with white wine, chilli, asparagus and cherry tomatoes		Thin wide strips of pasta with fresh scallops and asparagus in a light sauce of fresh tomato chilli and chopped garlic	
LINGUINE ALLE VONGOLE	£12.50	RAVIOLONI GORGONZOLA E NOCI	£9.80
Pasta with fresh wild clams tossed in white wine, garlic, chilli and fresh parsley		Large fresh ravioli filled with spinach and ricotta cheese tossed in a sauce of gorgonzola and crushed walnuts	
PACCHERI SALSICCIA E RADICCHIO	£9.50	RAVIOLONI AI FUNGHI E TARTUFO	£13.50
Super large pasta tubes in a ragu of homemade Italian pork sausage, saffron, shavings of courgettes and radicchio		Fresh ravioli filled with mushrooms and truffle cooked in a creamy truffle sauce and topped with shavings of Parmesan	
PACCHERI PORCINI E SPECK	£9.50	RISOTTO ALLA BARBABIETOLA	£10.20
Super large pasta tubes tossed in a sauce of porcini mushrooms speck (Italian cured ham) shallots and fresh cream		Italian Arborio rice slow cooked with goat's cheese, and beetroot topped with fresh grilled calamari	
GNOCCHI ALLA SORRENTINA	£7.95	RISOTTO AI PORCINI	£10.50
Potato dumplings in a sauce of tomato, fresh basil and buffalo mozzarella		Italian Arborio rice slow cooked with Porcini mushrooms and white wine. Topped with shavings of pecorino Sardo	
GNOCCHI AL CARTOCCIO di PESCE	£10.95	LASAGNE AL FORNO	£8.90
Oven baked potato dumplings with king prawn's fresh calamari clams and mussels in a tomato sauce with dill tarragon and chili		Layers of pasta baked in the oven with a tomato, meat and béchamel sauce (just like my mamma makes)	

Main Courses

POLLO CREMA E FUNGHI	£12.95	TAGLIATA DI MANZO	14.90
Succulent chicken breast cooked in a sauce of mushrooms and leeks with cream. Served with sauté potatoes and a fresh seasonal vegetable		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	
POLLASTRINO AL ROSMARINO	£13.50	BISTECCA ALLA FIORENTINA	£19.50
Whole corn fed roasted baby chicken wrapped in pancetta and topped with a spicy rosemary sauce served on a bed of mashed potato and baby broccoli		Char-grilled T-bone steak served with sauté potatoes and a fresh seasonal vegetable	
VITELLO MILANESE	£17.50	GAMBERONI SALTATI	£17.95
Dutch veal deep fried in home-made herb breadcrumbs (Milanese style) served with Spaghetti in a fresh tomato, garlic and basil sauce		Pan fried King prawns tossed in a light sauce of tomatoes chili and garlic served on saffron fregola (Sardinian cous cous)	
AGNELLO al FORNO (minimum 20mins)	£13.95	FRITTO MISTO	£19.50
Rump of lamb marinated in mixed Italian herbs pan fried in a red wine reduction lightly braised in the oven served with potato cake and a vegetable of the day		A most typical Italian dish of mixed fried king prawns squid monkfish and cod served on a bed of red onions rocket and cherry tomatoes with garlic mayonnaise	

Side Salads

INSALATA DI POMODORO E CIPOLLA v	£3.50	INSALATA PAPPAGONE	£4.50
Tomato onion salad dressed with extra-virgin olive oil and topped with fresh basil		Wild Italian salads topped with shavings of Parmesan and drizzled with extra-virgin olive oil and balsamic vinegar	
INSALATA MISTA v	£3.90	INSALATA DI RUCOLA E CARCIOFI	£5.40
Mixed leaf salad drizzled with balsamic vinegar and extra virgin olive oil		Rocket salad with marinated artichokes shavings of Parmesan dressed with extra virgin olive oil and balsamic vinegar	

Chips £3.00 Zucchini Fritte £3.00 Puglian mixed olives with pickled vegetables £3.00 Baby broccoli £3.00

Reds

House Wine Specially chosen for Pappagone	3.45	12.90
Nero D'Avola Sicilia igt	4.35	16.50
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		
Negroamaro Puglia igt	4.85	18.50
Bright ruby red, with some purple highlights, it presents fruity, floral and delicately spicy scents in the nose. Vigorous and full-bodied in the mouth, with acidity and a tannic structure that are decisive but never overpowering. Lingering and persistent finish		
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		
Valpolicella Superiore Veneto doc	5.85	22.50
The wine has a ruby red colour delicate almond bouquet and dry velvet flavour. An outstanding example of how good a Valpolicella can be. <i>Winner of many international awards</i>		
Chianti Classico Toscana docg	6.35	24.50
Very pleasant classic Italian bright ruby red wine with aromas of mature fruits and a medium balanced flavour		
Monica di Sardegna Sardegna doc	6.85	26.50
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. <i>Winner of many international awards</i>		
Cannonau di Sardegna Riserva Sardegna doc	7.35	28.50
Intense ruby red with garnet tinges. Very vinous, regional character. Warm, very well-balanced, with an excellent structure		
Valpolicella di Ripasso "MARA" Veneto doc	8.20	32.00
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. <i>Winner of many international awards</i>		
Nebbiolo Langhe Piemonte doc	8.75	34.00
Deep ruby red in colour, with a very fresh, fruity nose that directs the whole bouquet, rich and concentrated, made up also of floral and vanilla notes. The balance mouth between the acid and tannic veins in the makes it pleasant and easy to drink. The finish is vanilla-flavoured and long.		
Barolo Piemonte docg		38.00
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. <i>Winner of many international awards</i>		

ROSE WINE

Rosato Italiano Friuli-Venezia Giulia doc	4.85	18.50
Bright rosé colour with purplish hues. Intense fruity and cherry nose with a touch of flowers. Medium-bodied, smooth and with a velvety finish.		

SPARKLING WINES and CHAMPAGNE

Lambrusco Rosso Emilia Romagna doc	4.55	17.50
Delightful amber red softly sweet with a light sparkle		
Asti Spumante Piemonte docg	3.20	18.00
Fermented slowly giving a light sweet sparkling wine		
Prosecco di Valdobbiadene doc	3.50	19.50
A mouth-wateringly well balanced fresh fragrant dry sparkling wine		
Veuve Clicquot Ponsardin (Yellow Label)		60.00

SANGRIA one litre carafe	12.50
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	3.90

Whites

House Wine Specially chosen for Pappagone	3.45	12.90
Custoza Veneto doc	4.35	16.50
A rich, full bodied wine with flavours of honeydew melon and other tropical fruits. <i>Winner of many international awards</i>		
Pinot Grigio Veneto doc	5.35	20.50
This straw-coloured white wine boasts intense fruity aromas of apple and pear that blend with elegant floral aromas. Whereas in the mouth, it features a lovely acidity that gives it a persistent finish		
Sauvignon Blanc Friuli-Venezia Giulia doc	5.85	22.50
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. On the palate it is rich, fragrant and aromatic, with natural acidity and a persistent and pleasant slight bitter aftertaste		
Soave Colombara Veneto doc	6.35	24.50
Elegant, mineral and light breadly mealy, parsley, herbaceous perfume. Beautiful clean, fresh and with lovely purity of fruit. Stunningly well made wine. Very fine. <i>96% decanter score</i>		
Lugana San Benedetto Veneto doc	6.85	26.50
Pale, straw yellow in colour with emerald highlights. The wine has a delicate, pleasing bouquet and a fresh, soft flavour. The finish is long, pure and refined. <i>Winner of many international awards</i>		
Vermentino Costamolino Sardegna doc	7.35	28.50
The wine has a bright yellow colour with a slight greenish tinge. A subtle, delicate and intense bouquet with a fresh, dry, well defined palate. <i>Winner of many international awards</i>		
Greco di Tufo Campania docg		32.00
This classic white from Campania is a fine example of how delicious wines from the local speciality Greco grape can be. The rich, smooth fruit flavours create a beautiful balanced style, with zesty citrus matched by soft honey notes and a long, fresh finish.		
Gavi di Gavi Piemonte docg		35.00
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.		

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
CIDER Magners	4.00

ITALIAN ARTISAN LAGERS 330ml

AMARCORD Gradisca	5.95
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 aftertaste of hops that makes it particularly refreshing.	

NAZIONALE	5.95
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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.

CROW Gluten free	5.95
Italian made with mais corvino (black corn) from south America. A gluten free beer with a slightly bitter taste and full and intense flavours	
Exclusive to Pappagone	

PAPPAGONE SAY'S
"I OPE YOU AD A
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TO COME BACKA SOON"
ALL PARTIES CATERED FOR
020 7263 2114

GRAZIE

www.pizzeriapappagone.co.uk

An optional 10% gratuity will be added to all tables

