

FOCACCINA v	£3.90
Pizza bread drizzled with extra virgin olive oil rosemary and sea salt	
PANE DI PIZZA E AGLIO v	£4.90
Garlic and oregano tomato pizza bread	
BRUSCHETTA (Serves 2)	£6.50
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	
PROVOLA ALLA GRIGLIA v	£6.90
Char-grilled provolone cheese served with mixed marinated roasted peppers and capers topped with extra virgin olive oil, oregano and a balsamic vinegar reduction	
MELANZANE ALLA PARMIGIANA	£7.50
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)	£10.50
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	

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	
GAMBERONI FRITTI	£8.70
3 Deep fried King prawns drizzled in garlic chilli and parsley. Served on a bed of rocket salad and fennel	
INSALATA DI MARE	£9.50
A sea-food salad of mussels and clams with crayfish and fresh squid marinated in extra virgin olive oil with lemon and lime. Served on a bed of rocket and crunchy vegetables	
ANTIPASTO di VERDURE (serves 2)	£12.95
Tagliere with grilled marinated aubergines roasted peppers artichokes and asparagus with mixed Italian cheeses sun blushed tomatoes and Puglian olives	
PANE CARASAU BRESAOLA e TARTUFO (Serves 2)	£14.95
Tagliere with bresaola (air cured beef) served on Sardinian crispy flat bread roasted with sea-salt and rosemary topped with fresh truffle oil ricotta and Italian rocket	
ANTIPASTO PAPPAGONE (serves 2)	£15.95
Tagliere with 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	PAPPARDELLE al SALMONE	£8.90
Peeled tiger prawns and cherry tomatoes in a delicate tomato sauce with baby spinach olive oil garlic and white wine		Thin wide strips of pasta tossed in cream, smoked salmon and shavings of courgettes	
LINGUINE al 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	RAVIOLONI GORGONZOLA e NOCI	£9.80
Fresh Dorset crab with white wine, chilli, asparagus and cherry tomatoes		Large fresh ravioli filled with spinach and ricotta cheese tossed in a sauce of gorgonzola and crushed walnuts	
LINGUINE alle VONGOLE	£13.50	RAVIOLONI ai FUNGHI e TARTUFO	£15.90
Pasta with fresh wild clams tossed in white wine, garlic, chilli and fresh parsley		Fresh ravioli filled with mushrooms and truffle cooked in a creamy truffle sauce and topped with shavings of Parmesan	
PACCHERI SALSICCIA e PISELLI	£9.50	RISOTTO ai PORCINI	£11.20
Super large pasta tubes with a homemade ragu of Italian pork sausage, garden peas and shallots served with a touch of tomato sauce		Italian Arborio rice slow cooked with Porcini mushrooms and white wine. Topped with shavings of pecorino Sardo	
PACCHERI PORCINI e SPECK	£9.50	RISOTTO ai FRUTTI DI MARE	11.90
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 fresh mixed sea-foods in a white wine sauce	
GNOCCHI alla SORRENTINA	£7.95	LASAGNE al FORNO	£9.50
Potato dumplings in a sauce of tomato, fresh basil and buffalo mozzarella		Layers of pasta baked in the oven with a tomato, meat and béchamel sauce (just like my mamma makes)	
GNOCCHI al CARTOCCIO di PESCE	£12.95		
Oven baked potato dumplings with king prawn's fresh calamari clams and mussels in a tomato sauce with dill tarragon and chili			

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	
POLLASTRO AL ROSMARINO	£13.50	BISTECCA ALLA FIORENTINA	£19.50
Marinated butterflied corn fed roasted baby chicken topped with a spicy rosemary sauce served with chunky chips and a vegetable of the day		Char-grilled T-bone steak served with chunky chips and a fresh seasonal vegetable	
VITELLO MILANESE	£17.50	GAMBERONI ALLA GRIGLIA	£18.95
Dutch veal deep fried in home-made herb breadcrumbs (Milanese style) served with Spaghetti in a fresh tomato, garlic and basil sauce		Char-grilled tiger prawns marinated in coriander, chilly and garlic. Served on a salad of rocket, red onions and cherry tomatoes with a light drizzle of balsamic vinegar reduction	
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 Baby broccoli £3.00 Puglian mixed olives with pickled vegetables £3.00

House Wine Specially chosen for Pappagone	3.45	12.90
Scarabocchio Rubicone Emilia Romagna igt	4.85	18.50
Made from Trebbiano and Chardonnay Grapes. On the nose it's very fresh with floral aromas mixed with fruity notes including grapefruit and apple. The taste is vibrant and well balanced with a fresh and crispy acidity with a smooth finish		
Custoza Albino Piona Veneto doc	5.35	20.50
Albino Piona is perhaps the most virtuous winery in the area. Their Custoza blend stands out for the amount of Tocai used. It is very fragrant and floral, with aromatic herbs, some slight fruity notes. <i>Winner of many international awards</i>		
Sauvignon Blanc San Simone 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. <i>Winner of many international awards</i>		
Pinot Grigio Concilio Trentino doc	6.30	24.50
Dry on the palate, Full yellow in colour with a rich nose ranging from pear and banana to acacia. full and fresh, medium in structure with good ageing potential. <i>Winner of many international awards</i>		
Soave Fontana Veneto doc	6.85	26.50
Medium-sweet and warming with sustained but well-balanced acidity, pleasant aftertaste of almond Fresh flowery hint of white grape and elder flowers, with ripe pale white fruit such as apple and pear. <i>Winner of many international awards</i>		
Vermentino di Sardegna, La Cala, docg	8.20	32.00
An amazing white produced from 100% Vermentino, a grape variety that has been grown on the island of Sardinia for hundreds of years and is at home in the warm Mediterranean climate. Unoaked, the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish. <i>Winner of many international awards</i>		
Lugana Ca'Maiol Lombardia dop	7.35	28.50
Dry straw-yellow with green nuances. On the nose it is intense and elegant with notes of green apple and lime. On the mouth the freshness is the main feature together with a pleasant savoury note <i>Winner of many international awards</i>		
Falanghina San Salvatore Campania igt	9.20	36.00
Floral aromatics combined with pineapple, green apple and mineral. What puts this tasty white wine into the category of excellence is the wonderful viscosity and palate presence. <i>Winner of many international awards</i>		
Gavi di Gavi IL Poggio Piemonte docg	38.00	
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. <i>Winner of many international awards</i>		

ROSE WINE

Scaia Rosato Veneto igt	5.85	22.50
Absolutely crisp and refreshing. This wine will be hit this summer. light cerise colour with flowery notes of rose and fruity, well-balanced, flavour and freshness. <i>Winner of many international awards</i>		

SPARKLING WINES

Asti Spumante Piemonte docg	3.20	18.00
Fermented slowly giving a light sweet sparkling wine		
Lambrusco Rosso Emilia Romagna doc	4.85	18.50
Delightful amber red softly sweet with a light sparkle		
Prosecco di Valdobbiadene San Martino docg	4.20	24.00
Made from select hand picked grapes grown on the hills between Conegliano and Valdobbiadene, this prosecco displays beautiful fruit notes thanks to the maximum exposure to the rays of sun and the thermal shock from day to night which preserves the aromatic properties. <i>Winner of many international awards</i>		
SANGRIA one litre carafe		13.50
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

House Wine Specially chosen for Pappagone	3.45	12.90
Merlot Friuli-Venezia Giulia igt	4.85	18.50
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		
Negroamaro Puglia igt	5.35	20.50
Bright ruby red, with some purple highlights, it presents fruity, floral and delicately spicy scents in the nose. Full-bodied in the mouth, with acidity and a tannic structure that are decisive but never overpowering. Lingering and persistent finish		
Nero D'Avola Sicilia igt	5.85	22.50
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		
Valpolicella Superiore Veneto doc	6.30	24.50
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	6.85	26.50
Sangiovese dominates this classic Tuscan blend rendering a bold wine that boasts aromas of ripe red berries and subtle nuances of spice with soft notes of violets and tea leaves. Round, velvety tannins mark the finish. An excellent example of how Chianti is back on top form. <i>Winner of many international awards</i>		
Monica di Sardegna Sardegna doc	7.35	28.50
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 Nepente Oliena Sardegna doc	8.20	32.00
This wine is intense ruby red in colour and has an elegant bouquet with aromas of ripe fruits and flowers. The flavour is soft and smooth with very delicate tannins and good acidity that gives freshness and texture <i>Winner of many international awards</i>		
Valpolicella di Ripasso "MARA" Veneto doc	9.20	36.00
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>		
Barolo Villadoria Piemonte docg		42.00
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>		

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
CORONA Birra Messicana	3.80
CIDER Magners	4.00

ITALIAN ARTISAN LAGERS 330ml

AMARCORD Gradisca	6.50
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 finish	
NAZIONALE	6.50
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	
www.pizzeriapappagone.co.uk	
An optional 10% gratuity will be added to all tables	

