

PAPAGO RESTAURANT



STARTERS

ANTIPASTA ALL’ITALIANA	£20
SELECTION OF SALAMI WITH PARMA HAM, FRESH MOZZARELLA AND PARMIGIANO CHEESE	
CAPRESE DI BUFFALA	£12
FRESH MOZZARELLA DI BUFFALA WITH SLICED TOMATOES, BASIL AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL	
BURRATA E PROSCIUTTO DI PARMA	£15
FRESH BURATTA AND FRESH ROCKET SERVED WITH PROSCIUTTO DI PARMA	
HOMEMADE FOCACCIA GARLIC BREAD	£9
FRESH FOCACCIA BREAD WITH GARLIC OIL - PIZZA OVEN BAKED	
FRITTURA DI GAMBERONI E CALAMARI	£15
DEEP-FRIED BABY SQUID AND KING PRAWNS SERVED WITH OUR HOMEMADE TARTARE SAUCE	
ZUPPA DEL GIORNO ASK STAFF FOR SOUP OF THE DAY	£9
ZUPPA DI COZZE	£13
FRESH MUSSELS COOKED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, PARSLEY AND A TOUCH OF TOMATO SAUCE	
BRUSCHETTA AI POMODORINI	£8
NEAPOLITAN SWEET CHERRY TOMATOES, GARLIC, OREGANO, FRESH BASIL ON A SLICE OF HOME-MADE CHARGRILLED BREAD TOPPED WITH EXTRA VIRGIN OLIVE OIL	

SALADS

INSALATA MISTA	£8
CHERRY TOMATOES, ONIONS, ROCKET SALAD AND LETTUCE	
RUCOLA E PARMIGIANO	£9
ROCKET SALAD TOPPED WITH PARMESAN SHAVINGS	
CEASAR SALAD	£16
GRILLED ORGANIC CHICKEN, LETTUCE, CROUTONS DRIZZLED WITH DRESSING AND PARMESAN CHEESE SHAVINGS	
INSALATA DI POMODORI	£8
RIPED TOMATOES, ESCHALOTS, GARLIC AND BASIL WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL	



PASTA

**All available as gluten free except from lasagne, gnocchi, and ravioli*

LASAGNA	£15
HOME-MADE OVEN BAKED MEAT LASAGNA TOPPED WITH PARMESAN CHEESE	
TRADITIONAL ITALIAN PASTA	£15
ALL TRADITIONAL PASTA AVAILABLE (BOLOGNESE, CARBONARA, ARRABIATA, AMATRICIANA)	
PENNE ALLA SICILIANA	£15
PENNE PASTA SERVED WITH AUBERGINES, BASIL & HOME-MADE TOMATO SAUCE	
SPAGHETTI AL POMODORO	£15
SPAGHETTI PASTA SERVED WITH HOME MADE TOMATO SAUCE, FRESH BASIL & EXTRA VIRGIN OLIVE OIL	
SPAGHETTI ALLE VONGOLE VERACI	£22
SPAGHETTI PASTA SERVED WITH FRESH CLAMS, GARLIC, PARSLEY, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL	
SPAGHETTI AI GAMBERONI	£22
SPAGHETTI PASTA SERVED WITH KING PRAWNS, CHERRY TOMATOES, WHITE WINE & TOPPED WITH BABY ROCKET LEAVES	
FETTUCINE ALLA CARBONARA	£16
FETTUCINE PASTA SERVED WITH PORK GUANCIALE, FREE RANGE EGGS, BLACK PEPPER & PARMESAN CHEESE	
PENNE AL SALMONE	£16
PENNE PASTA SERVED WITH FRESH SALMON, ONIONS, CHERRY TOMATOES & A TOUCH OF CREAM	
RAVIOLI PAPAGO	£16
RAVIOLI PASTA WITH VERY LIGHT HOME-MADE TOMATO SAUCE, CHERRY TOMATO, GARLIC, BASIL & PARMESAN SPRINKLED	
FETTUCINE AL PESTO GENOVESE	£15
FETTUCINE PASTA WITH GENOVESE STYLE BASIL SAUCE WITH PINE NUTS, PARMESAN CHEESE & EXTRA VIRGIN OLIVE OIL	
LINGUINE AI FRUTTI DI MARE	£24
LINGUINE PASTA SERVED WITH FRESH CLAMS, MUSSELS, CALAMARI, KING PRAWNS & CHERRY TOMATOES	
GNOCCHI ALLA SORRENTINA	£16
GNOCCHI PASTA SERVED WITH HOME-MADE TOMATO SAUCE, PARMESAN CHEESE & TOPPED WITH PROVOLA CHEESE	



PINSA ROMANA

All available as gluten free pizza base only - additional 3.15

MARGARITA CLASSICA	£10
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL	
DIAVOLA	£13
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SPICY SALAMI, CHILLI & EXTRA VIRGIN OLIVE OIL	
VEGETARIANA	£13
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, AUBERGINES, RED PEPPERS, ONIONS, COURGETTE & EXTRA VIRGIN OLIVE OIL	
MARINARA	£12
HOME-MADE TOMATO SAUCE, BLACK OLIVES, ANCHOVIES, CAPPERS, GARLIC & EXTRA VIRGIN OLIVE OIL	
PARMA	£14
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH ROCKET, PARMA HAM, PARMESAN CHEESE SHAVINGS & EXTRA VIRGIN OLIVE OIL	
BURRATA	£14
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH ROCKET, BIO BURRATA CHEESE & EXTRA VIRGIN OLIVE OIL	
CAPRICCIOSA	£12
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, BLACK OLIVES, MUSHROOMS, ARTICHOKES, PARMA HAM & EXTRA VIRGIN OLIVE OIL	
TONNO	£13
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, TUNA CHUNKS, RED ONIONS, BLACK OLIVES, ANCHOVIES AND EXTRA VIRGIN OLIVE OIL	
FIorentina	£14
HOME-MADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, BABY SPINACH, FREE RANGE EGG, PARMESAN SHAVINGS AND EXTRA VIRGIN OLIVE OIL	
PINSA DELLA CASA	£15
OUR CHEFS VERY OWN: FIOR DI LATTE MOZZARELLA, CHIPS, ITALIAN SAUSAGE AND EXTRA VIRGIN OLIVE OIL	



MAINS

TAGLIATA DI MANZO	£29
CHARGRILLED RIB-EYE STEAK, SLICED INTO STRIPS, SERVED ON A BED OF WILD ROCKET SALAD AND TOPPED WITH PARMESAN SHAVINGS	
RIB EYE STEAK	£29
CHARGRILLED RIB-EYE STEAK, SERVED WITH SEASONAL VEGETABLES AND ROASTED POTATOES (AVAILABLE WITH SAUCE BELOW)	
POLLO ALLA CREMA	£19
PAN FRIEND CHICKEN BREAST COOKED IN EXTRA VIRGIN OLIVE OIL, GARLIC MUSHROOMS AND A TOUCH OF CREAM	
POLLO AL GORGONZOLA	£19
PAN FRIED CHICKEN BREAST COOKED IN EXTRA VIRGIN OLIVE OIL, GORGONZOLA CHEESE AND A TOUCH OF CREAM	
COTOLETTA DI POLLO	£18
ORGANIC CHICKEN BREAST COATED IN BREADCRUMBS, PAN FRIED AND SERVED WITH SPAGHETTI DI NAPOLI	
PESCHE	
ASK WAITER FOR OUR FISH OF THE DAY	

SIDES

POTATOES, BROCCOLI, SPINACH, SEASONAL VEGETABLES	£6
STEAK SAUCES	£3
RED PEPPER, BLACK PEPPER, GORGONZOLA SAUCE, MUSHROOM SAUCE	
CHIPS	£5

KIDS MENU

MILANESE AL POLLO E PATATINE	£10
DELICIOUS BREADED PAN-FRIED CHICKEN BREAST WITH CHIPS	
SPAGHETTI BOLOGNESE	£8
SPAGHETTI PASTA SERVED WITH SLOW COOKED TOMATO, CARROT, SEDANO, ONION, CELERY AND MINCED BEEF	

A discretionary service charge of 12.5% will be added to your bill



ANGELO VITELLA, OUR CHEF

Born in Telese Terne , a beautiful tourist destination not too far away from Naples , Angelo began his culinary journey and was inspired to cook from a young age . After working a long side top Chefs with disciplined training for nearly 10 years ,Angelo came back to Rome to run the show at FUNGO & FANTASIE DI TRASTEVERE Restaurants . In 2011 the Vitella family took the important decision to head off to London for a brand new challenge , re-launching the famous “Pagliaccio Restaurant” in Chelsea and finally finding his own little gem , opening Papago Restaurant .