



PAESANI



COCKTAILS

Just a few classics to keep things interesting while the pizza's in the oven. Salute!

SPRITZ

Aperol, Limoncello, Campari, Passion Fruit or Hugo Spritz. **£9.50**

NEGRONI

Made of equal parts gin, vermouth rosso and Campari, served on the rocks. **£9.50**

GIN & TONIC

Single **£7.50**
Double **£9.50**

MOCKTAILS

CRODINO SPRITZ £8

MOSCOW MULE

Ginger beer, Lime Juice Fresh mint & lime. **£7.50**

RED SUNSET

Pineapple, Orange, Peach & Fresh mint. **£7.50**

PASSION SPRITZ

Passion fruit puree, limonata & fresh basil. **£7.50**

BEER & CIDER

BIRRA MORETTI

330ml 4,6% vol **£4.10**

PERONI RED LABEL

330ml 4,7% vol **£4.10**

PERONI CAPRI

330ml 4,2% vol **£4.10**

PERONI RISERVA DOPPIO MALTO

500ml 6,6% vol **£8.50**

PERONI ROSSA GRAN RISERVA

500ml 5,2% vol **£8.50**

PERONI LIBERA

Alcohol free **£4.10**

CIDER

500ml **£6**

SOFT DRINKS

COKE / DIET COKE **£3.50**

SAN PELLEGRINO

Aranciata / Limonata / Chino **£3.50**

APPLETISER **£4**

JUICE

Apple / Orange / Peach **£3**

SPRING WATER

Still / Sparkling **£3**

SPARKLING

PROSECCO

125ml **£7.50**
Bottle **£27.50**

WHITE WINE

CHARDONNAY

175ml **£6.50**
250ml **£8.70**
Bottle **£25**

PINOT GRIGIO

175ml **£6.50**
250ml **£8.70**
Bottle **£25**

SAUVIGNON BLANC

175ml **£7.50**
250ml **£9.70**
Bottle **£28**

GRILLO

Bottle **£28**

RED WINE

NEGROAMARO

175ml **£6.50**
250ml **£8.70**
Bottle **£25**

MERLOT

175ml **£6.50**
250ml **£8.70**
Bottle **£28**

PRIMITIVO

175ml **£7.50**
250ml **£9.70**
Bottle **£28**

NERO D'AVOLA

Bottle **£28**

ROSE WINE

ZINFANDEL

175ml **£5.50**
250ml **£7.25**
Bottle **£21**

PINOT GRIGIO BLUSH

175ml **£6.50**
250ml **£8.50**
Bottle **£25**

⚠️ ALLERGEN INFORMATION ⚠️

Our kitchen handles nuts, gluten, dairy, and other allergens. While we take care to avoid cross-contamination, we cannot guarantee any dish is completely allergen-free.

If you have any dietary requirements, please let us know before ordering.

ANTIPASTI

The perfect warm-up act before the main event. Light bites, big flavours—because good pizza deserves a proper intro.

OLIVE

Nocellara olives. **£4.30**

TOMATO GARLIC BREAD

£6.90

CHEESE GARLIC BREAD

£7.90

BURRATA DA DIVIDERE

250gr Giant Apulian Burrata, Parma ham, tomatoes and rocket salad. **£17.50**

FRITTO MISTO

Arancino, courgette flowers & panzerottini. **£9.10**

FRITTATINE DI PASTA

Neapolitan pasta fritters. **£7.50**

CAPRESE SALAD

Buffalo mozzarella, cherry tomatoes, oregano & rocket. **£9**

PARMIGIANA DI MELANZANE

Baked aubergine, mozzarella, pecorino cheese, tomato & basil served with garlic bread. **£12.50**

IL TAGLIERE

Parma ham, spicy salami, coppa di parma, mortadella and burrata pugliese served with oregano and sea salt garlic bread. **£25.50**

LE PUCCE

A type of Panino from Salento made from pizza dough.

BARI

Parmigiana di melanzane (baked aubergine) and mozzarella. **£12.50**

OSTUNI

Mortadella, burrata pugliese and rocket salad. **£12.50**

ALBEROBELLO

Coppa di Parma (cured meat), burrata pugliese and rocket salad. **£12.50**

LE PIZZE

Made the Italian way—light, blistered and full of flavour. Fired up in our traditional oven, using the best ingredients, just like back home.

MARINARA

San Marzano tomatoes, garlic, origano, basil & EVO oil. **£7.90**

MARGHERITA

San Marzano tomatoes, fior di latte mozzarella, basil & EVO oil. **£9.80**

Switch to Buffalo mozzarella **+£2.50**

NUOVA NAPOLI

San Marzano tomatoes, fior di latte mozzarella, anchovies, olives, capers and oregano. **£12.70**

CAPRICCIOSA

San Marzano tomatoes, fior di latte mozzarella, Italian Ham, portobello Mushrooms, artichokes and olives. **£13.90**

SALAME

San marzano tomatoes, fior di latte mozzarella, salame & parmesan cheese. **£12.50**

DIAVOLA

San marzano tomatoes, Fior di latte mozzarella, spianata calabrese (spicy salami) & Nduja. **£12.70**

CARNI

San Marzano tomatoes, fior di latte mozzarella, Italian sausage, Salame Napoli & cooked Ham. **£14.10**

FUNGHI

San Marzano tomatoes, fior di latte mozzarella & Portobello mushrooms. **£12.10**

CONTADINA

San Marzano tomatoes, fior di latte Mozzarella, roast peppers, courgette, artichokes and Olives. **£13.10**



SICILIANA

San Marzano tomatoes, Fior di latte mozzarella, fried aubergine and ricotta cheese. **£12.50**

SALSICCIA E FRIARIELLI

Fior di latte mozzarella, Friarielli (wild neapolitan broccoli), italian sausage & fresh chilli (WHITE BASE, NO TOMATO) **£13.70**

TONNO

San Marzano tomatoes, fior di latte mozzarella, Tuna, yellow cherry tomatoes red onions, olives and Basil. **£13.50**

PEPPERONI PICCANTE

San Marzano tomatoes, fior di latte mozzarella, Pepperoni & spicy Honey. **£12.50**



LE VEGANE

MARGHERITA VEGANA

San Marzano tomatoes, vegan mozzarella, fresh basil & EVO oil **£9.80**

MARGHERITA PICCANTE

San Marzano tomatoes, vegan mozzarella & spicy VE-DU-JA **£11.70**

BOSCAIOLA VEGANA

San marzano tomatoes, vegan mozzarella, portobello mushrooms, rocket salad and truffle oil **£12.50**

CONTADINA VEGANA

San Marzano tomatoes, vegan Mozzarella, roast peppers, courgette, artichokes and Olives **£13.10**

QUATTRO STAGIONI

San Marzano tomatoes, vegan mozzarella, artichokes, olives, mushrooms & capers. **£13.90**



LE SPECIALI

MORTADELLA & BURRATA

Fior di latte Mozzarella, Mortadella Bologna I.G.P, Apulian burrata, Pistachio pesto, crushed pistachio & Basil. **£14.70**

❁ PUGLIESE ❁

San Marzano tomatoes, fior di latte mozzarella, Apulian burrata, capocollo (cured meat) sun-dried tomatoes & crushed tarallo (twisted breadstick). **£14.90**

SAN DANIELE

San Marzano tomatoes, fior di latte mozzarella, Parma Ham, rocket salad & shaved Grana Padano. **£14.50**

TARTUFATA

Truffle and mushrooms base, fior di latte mozzarella, Portobello mushrooms, Porchetta (roast pork). **£14.70**



EXTRA TOPPINGS

VEGGIES

Rocket, roasted peppers, mushrooms, olives, artichokes, cherry tomatoes, red onions, fried aubergine, capers, courgette, friarielli & sun dried tomatoes. **£1.70** each

MEAT & FISH

Salame napoli, italian cooked ham, spicy salami, italian sausage, spicy nduja, parma ham, pepperoni (salami), mortadella, capocollo, anchovies & tuna. **£2.50** each

Burrata **£3.50**

Buffalo mozzarella **£2.50**

Gorgonzola **£2.50**

CRUST DIPS

Because every great pizza deserves a perfect dip. Choose from:

🧄 Garlic Mayo 🍯 Chilli Honey 🌿 Pesto

£2 each – no crust left behind!

I CONTORNI

PATATINE FRITTE

French fries. **£5**

PATATINE TRUFFLE E PECORINO

French fries with truffle & pecorino cheese. **£6.50**

INSALATA

Rocket salad, cherry tomatoes & grana padano. **£5.50**

FRIARIELLI

Wild Neapolitan broccoli. **£5.50**

TOMATO & ONION SALAD. £5





DOLCI

TIRAMISU £6.50

TORTA DELLA NONNA £6.25

CANNOLO SICILIANO £6

VEGAN CROSTATA

Hazelnut & orange **£6.25**

**AFFOGATO WITH AMARETTO
£8**

GELATO

Vanilla or Chocolate **£6**

PIZZA NUTELLA

A 12" warm pizza base smothered in
creamy Nutella and topped with
crushed pistachios.

Sweet, simple and perfect for sharing
(or not) between 2 people. **£11**

WE ARE HAPPY TO HAVE YOU WITH US! BUON APPETITO.

Welcome to Paesani We're a family-run pizzeria with our team hailing from all over Italy, bringing you the best of what we know—authentic woodfired pizza, proper ingredients and a whole lot of passion. Everything here is made with all the love and care you'd find in a true Italian kitchen. Buon appetito & enjoy!

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