

SUMMER 2014

PAESAN

CUCINA POVERA

Shortlisted for
'Menu of the Year'
Cateys 2014

APERITIVO - negroni | campari / aperol spritz 8

ANTIPASTI

carne

wild boar mortadella 5
soppressata piccante 4
whipped lardo 4
prosciutto di parma 5

formaggi

pecorino toscano 3
gorgonzola dolce 4
taleggio 4
parmigiano reggiano 5

vegetale

diavoletti peppers 3
sicilian olives 3
chargrilled artichokes 5
caper berries 3

platters - mixed 20 / vegetale 18

freshly baked focaccia with olive oil, aged balsamic 3

SMALL PLATES

arancini - lemon & courgette 4
bruschetta - pancetta, zucchini, mint & stracchino 6
chargrilled asparagus, spring onions & marcona almonds 7
panzanella - heirloom tomato, red onion & bread salad 6
crocchette schiacciata - anchovy & parmesan 4
burrata with chargrilled aubergines & pane carasau 8
chicory, radicchio, pear, gorgonzola & mustard vinaigrette 6
red & golden beetroot, goats cheese & toasted walnut salad 7

PASTA

orecchiette 8
nduja, pancetta & cime di rapa
hand cut pappardelle 11
braised beef rib ragu
risotto 11
prawns, zucchini, new season agretti
ravioli 10
spinach, ricotta with burnt butter & sage

MEAT

roast pork belly 12
lentils, soffritto & salsa verde
chargrilled chicken piccata 11
with rosemary & garlic
pork involtini 11
pancetta & hand cut fries
steak tagliata 15
rocket, parmesan & balsamic

FISH

vongole 10
clams, spaghetti, chilli & wild garlic
fritto misto 9
calamari, red mullet
chargrilled sardine bruschetta 11
with lemon & mixed leaves
sea bream 'acqua pazza' 13
tomato & parsley

SIDES

zucchini with garlic, chilli & mint 4 | hand cut fries with truffle & dolcelatte 4
polenta - creamy, grilled 3 | sautéed jersey royals with rosemary & garlic 4 | insalata verde 3
fennel, radicchio & almond salad 4 | castelfranco lentils & soffritto 4 | focaccia 3 | olives 3



Downstairs: Bitters&Rye Cocktail Club - vintage cocktails & home-made liquor