

SIMPLE STEPS TO EVERYDAY ITALIAN

GASTRONOMIA
da Paolo

EVERYDAY
ITALIAN

1 Pick up what you like
from the deli

2 Order from the menu
at the cashier

3 Take a seat
& display your number

4 We'll serve
your food to you

MENU

PIZZA From 11.30 a.m.

Mozzarella 🌿 Roasted Vegetables 🌿
Baked Ham 🐷 Grilled Chicken
Mushroom 🌿 Smoked Salmon
Salami 🐷

GRILLED PANINI

Fresh Mozzarella & Basil Pesto 🌿
Baked Chicken & Baby Spinach
Parma Ham & Wild Rocket 🐷

SALADS

Chicken Pasta Salad
Sausage & Mushroom Pasta Salad 🐷
Wild Black Rice Salad with Chicken
Tortellini & Tuna Salad
Salmon & Mushroom Rice Salad
Kale and Chicken Salad
Green Salad with Roasted Vegetables 🌿

SOUPS

Pumpkin / Tomato 🌿

GREENS & GRAINS

A balanced real food meal with many free-from options.

Take an order form, mark your selection
and proceed to the cashier.

Protein Plus

2 x Proteins + 1 x Grains / Bases
+ 2 x Vegetables / Legumes + 1 x Dollops

Balanced

1 x Proteins + 1 x Grains / Bases
+ 2 x Vegetables / Legumes + 1 x Dollops

PASTA From 11.30 a.m.

Choose your sauce and pair it with your favourite pasta

Choice of sauce:

Pomodoro Basilico 🌿
Italian Tomatoes & Basil
Arrabbiata 🌿
Italian Tomatoes, Chili & Garlic
Amatriciana 🐷
Italian Tomatoes, Bacon, Onions & Parmesan
Bolognese
Beef Ragout, Italian Tomatoes & Parmesan
Panna Pomodoro 🌿
Italian Tomatoes, Cream & Parmesan
Ai Funghi 🌿
Mushrooms, Cream & Parmesan
Carbonara 🐷
Bacon, Egg Yolks, Cream & Parmesan
Al Granchio
Crab Meat, Italian Tomatoes, Cream & Parmesan
Aglio Olio Funghi 🌿
Mushrooms, Extra Virgin Olive Oil, Garlic & Chili
Pesto al Basilico 🌿
Basil, Extra Virgin Olive Oil, Almonds & Parmesan

Choice of pasta:

Classic Pasta (Durum Wheat)
Penne / Spaghetti
Gluten-free Pasta 🌿
Rotini
Whole Wheat Pasta
Spaghetti
Homemade Egg Pasta
Tagliatelle / Spinach Tagliatelle / Tagliolini / Squid Ink Tagliolini

BAKED MEALS & RISOTTO

Cottage Pie Spinach Lasagna 🌿
Mac & Cheese 🌿 Vegetable Lasagna 🌿
Beef Lasagna Risotto al Pomodoro 🌿
Chicken Lasagna Risotto ai Funghi 🌿
Salmon Lasagna

WEEKDAY SETS

Mon - Fri, 11.30 a.m. - 9.30 p.m.

GREENS & GRAINS / PASTA / PIZZA

ADD FOR SOUP & DRINK*

*Soup of the Day + Sanpellegrino Sparkling
Fruit Beverage, Acqua Panna or
S. Pellegrino Water

Mon - Fri, until 11.00 a.m.

EGG BREAKFAST SET

Two Cage-Free Eggs with Salad & Toast
+ Regular Coffee / Tea*

CROISSANT SET

Croissant + Regular Coffee / Tea*

* English Breakfast / Caffè Latte /
Cappuccino / Espresso / Long Black

Mon - Fri, 2.30 p.m. - 5.00 p.m.

HIGH TEA SET

Cupcake or Scone + Regular Coffee / Tea*

* English Breakfast / Caffè Latte /
Cappuccino / Espresso / Long Black

EGGS & BREAKFAST

Two Cage-Free Eggs with Country Bread & Salad

Omelette / Fried / Scrambled

Choice of Sides:

Sautéed Mushrooms 🍄

Baked Ham 🐷

Baked Sweet Potatoes 🍠

Baked Sausage 🐷

Grilled Chicken

Smoked Salmon

Granola with Yogurt & Honey

CROISSANTS & CRODOS™

Plain Croissant

Almond Croissant

Chocolate Croissant

Double Baked Almond Croissant

Ham & Cheese Croissant

Dark Chocolate Crodo™

Cream Crodo™ / Salted Caramel Crodo™

Glazed Crodo™ / Cinnamon Sugar Crodo™

SCONES

White Chocolate Cornflake Scone /

Chocolate Chip Scone / Orange Cranberry Scone /

Blueberry White Chocolate Scone

POUND CAKES & CUPCAKES

Banana / Lemon / Marble Pound Cake

Vanilla Chocolate Cupcake

Classic Fudgy Cupcake / Rainbow Cupcake

Cookie & Cream Cupcake / Strawberry Cupcake

SPOON DESSERTS

Tiramisu

Pannacotta with Mixed Berries 🍓

Blackforest

Berry Cheese Crumble

White Chocolate Yoghurt Crumble

Triple Chocolate Mousse 🍓

CAKES & TARTS

N-Cake (made with Nutella®)

Rich Chocolate Cake 🍓

Valrhona Chocolate Cake / Crunchy Hazelnut Cake

Chocolate Caramel Cake / Carrot Cake

Chocolate Peanut Butter Chunk / Honey Cake

Apple Tart

Banana Toffee Tart / Baked Lemon Tart

Baked Cheesecake / N-Fudge (made with Nutella®)

Cookies Cheesecake

ITALIAN COFFEE

Espresso / Ristretto / Macchiato

Long Black / Americano

Cappuccino / Caffé Latte / Flat White

Caramel / Vanilla Caffé Latte

Hazelnut Cappuccino

Mocha

Mint Mocha / Blue Orange Mocha

Italian Chocolate

Extra Shot / Soy Milk

Decaffeinated Coffee available

COFFEE SHAKES

Ice blended flavoured coffee

Italian Hazelnut / Chocolate Chip / Cookies & Cream

TEA

English Breakfast / Earl Grey / Jasmine / Mint /

Lemongrass Ginger / Camomile

House Iced Tea

AFFOGATO

Classico Espresso, Vanilla Gelato

Extra Dark Espresso, Dark Chocolate Gelato

Nocciolino Espresso, Hazelnut Gelato

MILKSHAKES

Choose any 1 flavour from our gelato display

BEVERAGES

Da Paolo Water

Acqua Panna Still Water

S.Pellegrino Sparkling Water

Sanpellegrino Sparkling Fruit Beverages

Organic Lemonade / Organic Cola

COLD-PRESSED JUICE

Coconut Water / Pure Orange

Beet Red / Fresh Green / Orange Passion

WINE, BEER & COCKTAILS

Orvieto 375ml

Pinot Grigio 750ml

Chardonnay 750ml

Chianti 375ml

Dolcetto d'Alba 750ml

Chianti Organic 750ml

Prosecco 750ml

Bellini Cocktail 750ml

Sangria White 750ml

Sangria Red 750ml

Moscato d'Asti 750ml

Peroni Bottle 330ml

Peroni Bucket 5 bottles

GELATO DESSERTS



Cinnamon Sugar Crodo™
& Vanilla Gelato

*Topped with Crumble,
Caramel Sauce*



Milk Honey Cake
& Yogurt Gelato

With Homemade Granola



Banoffee Pie
& Hazelnut Gelato

Topped with Chocolate Sauce



Peanut Butter Brownie
& Salted Caramel Gelato

Topped with Caramel Sauce



Apple Pie
& Vanilla Gelato

*Topped with Crumble,
Cinnamon Sugar*



Cream Cheese Croissant
& Berries Gelato

*Topped with Crumble,
Strawberry Jam*

🍄 Vegetarian 🐷 Contains Pork 🍓 Our gluten-free desserts is prepared in the same kitchen as our regular desserts. Traces of gluten may be present.

Prices are subject to 5% charge for dine-in only.