

EVERYTHING ITALIAN, FOR EVERYONE

tutto

da paolo

ANTIPASTI

Start small, order many, share like Italians do.

Focaccia Palloncino VEGAN

Balloon focaccia topped with oregano and extra virgin olive oil.

Crocchette di Prosciutto PORK

Parma ham croquettes with Grana Padano DOP, from Naples' fried street food.

Patatine al Tartufo

Shoestring fries with truffle and Grana Padano DOP, today's Italian bar favourite.

Broccolini VEGAN

Broccolini with Tutto chilli oil and garlic breadcrumbs, in Southern Italian style.

Calamari Fritti

Fried calamari with lemon aioli, a staple of Italy's coastal kitchens.

Polpette al Sugo BEEF

Beef meatballs in tomato sauce, like Southern Italy's Sunday table.

Burrata VEGETARIAN, GLUTEN-FREE

From Puglia, creamy burrata with marinated mini tomatoes, dried capers and Tutto chilli oil.

11' PIZZA NAPOLETANA

72-hour fermented dough made with Italian "00" flour. Fired at high heat for a chewy, blistered crust and puffy cornicione.

Marinara VEGAN

San Marzano tomatoes DOP, crisp garlic chips, oregano.

Margherita VEGETARIAN

San Marzano tomatoes DOP, fior di latte, fresh basil.

Quattro Formaggi e Miele Piccante VEGETARIAN

Fior di latte, Provolone Piccante DOP, Gorgonzola DOP, Grana Padano DOP, honey, Tutto chilli oil.

Diavola PORK

San Marzano tomatoes DOP, fior di latte, spicy Calabrian salami.

HOMEMADE PASTA

Made fresh daily with Italian semolina flour, each with a story from Italy. Homemade gluten-free egg pasta available.

Pomodoro e Basilico VEGAN

Casarecce with tomato and basil, a pairing at the heart of Italy's family kitchens.

Arrabbiata VEGAN

Mafaldine with tomato and chilli, a Roman classic named "angry" for its fiery heat.

Cacio e Pepe VEGETARIAN

Spaghettoni with Pecorino Romano DOP and black pepper, the Roman "cheese and pepper" classic.

Aglio Olio e Funghi VEGAN

Campanelle with garlic, olive oil and mushrooms, a humble dish rooted in Southern tradition.

Assassina VEGAN (20MIN WAITING TIME)

Spaghetti "burnt" in tomato and chilli, a Bari specialty called "assassin" for its bold, fiery bite.

Ragù di Pollo

Campanelle with chicken ragù slow-cooked in herbs and white wine, a rustic countryside tradition.

Bolognese BEEF

Mafaldine with slow-cooked beef ragù and Grana Padano DOP, Bologna's sauce from the 18th century.

Carbonara PORK

Spaghetti with egg yolk, Pecorino Romano DOP, and guanciale, a Roman original.

Pesto Basilico VEGETARIAN, NUTS

Casarecce with basil pesto, pine nuts, and Grana Padano DOP, from Liguria.

Vongole DAIRY-FREE, SHELLFISH

Linguine with clams, garlic, and white wine, from Italy's coasts.

Nero di Seppia SHELLFISH

Linguine with squid ink and tender squid, a Da Paolo signature since 1989.

Granchio SHELLFISH

Bucatini with crab, tomato, cream and Grana Padano DOP, blending Italy's coastal seafood with northern richness.

Gamberi SHELLFISH

Bucatini with wild Argentinian prawns and prawn bisque, where thick, hollow strands cradle every bit of shellfish goodness.

Prosciutto Cotto e Funghi PORK

San Marzano tomatoes DOP, fior di latte, cooked ham, mushrooms.

Prosciutto di Parma e Rucola PORK

San Marzano tomatoes DOP, fior di latte, Parma ham, fresh rocket leaves, Grana Padano DOP.

Pugliese VEGETARIAN

San Marzano tomatoes DOP, fresh burrata, crispy garlic, Tutto chilli oil.

Tartufo e Funghi VEGETARIAN

Truffled mushrooms, fior di latte, truffle oil.

Gamberi e Limone SHELLFISH

San Marzano tomatoes DOP, wild Argentinian prawns, prawn bisque, garlic, lemon.

DESSERT

Sweet treats the Italian way.

Tiramisù

Da Paolo's famous tiramisù, made with the same recipe since 1989.

Crostata al Limone

A zesty lemon tart inspired by the sun-drenched coasts of Amalfi.

Torta alla Nutella

A rich nostalgic slice of chocolate-hazelnut joy that tastes like childhood.

CAFFÈ ITALIANO

Our coffee is made with Da Paolo's Classico beans, roasted in the Dolomites for a smooth Italian cup.

A 0.95 Espresso

A 0.95 Long Black

C 0.95 Cappuccino

C 0.95 Caffè Latte

D 1.15 Mocha

C 0.95 Hot Chocolate

C 1.10 Caramel Caffè Latte

C 1.10 Vanilla Caffè Latte

Oat, Soy, Decaf, Extra Shot and Iced option available.

TEA

A 0.95 English Breakfast / Earl Grey / Peach Oolong
Jasmine Green Tea / Lemongrass Ginger
Chamomile Lavender

Iced option available

WATER & SOFT DRINKS

A 0.95 Filtered Water by Purezza
Still or sparkling (750ml)

D 1.15 Coca-Cola

B 5.50 Sprite

A 0.95 S.Pellegrino / Acqua Panna
Sparkling / Still Mineral Water (500ml)

C 0.95 Sanpellegrino Italian Sparkling Drink
Limonata / Aranciata / Pompelmo / Aranciata Rossa (330ml)

BEER & SELTZER

Italian lager and in-house seltzers made with real fruit.

Peroni Nastro Azzurro (1/2 pint)

Craft Hard Seltzer
Passion Fruit / Yuzu

COCKTAILS

Italian classics and house favourites, always served with style.

Aperol Spritz

Bellini

Portofino Gin & Tonic

Margarita

Espresso Martini

Negroni

Old Fashioned

Whisky Sour

Paper Plane

Portofino Dry Martini

AFTER-DINNER & DIGESTIFS

For that final Italian moment at the table.

Limoncello

Amaro Nonino

Amaretto di Saronno

Grappa Nonino Chardonnay Barricata

WINE

From the vineyards of Italy to our table, featuring Da Paolo's own wine collection.

Sparkling

Da Paolo Prosecco DOC, Veneto

Trento Brut DOC Cantine Ferrari, Trentino
Traditional Method Chardonnay 24 months on lees

White

Da Paolo Pinot Grigio, Lombardy

Sauvignon Blanc Mount Riley, Marlborough,
New Zealand

Soave Classico Inama, Veneto

Gewürztraminer St. Michael-Eppan,
Trentino-Alto Adige

Rosé

Giardino Rosé Santa Cristina, Tuscany
Sangiovese, Canaiolo

Red

Da Paolo Chianti Fattoria Dianella DOCG,
Tuscany

Valpolicella Classico Bolla, Veneto

Barbera d'Asti "Libera" Bava, Piedmont

Carmenere Più Inama, Veneto

**Morellino di Scansano Riserva Fattoria
Mantellassi**, Tuscany

Le Volte dell'Ornellaia Tenuta dell'Ornellaia,
Tuscany

Da Paolo Amarone Classico della Valpolicella,
Veneto

Barolo Gianni Gagliardo, Piedmont