

Paolo's

OLD CUSTOM HOUSE
RESTAURANT

MENU



Old Custom House, Market Place, Lowgate, Hull
Telephone 01482 210377

ANTIPASTI Starters

1	INSALATA CAPRESE	7.75
	Selection of Lettuce, Tomato, Green and Black Olives and Mozzarella Cheese, Olive Oil, Balsamic Vinegar and Basil	
2	TOMATO, GARLIC & ONION BRUSCHETTA	5.95
3	COCKTAIL DI GAMBERETTI	7.95
	Prawns with a Marie Rose Sauce	
4	SMOKED SCOTCH SALMON	8.95
5	SMOKED SCOTCH SALMON CORNETTOS	9.25
	Filled with Prawns in a Marie Rose Sauce	
6	BBQ MEAT BALLS (on a bed of Pasta)	7.75
7	MEATBALLS NAPOLI	7.75
	Home-made Meatballs served with pasta, topped with a rich Tomato sauce and Mozzarella Cheese	
8	PATÉ DI FEGATO DELLO CHEF	7.75
	Home-made Chef's Paté and Toast	
9	FUNGHI ALL'AGLIO FRESCO	6.95
	Mushrooms in a Garlic and Cream sauce	
10	PARMA HAM & MELON	8.95
11	BRESAOLA	8.95
	Thinly sliced Cured Beef served with Flakes of Parmesan Cheese and Olive Oil	
12	HOME-MADE MINISTRONE	5.25
	Home-made Minestrone - 'Justa lika Mamma use'a make'	
13	HOME-MADE FISH SOUP	7.95
14	GARLIC BREAD	5.95
15	SPICY TOMATO GARLIC BREAD	6.95
16	KING PRAWNS (alla Paolo)	9.25
	Grilled in Garlic Butter served with Garlic Bread	
17	KING PRAWN THERMIDOR	9.25
	Shelled King Prawns cooked in a Cheese, English Mustard, Brandy and Cream Sauce	
18	BATTERED TIGER PRAWNS	9.75
	Served with a Sweet Chilli dip	

PIZZAS

1	AL PROSCIUTTO	11.45
	Thinly sliced Ham covering a base of Tomato, Mozzarella and Oregano	
2	QUATTRO STAGIONI	11.45
	Base of Tomato, Mushroom, Ham, Salami, Peppers, Olives and Mozzarella Cheese	
3	VEGETARIANA	11.45
	Tomato base, Mozzarella Cheese, Peppers, Mushroom, Onion, Black Olives and Oregano	
4	AI FUNGHI	11.45
	Tomato base, Mozzarella Cheese, topped with sliced fresh Mushrooms	
5	SALAMI PUBLIESE	11.45
	Tomato base, Mozzarella Cheese, Salami, Onion and Oregano	

PASTAS

1	SPAGHETTI ALLA BOLOGNESE	11.45
	Bolognese Sauce and Parmesan Cheese	
2	SMOKED SALMON TAGLIATELLE	11.45
	A sauce of cream, white wine, smoked salmon and mushrooms	
3	TORTELLINI ALLA BOSCAIOLA	11.45
	Pockets of Pasta filled with Meat Stuffing in a Mushroom, Salami, Ham and Cream Sauce	
4	LASAGNE CASARECCIA	11.45
	'Lika mamma use'a make'	
5	SPAGHETTI CARBONARA	11.45
	A Sauce of Juliennes of Bacon, Ham, Parsley and finished with Cream	
6	PENNE ALL'ARRABIATA	11.45
	In a spicy Tomato Sauce with Salami, Chilli Peppers and Black Olives	
7	TAGLIATELLE ALLA'ROMAGNA	11.45
	A sauce of cream, white wine, garlic, mushrooms, peppers and a touch of tomato	
8	CANELLONI AGLI SPINACCI E RICOTTA	11.45
	Thin Pancake filled with Cottage Cheese and Spinach topped with a Cheese Sauce	

PIATTI-DI-CARNE Meat Dishes

1	SAUTE OF BEEF STROGONOFF	18.95
	Diced Beef cooked in Red Wine, Onions, a touch of Tomato, Mushrooms, French Mustard and Fresh Cream	
2	FILLETTO SICILIANA	19.95
	Fillet of beef cooked in a spicy Tomato, Mixed Peppers, Mushrooms, Garlic and White Wine Sauce	
3	STEAK DIANE	19.95
	Fillet of Beef cooked with Mushrooms, Onions, Tomato, French Mustard, Brandy, Red Wine Sauce and finished with cream	
4	SURF AND TURF	19.95
	Fillet of Beef topped with shelled King Prawns and Garlic	
5	FILETTO ALLA ROSSINI	19.95
	Fillet of Beef in a Madeira Wine Sauce topped with home-made Paté	
6	FILETTO ALLA VORONOFF	19.95
	Fillet of Beef cooked in Madeira, Mustard, Brandy and Cream Sauce	
7	FILETTO ALLA ROQUEFORT	19.95
	Fillet of beef cooked in a Madeira Wine Sauce finished with Cream and topped with Blue Cheese	
8	FILETTO AL PEPE	19.95
	Fillet of Beef cooked in Black and Green Peppercorns, Mustard, Brandy, Fresh Cream and Red Wine Sauce	
9	FILETTO ALLA GRIGLIA	19.45
	Fillet of Beef grilled to your liking	

PIATTI-DI-VITELLO Veal Dishes

1	SCALOPPINA DI VITELLO ALLA CREMA	16.95
	Scallops of Veal with Mushrooms, White Wine and Cream	
2	SCALOPPINA DI VITELLO PIZZIOLA	16.95
	Scallops of veal with a sauce of White wine, Tomato, Garlic, Capers and Anchovys	
3	SALTIMBOCCA DI VITELLO ALLA ROMANA	16.95
	Scallops of Veal pan-fried and topped with Parma Ham and Madeira Wine Sauce	

PIATTI-DI-POLLAMI Poultry Dishes

1	POLLO ALLA VALDOSTANA	15.95
	Breasts of Chicken pan fried and topped with Ham and melted Mozzarella Cheese	
2	POLLO ALLA CACCIATORA	15.95
	Breast of Chicken cooked in Mushroom, Onion, Tomato, Red Wine and Garlic	
3	POLLO ALLA CREMA	15.95
	Breast of Chicken cooked in a sauce of Mushrooms, White Wine and Cream	

PIATTI-DI-PESCI Fish Dishes

1	TIGER PRAWN ALLA PAOLO	17.95
	Cooked in White Wine, Mushrooms, Onions, Fresh Parsley and Cream sauce	
2	TIGER PRAWN PROVENCALE	17.95
	Cooked in a rich Tomato sauce with Garlic, Fresh Parsley and White Wine	
3	TIGER PRAWN THERMIDOR	17.95
	Cooked in a Cream Sauce, Cheese, English Mustard and Brandy	
4	SCOTCH SALMON VERONIQUE	16.95
	Coated with a Cheese and Prawn Sauce with Grapes	
5	SCOTCH SALMON MAURESQUE	16.95
	Coated with a Sauce of White Wine, a little Saffron, spiced with a dash of Curry Powder and thickened with Cream	

All the above Main Dishes are served with a choice of potatoes (Vegetables are not included)*

SIDE ORDERS

1	FUNGHI TRIFOLATI	3.25
	Sautéed Mushrooms in Garlic and Parsley Butter	
2	FOGLIE DI SPINACCI AL PARMIGIANO	3.75
	Spinach Leaves sautéed with Parmesan Cheese	
3	INSALATA MISTA	3.25
	Mixed Salad	
4	CIPOLLE FRITTE	2.95
	French Fried Onion Rings	
5	A SELECTION OF VEGETABLES OF THE DAY	3.25

WHITE WINES

1	SOAVE D.O.C.	17.95
	A delicate, medium-bodied dryish wine from the region of Veneto	
2	FRASCATI SUPERIORE D.O.C.	17.95
	Region of Latium. Fragrant dryish full-bodied wine, well-balanced to the palate	
3	ORVIETO SECCO D.O.C.	17.95
	From the region of Umbria. A dry light, crisp wine	
4	PINOT GRIGIO DELLE VENEZIE	17.95
	From the Italian Veneto region and made from Garganega grapes a wine with a lively fresh fruity bouquet and a dry smooth palate with a clean balanced finish	
5	PIESPORTER Q.B.A.	16.95
	Probably Germany's most famous wine. Light, good fruit content and clean backtaste	
6	MUSCADET	18.25
	As a good Muscadet should be, crisp, clean and dry. Fair fruit content with lingering backtaste	
7	WOLF BLASS CHARDONNAY	26.95
	Award winning Australian white wine with pleasing fruit flavour and crisp acidity	
8	CHABLIS A.C.	27.95
	Flinty dry with deep fruity taste, perfect with all fish dishes	
9	POUILLY FUME A.C.	28.95
	This well proportioned wine has an abundance of beautifully textured succulent fruit. Full of complexity and charm	
10	SANCERRE A.C.	29.95
	Made from 100% Sauvignon grapes - a lovely dry wine with lots of flowery fruit flavours and a pleasing aftertaste with good length	

RED WINES

11	BARDOLINO D.O.C.	17.95
	This wine from the region of Veneto is clear ruby in colour and light in body. Soft, fruity and fine it can also be drunk slightly chilled	
12	VALPOLICELLA D.O.C.	17.95
	Light coloured, youthful wine, fresh and easy on the palate. Not too dry	
13	CHIANTI D.O.C.	19.95
	From Tuscany. A light ruby red with clean light lines and fresh palate that can be enjoyed throughout the meal	
14	VALPOLICELLA RIPASSO	29.95
	A rich wine aged in oak and fermented on the marks of the Amarone and Recioto	
15	BAROLO D.O.C.	38.95
	Strong well-balanced, deep in colour and body	
16	AMARONE D.O.C.	38.95
	Recioto Della Valpolicella. A wine high in Alcohol (as much as 14%) giving it a very full, rich body yet light coloured and soft to taste	
17	COTES DU RHONE A.C.	19.95
	Another full, fruity wine drunk young to give the best advantage to its liveliness	
18	BEAUJOLAIS	19.95
	From the Gamay grape which produces a wine purple in colour, good fruity bouquet and palate	
19	WOLF BLASS CABERNET SAUVIGNON	26.95
	Heaps of rich ripe blackcurrant fruit with a lingering finish from one of Australia's top producers	
20	BOSCHENDAL SHIRAZ CABERNET SAUVIGNON	29.95
	Full bodied South African wine with lingering spice and black fruit flavours	
21	ST. EMILION	27.95
	A full-bodied, fruity claret from the region of Bordeaux	
22	MOUTON CADET	26.95
	Fresh, fruity popular claret from a great house	
23	CHATEAUNEUF DU PAPE A.C.	38.95
	A powerful full-bodied wine - a blend of several grape varieties with raspberry, blackcurrant and spice aromas on the nose	

CHAMPAGNE & SPARKING WINES

24	ASTI SPUMANTE N.V.	21.95
	Italy's famous sweet sparkling wine, with a good 'sweet grapey' taste	
25	PROSECCO	21.95
26	HOUSE CHAMPAGNE	38.95
27	LANSON BLACK LABEL, BRUT N.V.	47.95
28	MOET & CHANDON, PREMIER CUVÉE N.V.	47.95

Paolo VINO DELLA CASA

29	HOUSE WINE - WHITE, RED OR ROSÉ	BOTTLE 16.95
----	--	--------------

COFFEE TO YOUR TASTE

Espresso	Cappuccino	Speciale Della Casa	Cona Coffee
2.50	2.75	5.25	2.25