

Paolo's

OLD CUSTOM HOUSE
RESTAURANT

MENU



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

ANTIPASTI Starters

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| 1 | INSALATA CAPRESE | 8.45 |
| | 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 | 8.95 |
| | Prawns with a Marie Rose Sauce | |
| 4 | SMOKED SALMON | 9.45 |
| 5 | SMOKED SALMON CORNETTOS | 9.95 |
| | Filled with Prawns in a Marie Rose Sauce | |
| 6 | BBQ MEAT BALLS (on a bed of Pasta) | 8.45 |
| 7 | MEATBALLS NAPOLI | 8.45 |
| | Home-made Meatballs served with pasta, topped with a rich Tomato sauce and Mozzarella Cheese | |
| 8 | PATÉ DI FEGATO DELLO CHEF | 8.45 |
| | Home-made Chef's Paté and Toast | |
| 9 | FUNGHI ALL'AGLIO FRESCO | 7.45 |
| | Mushrooms in a Garlic and Cream sauce | |
| 10 | CURED ITALIAN HAM & MELON | 9.95 |
| 11 | BRESAOLA | 9.95 |
| | Thinly sliced Cured Beef served with Flakes of 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) | 9.95 |
| | Grilled in Garlic Butter served with Garlic Bread | |
| 17 | KING PRAWN THERMIDOR | 9.95 |
| | Shelled King Prawns cooked in a Cheese, English Mustard, Brandy and Cream Sauce | |
| 18 | BATTERED KING PRAWNS | 9.95 |
| | Served with a Sweet Chilli dip | |

PIZZAS

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| 1 | AL PROSCIUTTO | 11.95 |
| | Thinly sliced Ham covering a base of Tomato, Mozzarella and Oregano | |
| 2 | QUATTRO STAGIONI | 11.95 |
| | Base of Tomato, Mushroom, Ham, Salami, Peppers, Olives and Mozzarella Cheese | |
| 3 | VEGETARIANA | 11.95 |
| | Tomato base, Mozzarella Cheese, Peppers, Mushroom, Onion, Black Olives and Oregano | |
| 4 | AI FUNGHI | 11.95 |
| | Tomato base, Mozzarella Cheese, topped with sliced fresh Mushrooms | |
| 5 | SALAMI PUBLIESE | 11.95 |
| | Tomato base, Mozzarella Cheese, Salami, Onion and Oregano | |

PASTAS

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| 1 | SPAGHETTI ALLA BOLOGNESE | 11.95 |
| 2 | SMOKED SALMON TAGLIATELLE | 11.95 |
| | A sauce of cream, white wine, smoked salmon and mushrooms | |
| 3 | TORTELLINI ALLA BOSCAIOLA | 11.95 |
| | Pockets of Pasta filled with Meat Stuffing in a Mushroom, Salami, Ham and Cream Sauce | |
| 4 | LASAGNE CASARECCIA | 11.95 |
| | 'Lika mamma use'a make' | |
| 5 | SPAGHETTI CARBONARA | 11.95 |
| | A Sauce of Juliennes of Bacon, Ham, Parsley and finished with Cream | |
| 6 | PENNE ALL'ARRABIATA | 11.95 |
| | In a spicy Tomato Sauce with Salami, Chilli Peppers and Black Olives | |
| 7 | TAGLIATELLE ALLA'ROMAGNA | 11.95 |
| | A sauce of cream, white wine, garlic, mushrooms, peppers and a touch of tomato | |
| 8 | CANELLONI AGLI SPINACCI E RICOTTA | 11.95 |
| | Thin Pancake filled with Cottage Cheese and Spinach topped with a Cheese Sauce | |

PIATTI-DI-CARNE Meat Dishes

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| 1 | SAUTE OF BEEF STROGONOFF | 19.95 |
| | Diced Beef cooked in Red Wine, Onions, a touch of Tomato, Mushrooms, French Mustard and Fresh Cream | |
| 2 | FILLETTO SICILIANA | 22.95 |
| | Fillet of beef cooked in a spicy Tomato, Mixed Peppers, Mushrooms, Garlic and White Wine Sauce | |
| 3 | STEAK DIANE | 22.95 |
| | Fillet of Beef cooked with Mushrooms, Onions, Tomato, French Mustard, Brandy, Red Wine Sauce and finished with cream | |
| 4 | SURF AND TURF | 22.95 |
| | Fillet of Beef topped with shelled King Prawns and Garlic | |
| 5 | FILETTO ALLA ROSSINI | 22.95 |
| | Fillet of Beef in a Madeira Wine Sauce topped with home-made Paté | |
| 6 | FILETTO ALLA VORONOFF | 22.95 |
| | Fillet of Beef cooked in Madeira, Mustard, Brandy and Cream Sauce | |
| 7 | FILETTO ALLA ROQUEFORT | 22.95 |
| | Fillet of beef cooked in a Madeira Wine Sauce finished with Cream and topped with Blue Cheese | |
| 8 | FILETTO AL PEPE | 22.95 |
| | Fillet of Beef cooked in Black and Green Peppercorns, Mustard, Brandy, Fresh Cream and Red Wine Sauce | |
| 9 | FILETTO ALLA GRIGLIA | 20.95 |
| | Fillet of Beef grilled to your liking | |

PIATTI-DI-VITELLO Veal Dishes

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| 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 cured Italian Ham and Madeira Wine Sauce | |

PIATTI-DI-POLLAMI Poultry Dishes

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| 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

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| 1 | KING PRAWN ALLA PAOLO | 19.95 |
| | Cooked in White Wine, Mushrooms, Onions, Fresh Parsley and Cream sauce | |
| 2 | KING PRAWN PROVENCALE | 19.95 |
| | Cooked in a rich Tomato sauce with Garlic, Fresh Parsley and White Wine | |
| 3 | KING PRAWN THERMIDOR | 19.95 |
| | Cooked in a Cream Sauce, Cheese, English Mustard and Brandy | |
| 4 | SALMON VERONIQUE | 18.95 |
| | Coated with a Cheese and Prawn Sauce with Grapes | |
| 5 | SALMON MAURESQUE | 18.95 |
| | 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

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| 1 | FUNGHI TRIFOLATI | 3.25 |
| | Sautéed Mushrooms in Garlic and Parsley Butter | |
| 2 | FOGLIE DI SPINACCI | 3.75 |
| | Spinach Leaves sautéed garlic with Italian Cheese | |
| 3 | INSALATA MISTA | 3.25 |
| | Mixed Salad | |
| 4 | CIPOLLE FRITTE | 3.25 |
| | French Fried Onion Rings | |
| 5 | A SELECTION OF VEGETABLES OF THE DAY | 3.25 |
| 6 | SEPERATE SAUCE | 2.50 |

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

WHITE WINES

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| 1 | SOAVE D.O.C. | 19.95 |
| | A delicate, medium-bodied dryish wine from the region of Veneto | |
| 2 | FRASCATI SUPERIORE D.O.C. | 19.95 |
| | Region of Latium. Fragrant dryish full-bodied wine, well-balanced to the palate | |
| 3 | ORVIETO SECCO D.O.C. | 19.95 |
| | From the region of Umbria. A dry light, crisp wine | |
| 4 | PINOT GRIGIO DELLE VENEZIE | 19.95 |
| | 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. | 18.95 |
| | Probably Germany's most famous wine. Light, good fruit content and clean backtaste | |
| 6 | MUSCADET | 21.95 |
| | As a good Muscadet should be, crisp, clean and dry. Fair fruit content with lingering backtaste | |
| 7 | WOLF BLASS CHARDONNAY | 28.95 |
| | Award winning Australian white wine with pleasing fruit flavour and crisp acidity | |
| 8 | CHABLIS A.C. | 29.95 |
| | Flinty dry with deep fruity taste, perfect with all fish dishes | |
| 9 | POUILLY FUME A.C. | 32.95 |
| | This well proportioned wine has an abundance of beautifully textured succulent fruit. Full of complexity and charm | |
| 10 | SANCERRE A.C. | 32.95 |
| | Made from 100% Sauvignon grapes - a lovely dry wine with lots of flowery fruit flavours and a pleasing aftertaste with good length | |

RED WINES

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| 11 | BARDOLINO D.O.C. | 19.95 |
| | 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. | 19.95 |
| | Light coloured, youthful wine, fresh and easy on the palate. Not too dry | |
| 13 | CHIANTI D.O.C. | 22.95 |
| | From Tuscany. A light ruby red with clean light lines and fresh palate that can be enjoyed throughout the meal | |
| 14 | VALPOLICELLA RIPASSO | 32.95 |
| | A rich wine aged in oak and fermented on the marks of the Amarone and Recioto | |
| 15 | BAROLO D.O.C. | 42.95 |
| | Strong well-balanced, deep in colour and body | |
| 16 | AMARONE D.O.C. | 42.95 |
| | 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. | 21.95 |
| | Another full, fruity wine drunk young to give the best advantage to its liveliness | |
| 18 | BEAUJOLAIS | 21.95 |
| | From the Gamay grape which produces a wine purple in colour, good fruity bouquet and palate | |
| 19 | WOLF BLASS CABERNET SAUVIGNON | 28.95 |
| | Heaps of rich ripe blackcurrant fruit with a lingering finish from one of Australia's top producers | |
| 20 | BOSCHENDAL SHIRAZ CABERNET SAUVIGNON | 31.95 |
| | Full bodied South African wine with lingering spice and black fruit flavours | |
| 21 | ST. EMILION | 29.95 |
| | A full-bodied, fruity claret from the region of Bordeaux | |
| 22 | MOUTON CADET | 28.95 |
| | Fresh, fruity popular claret from a great house | |
| 23 | CHATEAUNEUF DU PAPE A.C. | 41.95 |
| | A powerful full-bodied wine - a blend of several grape varieties with raspberry, blackcurrant and spice aromas on the nose | |

CHAMPAGNE & SPARKING WINES

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| 24 | ASTI SPUMANTE N.V. | 22.95 |
| | Italy's famous sweet sparkling wine, with a good 'sweet grapey' taste | |
| 25 | PROSECCO | 22.95 |
| 26 | HOUSE CHAMPAGNE | 41.95 |
| 27 | LANSON BLACK LABEL, BRUT N.V. | 49.95 |
| 28 | MOET & CHANDON, PREMIER CUVÉE N.V. | 49.95 |

Paolo VINO DELLA CASA

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| 29 | HOUSE WINE - WHITE, RED OR ROSÉ | BOTTLE 17.95 |
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COFFEE TO YOUR TASTE

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| Espresso | Cappuccino | Speciale Della Casa | Cona Coffee |
| 3.25 | 3.75 | 5.95 | 2.95 |