



MENU

283 Sauchiehall St Glasgow † 0141 332 3800 227 Byres Rd Glasgow † 0141 334 3811 To Go 0141 334 3888

78 St Vincent Street, Glasgow † 0141 248 7878 - private dining available at 78 St Vincent

Mezzanine available for private hire for parties of 30 - 45 guests (Byres Rd)

Ristorante Pizzeria

starters

*Stuffed Mushrooms closed-cup breaded mushrooms, stuffed with mixed vegetables and lightly fried	5.95
*Mozzarella Sticks melt-in-the-mouth breaded mozzarella sticks served with a spicy tomato sauce	5.95
*Minestrone homemade vegetable soup, served with Italian bread	4.50
Spicy Grilled Chicken Wings lightly grilled, with a drizzle of spicy garlic infused oil	5.95
Calamari Fritti lightly battered squid rings balanced by a fresh rocket salad and tartar sauce	5.95
Pollo Fritto succulent pieces of chicken in a spicy beer batter, served with garlic dip	5.95
Gravalax cured fresh Salmon, served with a dill dressing	6.10
Gamberoni Grigliati succulent king prawn, simply chargrilled	6.50
Prosciutto di Parma e melone fresh honey-dew melon, perfectly complimented by wafer-thin parma ham	5.95
*Goats Cheese Tartlet a creamy goats cheese tartlet and golden caramelised onions	6.40
Antipasto Trolley a wide selection of freshly prepared dishes from our antipasto trolley, served with Italian bread	6.95
*Melanzane Paperinos aubergine topped with a medley of vegetables relish	5.95

as an alternative starter try one of our bruschettas

Bruschettas our home-baked crusty Italian bread, toasted till golden brown, rubbed with garlic and topped with:	
*Plum tomato & basil	5.35
Tomato, parma ham & mozzarella	6.10
*Caprese tomato, mozzarella and fresh basil	5.95

pasta e riso

*Penne all'Arrabiata a simple yet delicious pasta dish with a tomato, garlic and chilli sauce	7.90
*Papperdelle alla Carbonara a self-indulgently creamy sauce with bacon and cracked black pepper	8.90
*Penne alla Crema a cream and tomato sauce with mushrooms and onions	8.90
Pappardelle alla Paperino® onions, bacon, peppers, chilli and tomato	9.80
Lasagne al Forno a good, hearty Italian staple made perfect by our chef's secret ingredient	9.90
*Penne Siciliana old favourite, roasted aubergine, mozzarella and pesto in a tomato sauce	9.70
*Gnocchi al Formaggio sauce with a touch of cream stilton and dolcelatte cheese	9.70
*Risotto di Zucca rich creamy pumpkin, pine nuts rocket salad, parmesan shavings and crushed amaretti biscuits, a house speciality	9.80
Risotto Di Pancetta with bacon, tomato, pancetta and mushrooms	9.80
Spaghetti con Polpette our secret recipe of the Italian classic, spaghetti with meatballs	9.80
*Pappardelle Monteprandone a spectacular combination of home-made pesto, fresh rocket, sun-dried tomatoes and creamy mascarpone	10.70
*Penne Valtarese delicious home-made pesto with tomato and cream	9.80
Penne Contadina a classic - bacon, mushrooms and courgettes in a white wine sauce, seasoned with garlic and parsely	9.30
*Tortelloni Rossi ravioli stuffed with ricotta cheese and spinach, served with tomato sauce and red peppers	10.30
Spaghetti alla Puttanesca tomato sauce with garlic, capers, black olives and anchovies - a sensory overload	10.80
Ravioli D'Aragosta lobster ravioli in a tomato and cream sauce, a new addition chosen by Chiara	11.50

salads

	SIDE	MAIN
*Insalata Mista fresh mixed leaf salad with tomatoes, peppers and red onion	2.95	4.95
Baby Spinach Salad with avocado, crispy bacon and parmesan shavings		7.60
Chargrilled Chicken Salad with rocket, pine nuts and parmesan shavings		8.40
*Insalata Verde green salad	2.85	4.80
*Insalata Caprese a traditional Italian salad of fresh mozzarella, juicy tomato and fresh basil. Perfect with a touch of balsamic vinegar		6.95
Insalata di Rucola a delicately balanced salad of fresh rocket, wafer-thin parma ham and parmesan shavings		7.25
*Insalata di Barbabietole beetroot & goat cheese salad with rocket and pine nuts		7.25

All our pasta and rice dishes are available as small portions.

Dishes marked with * are vegetarian

Please be advised that traces of nuts may be found in some non-stated dishes

At Paperinos, all our dishes are freshly prepared to order, your meal may take a little longer to arrive but we know you'll appreciate the difference.

fish

Spaghetti Vongole spaghetti with clams in a delicate white wine sauce. Lorenzo's favourite	10.95
Cozze alla Marinara a generous serving of fresh west-coast mussels with chilli, garlic and tomato. Served with garlic bread	10.95
Spaghetti Cozze spaghetti with mussels in a tomato sauce	10.60
Spaghetti Tiger Prawns and Cherry Tomatoes in a white wine sauce, cooked with Italian olive oil and infused with garlic	12.95
Tagliatelle Nere allo Scoglio black tagliatelle with a spectacular medley of mussels, king prawns, clams, fish, squid and langoustine.	13.95
Zuppa di Pesce selection of fish and shellfish in a stew served with garlic bread	17.50
Gamberoni all'Italiana succulent king prawns tossed in white wine, seasoned with garlic, lemon, parsely served with rice	17.30
Cajun Salmon fillet of Salmon, carefully seasoned in Cajun spices, served with salad and fries	14.95
Fillets of Sea Bass Pan fried fillets of sea bass seared with white wine and lemon juice, served with roasted Mediterranean vegetables and potatoes	15.50

pizza

*Margherita tomato, mozzarella & fresh basil	7.60
*Napoletana tomato, garlic & oregano	6.90
*Funghetto tomato, mozzarella & mushrooms	7.80
Salsiccia tomato, mozzarella, italian sausage & chilli peppers	8.90
Pancetta tomato, mozzarella, bacon & garlic	8.80
Quattro stagioni tomato, mozzarella, capers, anchovies, mushrooms & artichokes	9.20
Salame tomato, mozzarella & salame	8.90
*Alpina tomato, ricotta, fontina cheese and mushrooms	8.90
Prosciutto cotto tomato, mozzarella, ham & oregano	9.10
Parma rucola e parmigiano tomato, mozzarella, parma ham, shavings of parmesan & rocket lettuce	9.90
*Siciliana tomato, mozzarella, black olives, onions & tuna fish	9.40
*Focaccia di Asparagi chargrilled asparagus with mozzarella and parmesan shavings	8.90
*Focaccia di parma mozzarella, parmesan, mushrooms, garlic & fresh basil	8.90
Frutti di mare selection of mixed seafood	9.40
*Ortolana tomato, mozzarella & our own marinated courgettes, aubergines & peppers	9.40
*Carciofini tomato, mozzarella & artichoke	8.90
Prosciutto di parma con mascarpone tomato, mascarpone cheese & parma ham	9.90
Cajun chicken tomato, mozzarella and cajun chicken	9.90
Calzone san paolo pizza base filled with ricotta cheese & Italian sausage folded & topped with tomato sauce	9.50
*Paperino tomato, mozzarella, goats cheese, roasted peppers and artichokes	9.95
Calzone Cajun Chicken pizza base filled with mozzarella & Cajun style chicken, mascapone folded, topped with tomato sauce	9.90
*Fiorentina tomato, mozzarella, and spinach topped with a fresh egg	9.70
Extra toppings	1.70
Parma ham, Chicken or fresh mozzarella	2.50

meats

Pollo Milanese crunchy breaded chicken, pan-fried to perfection, served with a crisp mixed leaf salad and golden french fries	11.90
Cajun Chicken breast of chicken, pan-fried with cajun spices and served with mixed salad and golden french fries	11.90
Pollo Valdostana succulent chicken layered with creamy mozzarella, parma ham and sage cooked in a tomato and white wine sauce	13.70
Grilled Italian Sausage served with salad and fries	14.50
Tagliata sirloin steak served medium on a bed of rocket, balsamic reduction and parmesan shavings	14.50
Chargrilled burger a succulent home-made beef-burger served in a sesame seed bun with mixed salad and golden french fries (please allow 20 minutes)	9.40
with cheese	9.50
Sirloin Steak tender sirloin steak, cooked to taste, served with: roast vegetables and sautéed potatoes or salad and fries	17.90

Why not add a sauce to your Steak or Burger	
Creamy peppercorn	1.50
Blue cheese	1.50
Pizzaiola	2.00

side orders

Garlic bread with garlic & olive oil	2.95
Pizza sticks served with a tomato dip	5.60
Marinated olives served dressed with extra virgin garlic oil	2.80
Sundried tomatoes served dressed with extra virgin olive oil	2.80
Focaccia aglio, olio e pepe verde pizza bread with garlic, olive oil & green peppercorns	5.90
Fries	2.95
Bread & butter	1.80