

PARADISO

PIZZERIA

60 minute table allocation at the restaurants discretion

ANTIPASTI

- 1 Mixed Salad** £6.50
A delicious mix of rocket, cherry tomatoes, onions and olives, kissed with a dressing of balsamic vinegar and parmigiano reggiano
- 2 Bruschetta Pomodoro** £6.90
Juicy cherry tomatoes and Stracciatella cheese nestled on homemade focaccia
- 3 Caprese Salad** £8.00
Based on the classic salad from the island of Capri, we mix authentic buffalo mozzarella, juicy tomatoes and basil pesto. Served with homemade garlic focaccia
- 4 Burrata** £7.50
A deliciously soft Italian cow's milk cheese, served with cherry tomatoes and our homemade garlic focaccia. We serve it with a pipette of extra virgin olive oil, so you can dress it the way the Italians do.
- 5 Garlic Focaccia** £6.00
The classic Italian bread with a classic topping, fresh from the oven
- 6 Salted Chips** £4.50
Everyone's favourite.
- 7 Truffle & Parmesan Chips** £6.50
Treat yourself to chips seasoned with our savoury mix of finely grated parmigiano reggiano and black truffle

OUR STORY

We love Italy, and we wanted to share that love with you through our authentic Italian food, and our restaurants, which are inspired by Italy's wonderful Amalfi coast. Our pizza ovens come directly from Italy so our homemade dough (made with Italian Caputo flour, just like in Naples) and delicious toppings can give you the real taste of sitting by the Mediterranean.

True Italian pizza has a thin base and gorgeously puffed crust, crisp on the outside and fluffy inside, and this is what you will have at **Pizzeria Paradiso**. The trouble is, it may spoil you for any other pizza!

PIZZA

- 1 Margherita (V)** £11.50
The classic. Our signature homemade tomato sauce, made with sweet San Marzano tomatoes, topped with basil, buffalo mozzarella and finished with freshly grated parmigiano reggiano
- 2 Marinara (V)** £9.90
For the purists: our signature tomato sauce, fresh garlic, basil and oregano let the pizza base take centre stage
- 3 Pepperoni** £13.75
Our signature tomato sauce is the foundation for buffalo mozzarella, parmigiano reggiano and spicy beef pepperoni
- 4 Calabria** £14.85
If you like a little spice, this is for you. Our Margarita is used as a base for soft beef Nduja style sausage and pepperoni, tingling those taste buds
- 5 Campania** £14.19
A spinach and broccoli blend is the base to set off smoked buffalo mozzarella and fresh Italian beef sausage
- 6 Boscaiola** £14.19
Meaning "of the woods", mushrooms and Italian veal ham top our signature tomato sauce and mozzarella, with parmigiano reggiano as the final touch
- 7 Capricciosa** £15.29
Inspired by Capri, Italian veal ham, mushrooms, artichoke hearts and black olives top a buffalo mozzarella and parmigiano reggiano base.
- 8 Norma (N) (V)** £15.29
A foundation of buffalo mozzarella is built on with grilled aubergine, basil pesto, a crumbled salted ricotta cheese, basil and a dusting of fine tomato powder.
- 9 Liguria (N) (V)** £14.85
A flavour packed base of basil pesto, with rich slow-cooked confit tomatoes, basil, mozzarella and parmigiano reggiano to finish

- 10 Pollo e funghi** £15.29
Mushrooms are the star of the base, blended into a smooth bed for slices of juicy pan fried chicken, onions, black olives and gooey mozzarella, with a hint of sour cream to top it off
- 11 Birmingham Star** £19.69
This pizza packs a powerful flavour of truffle (an intense mushroom flavour) in its creamy base. This is topped with mushrooms, Italian beef ham, smoked mozzarella and a whole ball of creamy mozzarella, then finished with truffle dust and parmigiano reggiano crisps.
- 12 Paradiso pizza** £19.69
A truly luxurious treat! A taste of paradise comprised of yellow tomato confit, grilled chicken and Italian beef pancetta accompanied by fresh hot chillies, mozzarella and parmigiano reggiano, topped with home made cream beetroot and 24 carat gold leaf

PIZZA EXTRAS

Meat £2.50 Each

- 1 Thin sliced chicken breast
- 2 Cotto (veal ham)
- 3 Spianata (spicy beef pepperoni)
- 4 Nduja (italian beef sausage)
- 5 Beef pancetta (21 day aged rich beef ham)
- 6 Speck (smoked beef ham)
- 7 Beef sausage (mince beef & mixed herb sausage)

Veg £1.00 Each

- 1 Friarielli, from the spinach family resembles broccoli
- 2 Aubergines
- 3 Cherry tomatoes
- 4 Fresh Chilli
- 5 Rocket
- 6 Mushroom



All Our meats are Halal Certified, please feel free to enquire with our chefs or floor staff for any proof of certification.

(V) - Vegetarian (N) - Contains Nuts

**Allergies - Please inform our staff & ask for the allergen menu.
We will be happy to adapt dishes for you wherever possible**

PARADISO

PIZZERIA

DESSERT

- 1 Lotus Biscoff Cheesecake (N)** £4.90
A delicious creamy caramel cheesecake tops a base of caramelised biscuit. Irresistible.
- 2 Nutella Pizza (N)** £7.90
Yes, really! Our hand-crafted pizza base with a gorgeously gooey topping of Nutella and Biscoff caramel sauce, finished with crumbled biscotti, whipped cream and strawberries. Go on, we dare you....
- 3 Homemade Tiramisu (N)** £6.50
Italian sponge biscuits are soaked in sweetened coffee, and smothered in creamy whipped mascarpone and dusted with cocoa powder.
- 4 Luxury Ice Cream** £3.95
Three scoops of luxurious ice cream in a choice of vanilla, chocolate or strawberry.
- 5 Limoni Di Amalfi** £6.75
Handcrafted lemon shaped dessert filled with lemon, basil and white chocolate mousse shaped with white chocolate sitting on biscoff crumbs

SOFT DRINKS

- 1** Hildon Still/Sparkling Water 330ml £2.50
2 Appleteiser 275ml £3.00
3 Coca Cola/Diet/Zero 330ml £2.60
4 J20 Passionfruit & Orange 275ml £2.85
5 J20 Apple & Raspberry 275 ml £2.85
6 J20 Apple & Mango 275 ml £2.85
7 Fruit juice -Orange/Mango/
Pineapple/Apple/Orange Juice £2.50

COFFEE / TEA

- 1** Cappuccino £3.20
2 Double Espresso £2.80
3 Espresso £2.60
4 Latte £3.20
5 Americano £3.00
6 Flat White £3.10
7 English Tea £2.50
8 Herbal Tea £2.50



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