

Welcome to Papa Luígí's

OPENING TIMES

Monda	у 12	с пооп - 9.30рт
Tuesday - Th	ursday 12 noon	- 2рт & 5.30pm - 10pm
Friday	1	2 пооп - 10рт
Saturday 12 noon - 10pm		2 пооп - 10рт
Sunday	y 3	12 пооп - 9рт
SPECIAL OFFERS		
Monday Offer	All Day from 12 noon	£6.95 any pízza/pasta
Lunch Offers	12 noon - 2pm Tuesday - Fríday	£9.95 any pízza/pasta £16.99 2-course menu
Early Bírd Offer	Tuesday - Fríday 5.30pm - 6.45pm	3-course menu £24.99
Saturday Offer	Every Saturday 12 noon - 6pm	£9.95 any pízza/pasta
Sunday Offer	Every Sunday 12 noon - 9pm	£24.99 3-course menu

The offers above are available all year round but please note in December, these offers do change or are not available. Please check our website for more information.

We do cater for Vegetarians $\overset{(V)}{=}$ and options are available for Gluten Free and Vegan . Please ask the manager if you have any queries.

We can accommodate large parties for Birthdays, Christenings, and Weddings etc. Party menus or buffets are available, please ask a member of staff for further details.

Call 01257 262644 for more information



GARLIC BREAD (Gluten -Free and Vegan options available)

Pane All Aglio 🕜	£5.99
Classic garlic bread	
Pane All Aglio Con Pomodoro Garlic bread with tomato and oregano	£6.70
Pane All Aglio Con Formaggio	£6.99
Garlic bread with mozzarella cheese and oregano	20.99
Pane All Aglio Con Formaggio E Funghi Garlic bread with mozzarella cheese, mushrooms & oregano	£6.99
Pane Vesuvio 🕜	£6.99
Garlic bread with tomato, red onions and fresh chilli	
Pane Focaccía $\widehat{\mathbb{O}}$ Pízza base topped with olive oil and fresh rosemary	£6.50
INSALATA CONTORNI	
Anellí Dí Cípolla Frítta 🕜	£3.60
Onion rings	20100
Patatine Fritte Chips	£3.99
Olive W Marinated dives with yun Hushed tomatoes and homemade bread	£5.70
Olíve \checkmark Marínated olíves with sun blushed tomatoes and homemade bread Insalata Dí Pomodoro E Cípolla \checkmark Tomato and oníon salad with fresh basíl	£5.70 £5.20
Olive Marinated olives with sun blushed tomatoes and homemade bread Insalata Di Pomodoro E Cipolla	
Olive Marinated olives with sun blushed tomatoes and homemade bread Insalata Di Pomodoro E Cipolla Tomato and onion salad with fresh basil Insalata Verde	£5.20



ANTIPASTI

Zuppa Del Gíorno 🕅 Homemade soup of the day served with homemade bread	£5.99
Insalata Caprese $\widehat{\mathbb{C}}$ Freshly sliced tomato with buffalo mozzarella $\mathcal{E}_{ extsf{T}}$ basil leaves	£7.99
Funghí Rípíení Fresh mushrooms stuffed with garlic, parsley, butter, breadcrumbs and par topped with mozzarella cheese and baked in the oven	£8.99 rmesan
Fegatíní Dí Pollo Pan-fried chicken livers with bacon, onions, chilli, mixed herbs and a red	£9.99 wine sauce
Costolette Dí Maíale Pork ríbs served in a homemade BBQ sauce	£9.99
Bruschetta Classica $\overset{}{\otimes}$ Toasted homemade bread topped with chopped tomatoes, onions, garlic a drizzled with olive oil and topped with parmesan shavings	£ 8.49 nd basíl,
Cocktail Dí Gamberettí Fresh prawns topped with homemade Marie Rose sauce served on fresh sala	£9.99 Id leaves
Pate Della Casa Homemade chicken liver pate, served with toast, cranberry sauce and frest leaves	£8.99 h salad
Capesante Alla Livornese Fresh scallops pan-fried with cherry tomatoes, garlic, chilli and white win tomato sauce served with homemade bread	£12.99 eína
Antípasto Italíano (mínímum 2 people) A selectíon of freshly slíced Italían meats served with olíves, sun blushed to homemade bruschetta, buffalo mozzarella and homemade bread	£16.99 omatoes,
Gamberoní Sarda Kíng prawns pan-fried with garlic, butter, white wine and a touch of crea	£13.99 m



Calamarí Fríttí	£9.99
Fresh squid rings coated in a light batter, deep-fried, served with tartar	sauce and
fresh salad leaves	

Capríno ín Fílo Slíced fresh goats cheese wrapped ín fílo pastry, deep fríed, served on tomato bruschetta

Langoustines E Capasante £12.99 Whole langoustines and scallops pan fried in a pink peppercorn and lemon butter sauce

PIZZA

(Gluten -Free and Vegan options available)

Pízza Margheríta 🕅 Tomato and mozzarella cheese	£9.99
Pízza Romana Tomato, mozzarella cheese, ham and mushrooms	£10.99
Pízza Tropícale Tomato, mozzarella cheese, ham and píneapple	£10.99
Pízza Contadína Tomato, mozzarella cheese, chícken and sweet corn	£10.99
Pízza Trícolore Tomato, mozzarella cheese, goať s cheese, Parma ham, and rocket leaves	£12.50
Pízza Quattro Stagíoní Tomato, mozzarella cheese, ham, peppers, mushrooms and oníons	£10.99
Pízza Vegetaríana Tomato, mozzarella cheese, oníons, roasted peppers, courgettes, olíves and mushrooms	£10.99



PIZZA (continued)

Pízza Pescatora	£12.50
Tomato, mozzarella cheese, tuna, smoked salmon, and prawns	
Pízza Mafíosa	£10.99
Tomato, mozzarella cheese, salamí, oníons and fresh chillí	
Pízza Calzone	£12.50
House speciality, a folded pizza with onions, mushrooms, peppers ham, salami, tomato and mozzarella cheese topped with a tomato sauce	
Pízza Amerícano	£10.99
Tomato, mozzarella cheese and salamí	
Pízza Spagnola	£11.99
Tomato, mozzarella cheese, chorízo, mushrooms, and an egg	
Pízza Romagnola	£11.99
Tomato, mozzarella cheese, ham, salamí, chícken and chorízo	
Pízza Montagna	£11.99
Tomato, mozzarella cheese, goat's cheese, olíves, chillí and Parma ham	
Pízza Rustica	£11.99
Tomato, mozzarella cheese, bacon, Italían sausage, mushroom	
Pízza Bíanca 🕜	£10.99
Mozzarella only (no tomato sauce), cherry tomatoes, parma ham	
Extra toppings	£1.50



PASTA AL FORNO

OVEN BAKED PASTA DISHES (Gluten -Free and Vegan options available)

Lasagne Al Forno Oven roasted homemade lasagne with Bolognese, béchamel, parmesan mozzarella cheese and tomato sauce	£12.50 r, and
Cannelloní All'Italíana Cannelloní tubes filled with minced beef and spinach topped with moz then oven baked in a béchamel and tomato sauce	£12.50 zarella cheese
Penne Isla Short pasta tubes cooked with onions, garlic, Italian sausage and han sauce topped with fresh Buffalo mozzarella and baked in the oven	£12.50 n ín a tomato
Penne Vegetaríana Short pasta tubes cooked with a selection of mixed vegetables in a tom topped with mozzarella cheese and baked in the oven	£12.50 ato sauce,
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PASTA

(Gluten -Free and Vegan options available)

Starter Sized Pasta Dishes	£9.95
Spaghettí Bolognese Spaghettí cooked in homemade Bolognese sauce	£11.99
Spaghettí Carbonara Spaghettí cooked wíth bacon, egg yolk, and cream and parmesan cheese	£12.50
Spaghettí Con Fruttí Dí Mare Spaghettí cooked wíth míxed seafood, garlíc, oníons, chillí and tomato sa	£13.50 мсе
Spaghettí Alla Puttanesca Spaghettí cooked wíth oníons, capers, garlíc, olíves and anchovíes ín tomo	£12.50 nto sauce
Penne Arrabbíata $^{\bigotimes}$ Short pasta tubes cooked with onions, chillí, garlíc, and fresh tomato	£12.50
Penne Díavola Short pasta tubes cooked with onions, garlic, chilli, salami and mushroon sauce	£12.50 rs in tomato



PASTA (continued)

Farfalle Allo Scoglio Bow tie pasta cooked with onions, smoked salmon and prawns in a tomate sauce	£12.50 5 and cream
Penne Vodka Short pasta tubes cooked with bacon, onions, garlic, chilli, cream, tomato splash of vodka	£12.50 ; and a
Taglíolíní Tonno & Gamberettí Stríps of pasta cooked with oníons, garlíc, chillí, tuna and prawns in olive	£12.50 voíl
Taglíolíní Casalínga Stríps of pasta cooked with oníons bacon, mushrooms, dollcelatte cheese ar of cream	£12.50 nd a touch
Farfalle Vegetaríana $^{\widehat{\mathcal{V}}}$ Bow tíe pasta cooked with a selectíon of vegetables and olíve oil	£11.99
Taglíolíní Amalfí Stríps of pasta cooked with onions, garlíc, broccolí and fresh salmon in a c tomato sauce	£12.50 cream and
Taglíolíní Aí Caprí Stríps of pasta cooked with oníons, garlíc, chillí and king prawns in olive	£13.50 oíl
Tortellíní Alfredo Meat filled pasta cooked with oníons, ham, mushrooms, tomato and crean	£12.50 N
Penne Alla Carne Short pasta tubes cooked with chorizo, fresh sausage and chicken in a tom	£12.50 pato sauce
Farfalle Quattro Formaggío Bow tíe pasta cooked in a creamy four cheese sauce	£12.50
Taglíolíní Al Matricíana Stríps of pasta cooked with onions, garlíc, chillí and bacon in a tomato sa	£12.50 шсе
Farfalle Rustíca Bow tíe pasta cooked with oníons, garlíc, chillí, chorízio, cherry tomatoes, creamy sauce	£12.50 ín a



RISOTTI

Rísotto Funghí [©] Ríce sautéed with mixed wild mushrooms	£11.99
Rísotto Montanara Ríce sautéed with onion, garlíc, chillí, chorízo and chicken in a light to <i>n</i>	£13.99 rato sauce
Rísotto Aí Fruttí Dí Mare Ríce sautéed with mixed seafood, garlic, and chillí in a tomato sauce	£13.99
PAPA'S SIGNATURE DISHES	
Surf n Turf A superb succulent 10oz Fillet steak cooked to your liking served with two giant king prawns in a creamy garlic sauce	£32.95
Tagliatelle Spigola NEW Fresh strip of pasta with seabass, king prawns, cherry tomatoes, parsley	£20.95
Spiedino Di Pesce A selection of king prawns, scallops, langoustines and fresh salmon fillet p topped with a light brandy, shallot and cream sauce served with rice	£29.50 laín grilled
Ravíolí Aragosta Large ravíolí pasta filled with lobster meat cooked in a cream and tomato fresh crayfish and chillí	£21.50 > sauce with
Taglíolíní Papas Fresh strips of fillet steak, grilled, then cooked with onions, garlic, chillí a sauce sat on a bed of fresh tagliolíní pasta	£24.95 nd tomato
Merluzzo Capesante Fresh Cod fillet pan fried with fresh scallops, cherry tomatoes, garlic, chilli wine in a tomato sauce	£24.95 and white
Ravioli Tartufo E Funghí NEW Fresh ravioli pasta filled with truffle mushroom, cooked in a creamy Potro Finished with white truffle oil.	bello sauce. £22.50



CARNE

Rib eye Alla Griglia Plain grilled Rib eye steak served with onion rings, grilled tomato and a mushroom	£28.99 roasted
Ríb eye Aí Funghí	£28.99
Grílled Ríb eye steak cooked wíth oníons, garlíc, wild mushrooms and whí	te wine
Medaglíoní Monte Bíanco	£28.99
Medallíons of fillet steak cooked with fresh asparagus in a dollcelatte chee	ese sauce
Fíletto Alla Gríglía	£29.50
Grílled fillet steak, served with onion rings, roasted tomato and a roasted	mushroom
Medaglíoní Díana Medallíons of fillet steak cooked with oníons, French mustard and mushro creamy brandy sauce	£29.50 poms in a
Medaglíoní Al Pepe	£29.50
Medallíons of fillet steak cooked with peppercorns in a cream and brandy	sauce
Medaglíoní Píccantí	£29.50
Medallíons of fillet steak cooked wíth peppers, oníons and chíllí in a toma	to sauce
Beef Stroganoff Stríps of fillet steak pan fríed with oníons, mushrooms, paprika, cream and served with ríce	£25.99 d brandy
Filetto Di Maiale E Mela	£22.99
Pork fillet cooked with shallots, apples and cranberry's in a light red wine	jus
Saltímbocca dí Maíale NEW Panfríed pork fillet with parma ham in a sage and butter sauce	£22.99



POLLO

Pollo Aí Funghí Breast of chícken pan fried with onions, garlic, wild mushrooms and white	£18.99 e wíne
Pollo Alla Pízzaíola Breast of chicken pan fried with onion, garlic, olives, capers and oregano sauce	£18.99 ín a tomato
Pollo Píccante Breast of chícken cooked with peppers, onions and chillí in a tomato sauce	£18.99 2
Pollo Calabrese Breast of chicken cooked with onions, garlic, mushrooms and chorizo in a sauce	£18.99 tomato
Pollo Valdostano Breast of chicken, oven baked topped with Cheddar cheese and Parma hav wine jus	£19.99 n ín a red
Pollo Alla Caccíatora Breast of chicken sautéed with onions, mushrooms and herbs in a tomato	£18.99 sauce
Pollo Stroganoff Stríps of chícken breast pan fríed wíth oníons, mushrooms, papríka, cream brandy served wíth ríce	£18.99 and
PESCE	

Salmone Alla Gríglía £21.99 Salmon steak, pan fried with butter, white wine, lemon juice and a touch of cream

Salmone Speciality £24.99 Salmon steak, pan fried with king prawns, asparagus, onions, garlic and white wine in a cream and tomato sauce

Gamberoni Provenzale £26.99 Giant king prawns cooked with shallots, chilli, garlic, cherry tomato and white wine in a tomato sauce served with rice or tagliolini



Gamberoní Alla Gríglía

Giant king prawns, plain grilled, drizzled with a light garlic butter sauce served with rice or tagliolini

£26.99

Seabass Montecarlo

£25.99 Fillets of seabass cooked with shallots, white wine, cream, garlic, mussels and king prawns

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Please turn over for the following menus:

Bambini (Children's)

Early Bird

Sunday Roast

2-Course Lunch



CHILDRENS MENU)

£10.99

MAIN COURSES

Goujons Dí Pollo Breaded chicken goujons served with fries and vegetables

Goujons Dí Pesce Breaded fish goujons served with fries and vegetables

Bístecca Gríglía Plain grilled steak served with fries and vegetables

Pollo Gríglía A Fresh chicken breast cut into strips, plain grilled served with fries and vegetables

Any Pízza or Pasta from the A La Carte Menu

DESSERT

Ice Cream Cone or A bowl of ice cream

Ask a member of staff for today's flavours, topped with sprinkles, sauce and marshmallows!



EARLY BIRD MENU £24.99 p/p

TUESDAY - FRIDAY 5.30PM - 6.45PM

STARTERS

Zuppa Del Gíorno Homemade soup of the day served with fresh homemade bread

Funghí Rípíení

Fresh mushrooms stuffed with garlic parsley butter breadcrumbs and parmesan topped with mozzarella cheese

Pate Della Casa Homemade chicken liver pate served with toast cranberry sauce and salad garnish

Capríno In Fílo

Sliced fresh goats cheese wrapped in filo pastry deep fried served on a tomato bruschetta

Smoked Salmon Rillette

Fresh Scottish smoked salmon pate made with a touch of horseradish sauce and served with toast and butter

Insalata Cesare

A mixed salad served with grilled chicken strips and a homemade Caesar sauce

Melone Fresca

Fresh melon slices served with a selection of mixed fruit and a homemade fruit coulis

MAIN COURSES

Pollo Alla Crema

Pan fried chicken breast with onions mushrooms garlic and cream served with roasted potatoes and vegetables

Beef or Pollo Stroganoff

Strips of chicken or beef pan fried with onions, mushrooms, paprika, cream and brandy served with rice

Lonza Dí Maíale

Oven roasted pork loin slow cooked served in a tomato based sauce with mushrooms, cherry tomatoes peppers and rosemary served with roast potatoes and vegetables

Merluzzo Della Casa

Fresh Cod fillet pan fried with chorizo and white wine in a tomato and cream sauce served with roast potatoes and vegetables

Any Pízza or Pasta from the A La Carte Menu

DESSERTS Please ask a member of staff for our Early Bird Desserts Menu Desserts served with ice cream will be an additional £0.95



SUNDAY ROAST MENU £24.99 12.00PM - 9.00PM

STARTERS

Zuppa Del Gíorno Homemade soup of the day served with fresh homemade bread

Funghí Rípíení Fresh mushrooms stuffed with garlíc parsley butter breadcrumbs and parmesan topped with mozzarella cheese

Smoked Salmon Ríllette

Fresh Scottish smoked salmon pate made with a touch of horseradish sauce and served with toast and butter

Pate Della Casa

Homemade chicken liver pate served with toast cranberry sauce and salad garnish

Capríno In Fílo Slíced fresh goats cheese wrapped in filo pastry deep fried served on a tomato bruschetta

Melone Fresca

Fresh melon slices served with a selection of mixed fruit and a homemade fruit coulis

MAIN COURSES

Roast of the Day

Chef's choice of roast served with roast potatoes and vegetables

Beef or Pollo Stroganoff

Strips of chicken or beef pan fried with onions, mushrooms, paprika, cream and brandy served with rice

Pollo Alla Crema

Pan fried chicken breast with onions mushrooms garlic and cream served with roast potatoes and vegetables

Merluzzo Della Casa

Fresh Cod fillet pan fried with chorizo and white wine in a tomato and cream sauce served with roast potatoes and vegetables

Any Pízza or Pasta from the A La Carte Menu DESSERTS Please ask a member of staff for the Sunday Lunch Desserts Menu Desserts served with ice cream will be an additional £0.95



TWO COURSE LUNCH MENU £16.99

TUESDAY - SATURDAY 12.00pm - 2.00pm

STARTERS

Zuppa Del Gíorno Homemade soup of the day served with fresh homemade bread

Funghí Rípíení

Fresh mushrooms stuffed with garlic parsley butter breadcrumbs and parmesan topped with mozzarella cheese

Pate Della Casa

Homemade chicken liver pate served with toast cranberry sauce and salad garnish

Smoked Salmon Ríllette

Fresh Scottish smoked salmon pate made with a touch of horseradish sauce and served with toast and butter

Insalata Cesare

A mixed salad served with grilled chicken strips and a homemade Caesar sauce

Bruschetta Classíca

Toasted homemade bread topped with chopped tomatoes, onion, garlic and basil drizzled with olive oil topped with parmesan shavings

MAIN COURSE

Pollo Alla Crema

Pan fried chicken breast with onions mushrooms garlic and cream served with roast potatoes and vegetables

Beef or Pollo Stroganoff

Strips of chicken or beef pan fried with onions, mushrooms, paprika, cream and brandy served with rice

Lonza Dí Maíale

Oven roasted pork loin slow cooked served in a tomato based sauce with mushrooms, cherry tomatoes peppers and rosemary served with roast potatoes and vegetables

Merluzzo Della Casa

Fresh Cod fillet pan fried with chorizo and white wine in a tomato and cream sauce served with roast potatoes and vegetables

Any Pízza or Pasta from the a la carte menu