

Taglieri

Meat Board

Mortadella Bologna, Soppresata, Finocchiona, Pancetta toscana and focaccia.

14.50

Vegetarian Board

Mixed grilled vegetables, mixed fried vegetables, deep-fried mozzarella, ricotta with chestnut honey and focaccia.

14.50

Cheese Board

Primo sale with pepper, Caciocavallo pugliese, Stracchino, buffalo Brie, Tropea onion, chutney and focaccia.

14.50

Mix Board (to share)

Mortadella Bologna, Soppresata, Finocchiona, Primo Sale cheese with pepper, Caciocavallo, Pecorino Pienza and focaccia.

Choose between fried Neapolitan mix or fried Amalfi seafood mix.

29.50

Cheese Deluxe (to share)

"Drunken cheese" (bathed in prosecco), Bufala Campana, 24 months aged Grana Padano, Ricotta, Blue Cheese aged in beer, Burrata, Chestnut honey, Tropea onion chutney, Carasau bread and focaccia.

32

Meat Deluxe (to share)

Valtellina Speck IGP, air-dried cured pork Capocollo, Wild Boar salame, Mortadella with Truffle, Valtellina beef Bresaola and focaccia.

32

Gluten Free bread available
Extra basket of Focaccia £3

If you have a food allergy or a special dietary requirement please inform a member of our staff

Nibbles

Cerignola Green Olives (200g)	4.00
Tarallini Pugliesi (150g)	3.50

Special treats

Arancini Our selection of three meat and three vegetable arancini.	8.50
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Toasted Sourdough bread A homemade slice of bread. Choose between: - Spreadable nduja, burrata and basil - Buffalo brie, white truffle oil and Speck IGP - Pesto, sun-dried tomato, bufala and rocket	9
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Margherita Pizza 4 slices of our Margherita Pizza. Made with San Marzano tomato sauce, Buffalo mozzarella, basil and olive oil.	8
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Bruschettes 3 Bruschettes of your choice: - anchovies and butter - classic bruschettes with tomatoes - spreadable nduja	6
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The "Cuoppo"

Fried Neapolitan Mix Mix of deep-fried appetizers such as mozzarella crocchè, arancino ragù, pasta fritters, 4 cheese ball, calzoncello with ricotta and ham.	
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Fried Amalfi Seafood Mix An Italian dish consisting of deep-fried seafood from the Mediterranean sea.	
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Medium 8.80 Large 15

Chips

Sea salt and pink peppercorn	4.50
Sea salt and rosemary	4.50
Truffle & parmesan	5.50

Il Nostro Pane A basket of homemade focaccia, sourdough bread, and carasau bread.	5.50
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Panzanella An Italian salad made with dried bread in oil, tomatoes, cucumber, basil, Tropea onion. A Tuscan classic!	6.50
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Caprese Salad A simple and elegant salad made with slices of Sorrento tomatoes, bull's heart tomatoes and creamy bufala mozzarella. A drizzle of olive oil and balsamic vinegar.	6.95
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Carpaccio of Bresaola Thin slices of an air-dried beef fillet, drizzled with oil, lemon juice, and shaved Grana Padano parmesan.	9
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Hot Classics

Served with focaccia and a mixed salad made with rocket, tomatoes, cucumber and olive oil.

Beef Lasagna	11.95
Aubergine Parmigiana	11.95

Dips

A mix of oil and vinegar	
Cream of cacio & pepe	
Cream of Parmesan	
Tartara sauce	
Vegan pesto	
Aioli mayo	
Nduja mayo	£2 each

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HOMEMADE FOCACCIA

CONTADINA £8.5

Roasted vegetables and pesto (VG)

CAPRESE £8.5

Bufala, fresh tomatoes, basil and olive oil (V)

NORMA £8.5

Grilled aubergines, fresh tomatoes, ricotta and basil (V)

TARTUFELLA £9.5

Mortadella with truffle, parmesan cream and truffle cream

PISTACCHIOSA £9.5

Mortadella, burrata and pistacchio cream

ROMAGNOLA £9.5

Beef Bresaola, stracchino cheese and rocket

MONTANARA £9.5

Wild Boar salame, Tropea red onions chutney and smoked scamorza

TOSCANA £9

Finocchiona salame, rocket and stracciata cheese

CALABRESE £9

Nduja sausage, soppressata salame and burrata

VALTELLINA £9

Buffalo brie, speck and rocket

PUGLIESE £9

Caciocavallo, air-dried cured pork Capocollo and sun-dried tomatoes

ROMANA £9

Cacio&pepe cream, primo sale cheese and pancetta

DOLCETTI

White Chocolate and Pistacchio
cheesecake (GF)
7.50

Amalfi Lemon Delight
7.50

Dark Chocolate Souffle with
Vanilla ice cream (GF)
6.90

Homemade Tiramisú
6.50

Cannoli with Pistacchio and Ricotta
6.50

Lemon Sorbet Ice Cream (GF, DF)
5.00

Affogato Ice Cream with Coffee (GF)
(add Sambuca, Baileys or Chocolate
liquor for extra £1.5)
5.00

DIGESTIVI (50ml)

Passito di Malvasia (125ml sweet wine)

9.00

Amaro Dente di Leone

7.30

Amaro Montenegro

5.70

Vecchio Amaro del Capo

6.20

Vecchia Romagna "Etichetta nera"

6.50

Grappa Amarone "Legiare"

11.00

Grappa Greco

7.50

Limoncetta di Sorrento

6.30

Crema di Limoncello

5.50

Arancione (Limonio)

6.90

CAFFETTERIA

Espresso/Double

1.80/2.20

Latte

2.80

Cappuccino

2.80

Americano

2.70

Moka

4.00

Flat White

2.80

Selection of Teas

2.50

Hot Chocolate

4.00

Iced Coffee

2.80

Irish Coffee

7.50

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Our Story

What does Paisà means?

It's slang for compatriot, countryman.

It became popular at the end of the Second World War and it was used to describe the relations between the Italian population and the American soldiers and it is used to this day.

It is normally used by italians especially when out of Italy. We use it to call someone that comes from our neck of the woods in a friendly manner, either as 'mate' or 'brother'.

Years of experience served at your table

Our story starts when three friends, wine and food lovers themselves, had the desire to offer some of the finest products from their Country.

They started with an idea of a place where people can meet and make new friends while tasting real italian wine and food from Italy.

Seeing the love of the town for italian food we decided to bring something new in Stortford, offering the kind of food that you can taste only when you are having an Aperitivo in Italy, the food that we grew up with and we hope you will fall in love with it too.

Humbled by the love we've received, we are committed to give you the best taste of Italy.