

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.

HOMEMADE FOCACCIA

CONTADINA £9

Roasted vegetables and sun-dried tomatoes (VG)

CAPRESE £9

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

NORMA £9

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

TARTUFELLA £10.50

Mortadella with truffle, parmesan cream and truffle cream

PISTACCHIOSA £10.50

Mortadella, burrata and pistacchio cream

ROMAGNOLA £10.50

Beef Bresaola, stracchino cheese and rocket

EMILIANA £10.50

Prosciutto crudo and bufala

MONTANARA £10.50

Wild Boar salame, Tropea red onions chutney and smoked scamorza

CALABRESE £10.50

Nduja sausage, soppressata salame and burrata

RUSTICA £10.50

Prosciutto cotto with herbs and smoked scamorza

Taglieri

Meat Board

Mortadella Bologna,
Soppresata, Finocchiona, roasted
ham and focaccia.

15

Vegetarian Board

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

15

Cheese Board

Primo sale with pepper, Caciocavallo
pugliese, Stracchino, caciotta canestrata,
Tropea onion chutney and focaccia.

15

Mix Board (to share)

Mortadella Bologna, Soppresata,
Finocchiona, Primo Sale cheese with
pepper, Caciocavallo, caciotta
canestrata and focaccia.

Choose between fried Neapolitan mix
or fried Amalfi seafood mix.

32

Cheese Deluxe (to share)

Parmigiano Reggiano 24 months,
Burrata, Gorgonzola, Blue Selva with blueberry,
vaccino with chamomile and mint, Drunken
cheese (prosecco), Tropea onion chutney,
Carasau bread and focaccia.

35

Meat Deluxe (to share)

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

35

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

Il Nostro Pane	5.50
A basket of homemade focaccia, sourdough bread, and carasau bread.	

Treats

Arancini	9
Our selection of three meat and three vegetable arancini.	

Margherita Pizza	8
4 slices of our Margherita Pizza. Made with San Marzano tomato sauce, Buffalo mozzarella, basil and olive oil.	

Bruschettes	6.50
Homemade sourdough bread: - anchovies and butter - classic bruschettes with tomatoes - spreadable nduja	

Fried Neapolitan Mix	13
Mix of deep-fried appetizers such as mozzarella crocchè, arancino ragù, pasta fritters, 4 cheese ball, calzocello with ricotta and ham.	

Fried Amalfi Seafood Mix	13
An Italian dish consisting of deep-fried seafood from the Mediterranean sea.	

Panzanella	7
An Italian salad made with dried bread in oil, tomatoes, cucumber, basil, Tropea onion. A Tuscan classic!	

Caprese Salad	7.50
A simple and elegant salad made with slices of Sorrento tomatoes, fresh basil and creamy bufala mozzarella. A drizzle of olive oil and balsamic vinegar.	

Carpaccio of Bresaola	10
Thin slices of an air-dried beef fillet, citronette dressing, rocket and shaved parmesan cheese.	

Prosciutto e Gorgonzola	10
Slices of Parma ham with blue cheese, nuts and a drizzle of chestnut honey.	

Hot Classics

Beef Lasagna	13
Aubergine Parmigiana	13

Dips

A mix of oil and vinegar
Cream of cacio & pepe
Cream of Parmesan
Tartara sauce
Aioli mayo
Nduja mayo

£2 each

Sides

Sea salt and pink peppercorn	5
Sea salt and rosemary	5
Truffle & parmesan	5.50
Side Salad	4.50

Mixed salad made with rocket, tomatoes, cucumber, Tropea onions and olive oil.

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DOLCETTI

White Chocolate and Pistacchio
cheesecake (GF)
7.50

Pandolce with patisserie cream
(add ice cream or pistacchio
cream for extra £1.50)
7

Dark Chocolate Souffle with
Vanilla ice cream (GF)
7

Homemade Tiramisú
7

Cannoli with Pistacchio and Ricotta
7

Sweet Cheese Board
Blue Selva with blueberry, vaccino
with chamomile and mint, Drunken
Cheese (prosecco)
12

Lemon Sorbet Ice Cream (GF, DF)
5

Affogato Ice Cream with Coffee (GF)
(add Sambuca, Baileys or Chocolate
liquor for extra £1.5)
5

DIGESTIVI (50ml)

Passito di Malvasia (125ml sweet wine) 9.00
Amaro Dente di Leone 7.50
Amaro Montenegro 6.00
Amaro Lucano 6.00
Amaro del Capo 6.50
Vecchia Romagna "Etichetta nera" 6.50
Sambuca Anniversario 6.50

Grappa Amarone "Legiare" 11.00
Grappa Veneta (bianca) 7.50
Limoncetta di Sorrento 6.50
Crema di Limoncello 5.50
Ben Ryé Donnafugata
(Passito di pantelleria 125ml) 19.50

CAFFETTERIA

Espresso/Double 1.90/2.40
Latte 2.90
Cappuccino 2.90
Americano 2.90
Moka 4.00

Flat White 2.90
Selection of Teas 2.80
Hot Chocolate 4.00
Iced Coffee 2.80
Irish Coffee 7.50

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