Paisà

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WHAT DOES PAISÀ MEANS?

Paisà is slang for compatriot or countryman.
It gained popularity at the end of the Second World War and was used to describe the relationship between the Italian population and the American soldiers. It is used to this day and most commonly used by Italians, especially when meeting other italians outside 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'.

IT'S BUBBLES TIME



Italy produces more sparkling wine than Champagne—and it's not just Prosecco.
While Prosecco dominates the international scene, Italy is home to a wide range of high-quality sparkling wines made in both the Charmat (tank) and Traditional (bottle-fermented) methods.

SPARKLING WINES



Bottle

Lambrusco Amabile DOP, Cantina Settecani	35
Prosecco Extra Dry, Ca di Alte	35
Prosecco Rosé, Ca di Alte	38
Brachetto D'Acqui DOCG, Bersano	50
Franciacorta Brut DOCG , La Montina	72
Ferrari 2015, Riserva Lunelli	140

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

5. Northern Italy



The protective Alps and cool mountain climate, shape wines with freshness and finesse. High altitudes and strong temperature shifts between day and night giving crisp acidity, delicate aromas, and elegant styles.



ROSE

Bottle

Pinot Grigio Rosè, Cantina Monteforte	35
Rosè dei Frati, Ca dei Frati	65

WHITE

Sauvignon Blanc, Ponte Del Diavolo	46
Pinot Grigio, Franz Haas	48
Gavi DOCG “Pleo”, La Raia	55
Rubinia Chardonnay, La Montina	65
I Frati Lugana, Ca dei Frati	70

RED

Barbera OP Pavese DOC, Castello di Cigognola	46
Valpolicella Classico, Cantina Allegrini	55
Aulente Rubicone Sangiovese IGT, San Patrignano	57
Merlot Riserva “Vecchie Viti”, Stocco	64
Olè Nebbiolo, Dirupi	70

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

7. Central Italy



The heart of Italy offers a perfect balance of sun and rain. Rolling hills and varied soils create wines that are structured yet, graceful with both fruit and freshness. This harmony produces complex, versatile wines, often suited for aging.



ROSE

Bottle

Calalenta Rosato, Cantina Fantini	50
Cassiopea Rosato, Poggio al Tesoro	64

WHITE

Trebbiano D'Abruzzo, Cantine Fantini	36
Frascati, Principe Pallavicini	44
Grechetto Umbria Bianco IGT, Palazzone	55
Falerio Pecorino & Passerina, Aurora	60
Borgheri Bianco, Giorgio Meletti	70

RED

Montepulciano d'Abruzzo, Cantine Fantini	38
Rosso Piceno DOC, Aurora	58
"Ladislao" Rosso Frusinate IGT, Casale della Regina	65
Edizione 23 "5 Autoctoni", Cantine Fantini	80
"Il Bruciato" Tenuta Guado al Tasso, Antinori	85

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

9. South and The Islands



Bathed in the intense Mediterranean sun and rooted in volcanic, mineral-rich soils, the wines of the South and The Islands are bold and powerful. They show ripe fruit, deep colour, and rich textures, with a distinctive touch of earth, spice, and sea breeze.



ROSE

	Bottle
Cirò Rosato “Segno”, Librandi	40
Susumaniello Rosato, Masseria l’Astore	55

WHITE

Malvasia Bianca Cenate Vecchie, Bonsegna	37
Pipoli Bianco Fiano-Greco, Vigneti Delle Volture	43
Falanghina Beneventana, Vesevo	45
Vermentino di Sardegna DOC, Cantina Pusole	65
“Aedes” Etna Bianco, I Custodi	70

RED

Gaglioppo Cirò, Librandi	43
Nero di Troia, Lama di Pietra	52
Monica “Saragat” (Served Cold), Cantine Aztei	60
Piedirosso Benevento IGP, Bosco Sant’Agnese	65
“Pistus” Etna Rosso, I Custodi	70

A discretionary service charge of 12.5% will be added to the bill. V.A.T included



WINE FLIGHT

A Journey Through Italy's Indigenous Grapes

Our wine flights are the perfect way to explore the rich and diverse world of Italian wines. Each flight is a curated experience, offering four distinct 75ml pours that take you on a journey through different regions and showcase the unique character of Italy's indigenous grape varieties. This is your chance to discover a new favorite and deepen your appreciation for the country's incredible winemaking heritage.

🍷 **Ryanair Flight – £20**

A delightful journey through Italy’s vineyards. Simple, honest wines that give you a real taste of the country—perfect for those who want great value without compromise.

🍷 **British Airways Flight – £35**

Step up to a more refined experience. This flight showcases some of our finest Italian wines with extra character and elegance—ideal for those who want to travel in style.



Not available on Fridays and Saturdays

APEROL SPRITZ

1919



The Aperol Spritz is a popular and refreshing cocktail that originated in Italy. Its history can be traced back to the early 19th century when the Austro-Hungarian empire ruled over parts of northern Italy, including the Veneto region, where Venice is located today. The story begins with the invention of Aperol, an Italian liqueur, in 1919 by brothers Luigi and Silvio Barbieri. They wanted to create a light and refreshing aperitif that would appeal to the growing trend of aperitivo culture in Italy. Aperol was born as a result, boasting a unique blend of bitter and sweet orange flavors infused with various herbs and spices. However, it wasn't until the 1950s and 1960s that the Aperol Spritz as we know it today became popular. During this time, Italy experienced an economic boom, and people started embracing a more social and leisurely lifestyle. The concept of "aperitivo" became even more popular, referring to the Italian tradition of enjoying pre-dinner drinks and snacks to whet the appetite and socialize with friends and family.

THE APERITIVO

Limoncello Spritz
Aperol Spritz
Campari Spritz
Hugo Spritz
Passion fruit Spritz
Venetian Spritz
Sarti Spritz
Martini Royale
Kir Royale
Bellini
Mimosa

any for 11

Martini on the Rocks
(Red, Extra dry, White)

6.50

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

COCKTAILS

Whiskey Sour (Bourbon/Scotch)	12
Amaretto Sour	12
Espresso Martini/Decaf	12.5
Baileys and chocolate Martini	12.5
Dirty Martini	11.5
Martini Cocktail	11.5
Porn Star Martini	12.5
Black/White Russian	11.5
Mojito Classic	12
Negroni Sour	12
Negroni Classic/Sbagliato	12
Spicy Margarita	11.5
Classic Margarita	11.5
Limoncello Mule	11.5
Sex on the Beach	11.5
Basil Gimlet	11.5
Caipirinha	11.5
Old fashioned	11.5

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

GIN AND TONIC

Hendrick's
Tanqueray 10
Tanqueray Blackcurrant
Strawberry Beefeater Pink
0% Gin:
(Tanqueray Dry, Rhubarb and Ginger Whitley Neill)

Single £5
Double +3.5

Gin Mare
Gil Verde

Single £6
Double +3.5

Gil Torbato

Single £8
Double +3.5

Fever-Tree:
Indian, Light, Mediterranean, Elderflower,
Ginger Beer, Ginger Ale 2.8

A discretionary service charge of 12.5% will be added to the bill. V.A.T included

BEERS

Peroni	5.5
Menabrea	5.5
Ichnusa	5.5
Oxiana Session IPA	7
Peroni Alcohol Free	5
Peroni Gluten Free	5.5

SOFT DRINKS

Coca Cola / Diet Coke 33cl	3.5
Polara Siciliana (sparkling) 33cl *Limonata, Blood Orange or Chinotto*	3.5
Fruit Juice 250ml *Apple, pineapple, orange, peach*	5.5
Estathé Peach / Lemon 33cl	3.85
Still Water 75cl	2.5
Sparkling Water 75cl	2.5
Crodino	5.5
Sanbitter Rosso	5.5
Mocktails: *(virgin mojito, sex on the beach, aperol, hugo, campari)*	7

SPIRITS

single shot

Rum Bacardi Carta Blanca	4.5
Rum Kraken spiced	5
Rum Don Papa	6
Tequila Jose Cuervo Gold	5
Strawberry Tequila Rose	6
J. Walker Black Label	5
Monkey Shoulder	5
Maker's Mark	5
Absolut Vodka	4.5
Absolut Vanilla	4.5

double shot +3.5

DIGESTIVES

all served double 50ml

Amaro Jefferson	8.5
Amaro Washington	8.5
Abracadabra Liquirizia Liqueur	9.9
Bergamotto Fantastico	9.5
Vecchia Romagna "Etichetta Nera"	7
Grappa Bianca Veneta	7.5
Baileys	5.5
Sambuca Anniversario (Lucano)	5
Limoncello	6.5
Crema di Limoncello	5

Paisà
WINE AND FOOD