



Drinks & Dessert Menu

Red Wine

House Wine

gls.125ml **5.50** gls.175ml **7** gls. 250ml **8**
½ btl **12.50** Full btl **21**

Full bodied southern red wine especially selected for Pagg's 184.

Latino Campania Aglianico

gls.125ml **5.50** gls.175ml **7** gls. 250ml **8**
½ btl **12.50** Full btl **21**

Campania: This wine is produced from grapes of the Campania region Ruby red in colour, intense fruity flavour. (12% Vol.)

Bardolino Classico

29

Veneto. Light, scented wine with a dry avour, from the area by Lake of Garda. Its lightly fruity & floral wine, which often resembles wild roses or a fresh bouquet of owers. (12% Vol.)

Aglianico Irpinia

27

Campania. Ruby red, nearly purple, with dried cherry aromas & strawberry jam flavours. Initially it is a bit austere with strong tannins, thus bringing to mind mountain grown Aglianico. (12.5% Vol.)

Valpolicella Classico Cesari

36

Veneto. Full bodied, made predominantly from the Corvina grape. It tends to have a lively bouquet with floral notes & hints of cherry or berry fruits - this is definitely an aromatic wine. (12.5%Vol.)

Montepulciano d'Abruzzo

gls.125ml **6.50** gls.175ml **8.50** gls. 250ml **11**
½ btl **17** Full btl **32**

Abruzzo. It has a brilliant ruby red colour & a dry, mellow, pungent, slightly tannic taste. It is a robust wine that ages well. (13.5% Vol.)

Cannonau di Sardegna

40

Sardinia. It has an intense, deep ruby red colour tending to orange with ageing. fle scent is pleasant, characteristic: dry flavour, tasty. It's kept in barriques for 7 months. (13% Vol.)

Food Pairing

Lasagna
Traditional Italian pasta
Margherita pizza
Pavarotti pizza
Polpette della nonna

Tagliata di manzo
Rib eye steak
Spaghetti all'Avellinese
Pizza Angelo Allessio
Pagliaccio pizza

Margherita pizza
Pavarotti pizza
Melanzane alla parmigiana
Lasagna
Tagliatelle Pagliaccio

Spaghetti all'Avellinese
Polpette della nonna
Tagliata di manzo
Pizza Angelo Allessio
Pagliaccio pizza

Lasagna
Traditional Italian pasta
Tagliatelle Pagliaccio
Pavarotti pizza
La Regina pizza

Polpette della nonna
Lasagna
Spaghetti all'Avellinese
Tagliatelle Pagliaccio
Pavarotti pizza

Polpette della nonna
Spaghetti all'Avellinese
Tagliata di manzo
Americana pizza
Diavola pizza

Aglianico Giubilo

37

Campania: Ruby red in colour, full bodied, this wine breathes refined & appealing scents of anise & black plum with a pleasant "dusty" note in the background. Mouth-filling & tart black-fruit flavours add a spicy touch of liquorice, with tangy acidity & perceptible tannins lingering in the finish. (13% Vol.)

Barbera

38

Piemonte. Ruby red with pale purplish highlights. Full & intense bouquet, with scents of cherries & emerging spicy hints. Fresh & fruity, full-flavoured & appealing, with a persistent finish.

Salice Salentino Riserva

58

Puglia. Full bodied wine. Robust & rustic with dried fruit flavours accompanied by a creamy bitter-chocolate character, balanced by moderate acidity & smoky oak, with superb length. (13.5% Vol.)

Barolo Villa Doria

69

Piemonte. Poggio Le Coste. Made from 100% Nebbiolo grapes, grown in the Langhe hills, these wines take their name from the village of Barolo. A wine of great perfume, body & size the classic nose of "tar & roses". (13.5% Vol.)

Amarone della Valpolicella Classico

85

Veneto. Brilliantly individual style of valpolicella. Deep ruby red-light purple with a lovely nose of ripe black cherry, oak & a hint of raisin. Medium full to full-bodied with excellent concentration. Quite elegant for an Amarone. Long finish with youthful but balanced tannins. (14.5% Vol.)

Tenuta Irpine Taurasi

50

The region of Taurus in Campania. Aglianico grapes with a savoury, classic & full bodied taste.

Cesari Mara Valpolicella Ripasso

65

The region of Falpolicella Ripasso in Veneto Italy. Valpolicella grape blend with a red, rich & intense flavour.

Spaghetti all'Avellinese
Polpette della nonna
Pizza Angelo Allessio
Tagliata di manzo
Pagliaccio pizza
Melanzane alla parmigiana

Bell'Italia
Pagliaccio
4 Stagioni
San Michele Salentino
Diavola

Antipasto Pagliaccio
Polpette della Nonna
Lasagna
Tagliatelle Pagliaccio
Penne Sophia Loren

Tagliata di Manzo
Scaloppina ai Funghi
Vitello al Gorgonzola
Antipasto Pagliaccio
Burrata e Prosciutto di Parma

Tagliata di Manzo
Vitello al Gorgonzola
Scaloppina ai Funghi
Lasagna
Tagliatelle Pagliaccio
San Michele Salentino

Tagliata di Manzo
Polpette della Nonna
Lasagna

Tagliata di Manzo
San Michele Salentino
Tagliatelle Pagliaccio

White Wine

House Wine

gls.125ml **5.50** gls.175ml **7** gls. 250ml **8**
½ btl. **12.50** Full btl. **21**

Dry southern white wine especially selected for Il Pagliaccio.

Falanghina Musica

gls.125ml **5.50** gls.175ml **7** gls. 250ml **8**
½ btl. **12.50** Full btl. **21**

Campania. The wine has a light pale straw-yellow colour with greenish shimmer. The aroma is intense & persistent. Distinct notes of tiny white flowers & fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Sannio Coda di Volpe

gls.125ml **6** gls.175ml **8** gls. 250ml **10**
½ btl. **16** Full btl. **28**

Campania. A nutty white with almond, quince, citrus oil & floral aromas. A fresh palate with clean mineral, nutty, baked pear & citrus flavours. (12.5% Vol.)

Chardonnay

30

Veneto. Classic unoaked chardonnay with a fruity aroma & full body. (12% Vol.)

Sannio Falanghina

30

Campania. The wine has a pale straw-yellow colour with greenish shimmer. The aroma is intense & persistent. Distinct notes of tiny white flowers & fruit, from the local "limongella" apple to tropical lime. A balanced, fresh taste with a clean finish. (12.5% Vol.)

Gavi di Gavi Villadoria

45

Piemonte. A dry white with good acidity, mouth weight & finish. Notes of stoned & spiced fruits yet dry & big. (12.5% Vol.)

Greco di Tufo

38

Campania. A rich & powerfully aromatic nose shows aromas of apple, peach citrus fruits & a touch of white flowers. On the palate it is soft & well balanced with excellent acidity framing stone fruit & pear flavours plus a touch of nuttiness to finish. (13% Vol.)

Fiano di Avellino

41

Campania. Wine of great elegance & refinement with an intense odor & a harmonious flavour that features scents of toasted hazelnuts. A dry white with good acidity. (13% Vol.)

Pinot Grigio

gls.125ml **7** gls.175ml **8** gls. 250ml **9**
½ btl. **16** Full btl. **30**

The classic expression. It is harvested early to maintain zesty acidity, resulting in a lighter, leaner, and highly refreshing wine.

Food Pairing

Penne al Salmone
Spigola alla Griglia
Pollo alla Crema
Veganissimo

Spaghetti alle Vongole Veraci
Linguine al Golfo di Napoli
Spigola alla Griglia
Bell'Italia
Diana

Linguine al Golfo di Napoli
Spaghetti alle Vongole Veraci
Spigola alla Griglia
Pavarotti
Veganissimo

Salmone grigliato
Pollo alla crema
Rib eye steak

Spigola alla griglia
Zuppa di cozze
Frittura di calamari
Linguine al golfo di Napoli

Spaghetti alle vongole veraci
Spaghetti al Gamberi
Salmone grigliato

Zuppa di cozze
Spaghetti alle vongole veraci
Penne al salmone
Pollo alla crema

Linguine al Golfo di Napoli
Spaghetti alle Vongole Veraci
Salmone Grigliato
Penne Sophia Loren

Spaghetti alle Vongole Veraci
Spigola alla Griglia
Frittura di Calamari
Zuppa di Cozze

Sparkling Wine

Prosecco (Brut)	gls. 9	Full btl. 31
Pink Prosecco	gls. 9	Full btl. 31
Spago Rosso (Sparkling Red)	gls. 9	Full btl. 31
Veneto. Late harvested Prosecco grapes give a light, dry, sparkling wine.		
House Champagne		65
Veuve Clicquot Champagne (Brut)		150
Laurent-Perrier Rose		
Champagne (NV)		240
Moët & Chandon Champagne		150
Bollinger Champagne		180
Dom Pérignon Champagne		395

Rosato Wine

Taurosae (Aglianico)			
gls.125ml 7	gls.175ml 9	gls. 250ml 11	Full btl. 30
Campania. An elegant & intense, bright coloured rose' made with 100% aglianico grapes organically grown, with aromas of berries & roses. Refreshing, lively & with a vibrant flavour. (13% Vol.)			

Sweet Wine

Dessert wine	gls. 50ml 10
Recioto di Gambellara	
gls. 50ml 12.50	Full btl. 65
Taylor's 2009 Vintage Port	gls. 50ml 8

Premium Selection

Macallan Estate Reserve	700ml 600
Masters of photography capsule edition, Single Malt Scotch whisky.	
Jack Daniels Sinatra Selection	1L 500
Hennessy Privé	700ml 1200
Johnnie Walker Blue Label	1L 450
Johnnie Walker	1L 500
Explorers Club Collection Royal Route.	
John Walker & Sons X.R.	21 1L 600

Beer

Peroni	Pint 7
Peroni	Half Pint 4.50
Moretti	Bottle 330ml 4.50
Sol	Bottle 330ml 4.50
Peroni Libera 0.0%	Bottle 330ml 4.50

Soft Drinks

Coke	3.50
Lemonade	3.50
Diet Coke	3.50
Fanta	3.50
Fresh Home-made Lemonade	5
Steve's Detox	6
Freshly squeezed lemon, maple syrup, grated ginger & sparkling mineral water.	
Juices:	3.50
Apple, Orange, Pineapple, Cranberry.	
Acqua Panna	4.50
Still water.	
San Pellegrino	4.50
Sparkling water.	

Hot Drinks

Espresso	2.75
Double Espresso	3.50
Macchiato	3.50
Cappuccino	3.50
Caffè-Latte	3.50
English Breakfast Tea	3
Peppermint Tea	3
Camomile Tea	3
Hot Chocolate	3.50

Cocktails

Strawberry Caipiroska	12.50
Vodka, lime juice, gomme syrup & fresh strawberries.	
Apple Bramble	12.50
Gin lemon juice, syrup crème de Mure & apple juice.	
Negroni	10
Gin, campari, Martini Rosso & orange bitters.	
Aperol Spritz	10
Aperol, prosecco, soda & orange zest.	
Old Fashion	15
Makers mark bourbon, brown sugar, angostura bitters & orange bitters.	
Long Island Iced Tea	15
Vodka, gin, rum, tequila, triple sec, lemon juice topped with cola.	
Tommy's Margarita	12.50
Gold tequila, Cointreau, lime juice & maple syrup.	
Dry Martini	15
Vodka or Gin, Vermouth & olive or lemon twist.	
Dirty Martini	15
Vodka or Gin, Vermouth & olive juice.	
Whiskey Sour	12.50
Johnnie Walker black, lemon juice gomme Syrup & angostura bitters.	
Other Sours	12.50
Frangelico - Amaretto - Midori.	
Pineapple & Sage Mojito	12.50
Havana club, lime juice, brown sugar, pineapple juice, fresh sage & a dash of soda.	
Watermelon Martini	15
(Subject to availability, please ask your bar tender).	

Champagne Cocktails

Bellini	15
Kir Royale	15
French 74	15
Vodka, lemon juice, syrup topped with Champagne.	
French 75	15
Gin, lemon juice, syrup topped with Champagne.	
Classic Champagne cocktail	15

Shots

Limoncello	5
Sambuca	5
Tequila	5
Crack Baby	6
Kamikaze	5.50
B52	7.50
B55	7.50
Patron Coffee Tequila	6
Crack Baby	(10 shots) 45.00

Mocktails

Nojito	7.50
Fresh mint, freshly squeezed lime juice, brown sugar & soda water.	
Virgin Pornstar	8.50
Fresh passion fruit, vanilla syrup, freshly squeezed lime juice & soda water.	
Virgin Strawberry Daiquiri	8.50
Fresh strawberries, crushed ice & lime juice.	

Dessert

Coppa Menta	11
Mint chocolate ripple ice cream.	
Coppa Amarena	11
Ice cream rippled with black cherry.	
Gelati Misti	3 Scoops 6 / 2 Scoops 5 / 1 Scoop 3
Vanilla, Chocolate, Pistachio, Strawberry, Lemon sorbet & Mango sorbet.	
Cheesecake	8.50
The national American cake made of cheese & topped with berries.	
Homemade cake (slice)	8.50
Daily freshly made cakes.	
Tartufo Nero	8
Zabaglione ice cream centre covered with a thick layer of chocolate ice cream & coated with cocoa powder.	
Tartufo Bianco	8
Vanilla ice cream with a coffee ice cream centre, coated with crushed meringue.	
Chocolate Fudge Cake	8
Our classic deep chocolate fudge cake.	
Strawberry Tart	8.50
Short crust pastry tart with fresh strawberries & crème Pastissiere.	
Chocolate Soufflé	8.50
Rich chocolate dessert with a liquid chocolate centre, served with vanilla ice cream.	
Home-made Tiramisu	8.50
Sponge soaked in liqueur & coffee with sweet mascarpone cream, dusted with cocoa powder.	
<i>Please asked for allergy information.</i>	



2For1 Cocktails

From £15 - Everyday 3pm - 7pm

Sex at Paggs*	15
Vodka, peach schnapps, orange, grenadine.	
Keesh Loueesh*	15
Tequila, cointreau, lime, topped with ginger beer.	
Mojito*	15
Havana club rum, fresh mint, fresh lime, brown sugar & a dash of soda.	
Dark & Stormy*	15
Dark rum, angostura, lime juice & ginger beer.	
Moscow Mule*	15
Vodka, lime juice & ginger beer.	
Porn Star Martini*	15
Vanilla vodka, passion fruit, Passoa liqueur, vanilla syrup, lime juice & a shot of Champagne on the side.	
French Martini*	15
Vodka, Chambord, pineapple juice.	
Espresso Martini*	15
Vanilla vodka, espresso coffee, vanilla syrup, espresso liqueur.	

*Denotes 2-4-1 cocktails



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