

## ITALIAN

# IL PARADISO

## RESTAURANT

### COLD

**Bread & Olives (V)** – 4.45  
Marinated Mediterranean Style

**Bruschetta Romana (V)** – 6.95  
Toasted Bread with Freshly Chopped Tomato and Garlic

**Insalata Caprese (V)** – 8.95  
Tomato, Mozzarella and Basil Dressing

**Carpaccio Di Salmone** – 9.95  
Scottish Smoked Salmon Served with Norwegian Prawns,  
Lettuce and Marie Rose Sauce

**Antipasti IL Paradiso** – 13.95  
Selection of Traditional Salami, Parma Ham, Mozzarella,  
Olives and Artichoke

### HOT

**Garlic Bread** – 9.95  
with Oliva Oil and Herbs

**Garlic Bread (VG)** – 10.95  
with Tomato

**Garlic Bread (VG)** – 11.95  
with Tomato and Mozzarella

**Mozzarella Alla Griglia** – 9.95  
Warm Grilled Mozzarella Wrapped with Basil & Parma  
Ham Served with a Rocket Salad

**Caprino Fritti** – 8.95  
Deep Fried Cheese Served with Creamy Sauce

**Calamari Fritti** – 9.95  
Baby Calamari Dusted with Flour and Served with Mixed  
Leaves and Tartar Sauce

**Gamberoni Aurora** – 11.95  
Pan Fried King Prawns with Garlic, Chilli, White Wine,  
Tomato and a Touch of Cream

**Gamberoni Capesante** – 12.95  
Pan Fried Prawns with Scallops in a Light Thermidor Sauce

**Funghi Alla Crema (V)** – 9.95  
Salted Mushrooms with a Touch of White Wine Served in a  
Creamy Sauce

### PASTA AND RISOTTO

**Spaghetti Pomodoro E Basilico (V)** – 12.50  
Spaghetti with Fresh Tomato, Garlic and Basil

**Spaghetti Bolognese** – 13.95  
Spaghetti with Traditional Bolognese Sauce

**Spaghetti Carbonara** – 13.95  
Spaghetti with Pancetta, Black Pepper Egg Yolk and Cream

**Lasagne Bolognese** – 12.95  
Layers of Pasta with Bechamel and Bolognese Sauce,  
Baked with Mozzarella and Parmesan

**Penne Toscana** – 13.95  
A Traditional Dish of Penne Pasta, Salami, Pancetta, Parma  
Ham, White Wine and a Light Tomato Sauce

**Penne Al Salmone** – 14.45  
Penne Pasta with Smoked Salmon in Tomato, Brandy and  
Cream Sauce with a Touch of Chili

**Penne Pollo E Gamberetti** – 16.95  
Penne Pasta Served with Chicken and Prawns with a  
Touch of White Wine in a Creamy Sauce

**Linguine E Gamberoni** – 18.45  
Thin Pasta with King Prawns, Crab Meat, Garlic, White  
Wine and Tomato Sauce

**Linguine Allo Scoglio** – 18.95  
Thin Pasta Served with King Prawns, Calamari, Salmon,  
Garlic, Chilli, Fresh Basil and a Touch of Tomato Sauce

**Risotto Alla Calabrese** – 17.95  
Italian Risotto Served with King Prawns, Calamari, Chorizo,  
White Wine, Fresh Basil and a Touch of Tomato Sauce

**Risotto Funghi & Asparagus (V)** – 14.95  
Italian Risotto Served with Salted Mushrooms, Asparagus,  
White Wine Topped with Rocket Salad and Parmesan  
Shavings

### MEAT DISHES

**Agnello Alla Romana** – 23.95  
Rack of Lamb Served with Fresh Rosemary, Sun Blushes,  
Tomato and Red Wine Sauce

**Pollo Duchessa** – 16.95  
Pan Fried Chicken Breast with Asparagus, Mushrooms,  
White Wine and Cream Sauce

**Bistecca Diana** – 22.95  
Pan Fried 10oz Sirloin Steak Served with Onions,  
Mushrooms, Cream, French Mustard and Brandy Sauce  
(Sauce Optional)

**Bistecca Alla Griglia** – 22.95  
Pan Fried 10oz Sirloin Steak Served with a Garlic Herb Sauce

**Filetto IL Paradiso** – 25.95  
Medallions of Fillet Served with Rocket Salad, Parmesan  
Shavings and Extra Virgin Oil

**Filetto Al Pepe Verde** – 25.95  
8oz Fillet Served with Peppercorn Sauce

**Filetto Al Dolcelatte** – 25.95  
8oz Fillet Served in Red Wine and Dolcelatte Cheese Sauce

**Pollo Ripieno** – 17.45  
Penne Pasta Served with Chicken and Prawns with a  
Touch of White Wine in a Creamy Sauce

**Pollo Verde** – 16.95  
Pan Fried Chicken Breast Topped with Peppercorn Sauce  
(Sauce Optional)

### FISH DISHES

**Salmon Thermidor** – 22.95  
Pan Fried Salmon with Prawns Served with a Light  
Thermidor Sauce

**Spigola Alla Griglia** – 22.95  
Fresh Whole Seabass Served with a Salad Garnish

**Capesante E Gamberoni** – 23.95  
Pan Fried Prawns and Scallops in a Light Thermidor Sauce

### WOODFIRE PIZZA

**Margherita Pizza (VG)** – 12.95  
Tomato, Mozzarella and Oregano

**Pizza Vegetarian (V)** – 13.95  
Tomato, Mozzarella, Mushrooms, Courgettes, Peppers, Red  
Onion and Chili

**Pizza Prosciutto E Funghi** – 13.45  
Tomato, Mozzarella, Ham, Mushrooms and Oregano

**Pizza Diavola** – 13.95  
Tomato, Mozzarella, Spicy Salami, Onions, Peppers and Chili

**Pizza IL Paradiso (V)** – 14.95  
Tomato, Mozzarella, Tomato, Parma Ham and Rocket Salad

**Pepperoni Pizza** – 13.95  
Tomato, Mozzarella and Spicy Salami

**Pizza Quattro Formaggi (V)** – 13.95  
Tomato, Mozzarella, Goat Cheese, Dolcelat and Brie

**Pizza Ai Frutti Di Mare** – 14.95  
Tomato, Mozzarella, Prawns, Squid, Garlic, Chilli and Parsley

**Extra Toppings** – 2.50  
Chicken / Ham / Bacon / Jalapeno / Tuna / Olives / Sweetcorn

### SIDES

Mixed Salad 4.95

Rocket Salad 4.95

Tomato and Onion Salad 4.95

Mixed Vegetables (seasonal) 4.95

Spinach with Garlic & Cream 4.95

Green Beans with Shaved Parmesan 4.95

Fries 4.95

Hand Cut Chips 4.95

### ALLERGENS & INTOLERANCES

Please note most of our dishes contain certain allergens.  
Please enquire about your meal when ordering and we  
will be happy to advise on your choices.

### IL PARADISO

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0121 824 1080

## ITALIAN

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## RESTAURANT

### HOT DRINKS

**Espresso** Single – 2.50  
Double – 3.00

A short but potent coffee served black for true coffee lovers

**Cappuccino** – 3.00

Our delicate combinations of strong espresso smoothed out with velvety foamed milk

**Caffe Latte** – 3.00

A tall combination of strong espresso and hot steamed milk

**Filter Coffee** – 2.95

**Tea** (Lichfields) – 2.95

Peppermint / Green / English Breakfast / Earl Grey

**Fruit Tea** – 2.95

**Herbal Tea** – 2.95

**Decaffeinated Coffee** – 2.95

**Hot Chocolate** – 2.95

### COLD DRINKS

#### Beer

Peroni Nastro Azzurro (Craft) – 6.95

Peroni Nastro Azzurro (Bottle) – 4.45

Birra Moretti – 4.45

#### Soft Drinks

Water (Still - Acqua Panna) – 4.45

Water (Sparkling - San Pellegrino) – 4.45

J2O (Ask for Flavours) – 3.95

Coke/ Diet Coke (Bottle) – 3.95

### LIQUEURS

**Limoncello** – 3.95

**Di Saronno** – 4.50

**Sambuca** – 4.50

**Baileys** – 4.50

**Grappa** – 4.50

**Vecchia Romagna** – 4.50

**Vodka** – 4.50

**Jack Daniels** – 4.50

### DESSERTS

**Homemade Tiramisu** – 6.50

Alternative layers of coffee soaked sponge and marsala wine with mascarpone cheese then delicately sprinkled with cocoa

**Millefoglie** – 6.50

Layers of pastry and custard cream topped with a dusting of icing sugar

**Profiteroles** – 6.50

Choux pastry puffs filled with vanilla cream and covered with chocolate

**Cheesecake Brulee** – 6.50

Ricotta and mascarpone cream cheese with caramel, covered with creme brulee

### ITALIAN GELATO

**Vanilla / Chocolate / Strawberry / Pistachio**

6.50

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ITALIAN



RESTAURANT



WHITES

	Medium Glass	Large Glass	Bottle
<b>Costa Vino Bianco</b> Its character is fresh, lively and well balanced and finishes with a clean dry and delicate touch	4.95	6.50	19.95
<b>Intrigo Pinot Grigio</b> This Italian favourite is crisp and refreshing and the palate with a light, fresh aroma	5.95	7.95	24.95
<b>Sauvignon Blanc IGT Intrigo</b> A green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish	6.45	8.45	25.95
<b>Frascati DOC Linea Gotto d'Oro</b> The wine boasts an elegant structure with delicate fruity undertones followed by a pleasant aromatic finish			25.95
<b>Falanghina del Veneventano IGT</b> Spicy yet fresh with soft fruit and a crisp acidity			26.95
<b>Gavi di Gavi DOCG Conti Speroni</b> Delicious aromas of almond trees in blossom. The flavour is dry and harmonious with a slightly bittersweet sensation on the palate			32.95

ROSE

<b>Intrigo Pinot Grigio Rosato Venezia DOC</b> An Italian favourite style wine, with mouth watering undertones of summer fruit flavours and a crisp, clean palate			32.95
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REDS

	Medium Glass	Large Glass	Bottle
<b>Costa Vino Rosso</b> An easy drinking style of wine. This youthful nectar boasts an intense red colour and distinctive vibrant character	4.95	6.50	19.95
<b>Miral Nero d'Avola Sicilia DOC</b> Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish	5.95	7.95	24.95
<b>Gufo Primitivo Puglia IGP</b> A delicate bouquet of violets and gooseberry with spicy hints. In the mouth it is fine and velvety with a persistent and slightly tannic aftertaste	6.45	8.45	25.95
<b>Aglianico del Beneventano IGT</b> Elegant, warm and full bodied with a good length and persistence that leaves an enjoyable soft sensation on the palate			27.95
<b>Chianti Riserva DOCG</b> Dark fruit notes and slightly spicy aroma. Medium bodied and well balanced tannins to create a lengthy finish			31.95
<b>Ripasso della Valpolicella DOC "Scuola Grande"</b> Full bodied and well structured with aromas of roasted hazelnuts followed by juicy cherry jam notes and lingering vanilla spices			34.95

SPARKLING & CHAMPAGNE

		Bottle
<b>Prosecco Spumante DOC Treviso Extra Dry Le Contesse</b> A fine and persistent perlage, it has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing to the palate.	20 cl	7.95 28.95
<b>Moët &amp; Chandon</b> A fine champagne that offers vibrant notes of green apple and citrus fruits on the nose accompanied by mineral nuances, hints of white flowers as well as aromas of brioche and fresh nuts that is typical of the aging process.	75 cl	98.95

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