

# PAESAN

AUTUMN  
2024

CROUCH END

*Welcome to Paesan, Crouch End.*

*This year we are celebrating our 11 year anniversary!  
Having started in Exmouth Market; in the heart of Clerkenwell  
back in the Summer of 2013 and arriving in the beautiful  
neighbourhood of Crouch End in 2018.*

*We are very proud of the food we serve.  
Every dish is still made from scratch using the freshest,  
seasonal ingredients; sourced from Italy and complimented  
with the best local produce that we can find.  
Our pasta is made by hand - on site daily.*

*Like many Italians, our true love/passion  
revolves around the dinner table, cooking  
and sharing food with family and friends.*

*At Paesan, Crouch End we nurture this;  
our menu is made for sharing, inviting  
you to experience a variety of small  
plates and wonderful flavours.*

*Thank you for supporting us over the past 11 years,  
We look forward to creating and sharing  
many more beautiful memories with you .*

*fatto e mano con amore – made by hand with love x*

## **APERITIVO**

**PAESAN NEGRONI 11**  
gin, campari, martini rosso, orange

**AMERICANO 10**  
campari, martini rosso, soda & orange

**BELLINI 10**  
peach liqour, prosecco

**ROSSINI 10**  
strawberry liqour, prosecco

**APEROL SPRITZ 11**  
aperol, prosecco, soda & orange

**ESPRESSO MARTINI 12**  
espresso, vodka, kaluha

**SBAGLIATO 11**  
campari, martini rosso, prosecco & orange

**LIMONCELLO SPRITZ 11**  
limoncello, prosecco, soda & lemon

## **SPUNTINO**

nocellara olives 4  
focaccia with olive oil, aged balsamic 4.5

Please let us know if you have any dietary requirements

## ANTIPASTI BOARDS

### carne

porchetta arrosto | pistachio mortadella  
speck | soppressata | caper berries

### vegetale

chargrilled aubergine | courgettes  
peperonata | portobello mushrooms

### misto

porchetta arrosto | speck | chargrilled aubergine | courgettes  
pistachio mortadella | peperonata | caper berries | soppressata

antipasti platters are served for 2 / 4 / 6 people - £8 pp

## SMALL PLATES

**zucchine fritte** (*campania*) (v) 7

**crostini** - roasted shallots, lardo & apple (*toscana*) 8

**arancini** - riso, pistachio pesto, mortadella mousse (*emilia-romagna*) 8

**bruschetta** - confit tomatoes, stracciatella, basil oil (*liguria*) (v) 9

**figs tartare** - roasted figs, pecorino mousse, balsamic (*sicilia*) (v) 10

**celery salad** - walnuts, pear, anchovy & honey vinaigrette (*setteentrionale*) 8

**melanzane parmigiana** - aubergine, mozzarella & tomato (*campania*) (v) 10

**heritage carrots** - dill, mint, ricotta, almonds & honey vinaigrette (*piemonte*) (v) 10

## PASTA

casarecce - datterini tomatoes, stracciatella, nduja (*puglia*) 14

carbonara - guanciale, egg yolk, pecorino romano (*lazio*) 15

funghi e tartufo - wild mushrooms & truffle (*piemonte*) (v) 16

black ink spaghettoni - basil & pistachio pesto, datterini & prawns (*liguria*) 17

salsiccia e friarelli - fennel sausage, broccoli rabe, briciole (*campania*) 16

ragu di manzo - mafalde with slow roasted beef shin ragu (*toscana*) 16

spaghettoni alle vongole - fresh clams, bottarga & prosecco (*campania*) 17

tortellini - fresh crab, mascarpone, dill, bisque (*liguria*) 19

risotto ai carciofi - roasted topinambur, parmesan (*lazio*) (v) 17

*our pasta is freshly made by hand, on site daily  
we recommend three plates between two people*

**REGIONAL SPECIALS** - please see our special board

## SIDES 6

fennel salad with orange & walnuts

paesan fries with truffle & parmesan | courgette trifolate

mixed leaves with mustard vinaigrette

Please let us know if you have any dietary requirements

# VINO

## VINO BIANCO

	125ml glass	175ml glass	500ml carafe	750ml bottle
<b>Trebbiano 'Farmers Hands' Veneto</b> Straw yellow in colour with a fruity bouquet	6	7.5	20	30
<b>Pinot Grigio Contro Corrente 'Vignetti' Veneto*</b> Medium bodied with hints of lemon peel, peach & almonds	7	9	22	33
<b>Rodelia Bianco 'Trevenezie' Veneto</b> Dry & crispy, harmonious & well balanced with fruity notes	7.5	10	23	35
<b>Falanghina Cantina 'San Paolo' Campania</b> A full bodied white with aromas of banana, cream & mango	8	11	24	36
<b>Sauvignon Blanc, Basaltik 'La Cappuccina' Veneto*</b> Full bodied with hints of peach, mint, sage & tomato leaves	8.5	12	26	38
<b>Gavi di Gavi Docg 'La Chiara' Piemonte</b> Elegant medium-bodied bouquet with hints of apple, citrus, melon & apricots				45
<b>Fiano di Avellino 'San Paolo' Campania</b> Elegant, fresh & round with delicate aromas of white fruits				48
<b>Toto Bianco Partenopeo 'San Paolo' Campania</b> Fresh, dry & well balanced with rich white fruits & hints of white flowers				50
<b>Vermentino di Gallura 'Masone Mannu' Sardinia*</b> Rich, bright & lively with fruity aromas on a beautifully balanced wine				55

## ROSE & SPARKLING

<b>Prosecco Doc Millesimato 'Bepi Tempesta' Veneto</b> Crisp finish with hints of peach & lemon	8			37
<b>Rose 'Pizzolato' Veneto</b> Sparkling Rose, light in colour, fruity with hints of cherry & floral notes				37
<b>Rodelia Blush Veneto</b> A very pale rose with a fresh raspberry aroma & a lovely dry finish	8	10	23	35

\*organic

# VINO

## VINO ROSSO

	125ml glass	175ml glass	500ml carafe	750ml bottle
<b>Cabernet Sauvignon 'Vigneti Blessaglia' Veneto</b> Rich & spicy in colour with a fragrant nose & full body	6	7.5	20	30
<b>Montepulciano D'Abruzzo 'Poggio ai Santo' Abruzzo</b> Medium & pleasant with plums, cherries & figs on the nose	7	9	22	32
<b>Rodelia Rosso 'Trevenezie' Veneto*</b> Medium & pleasant with red berries, cherries & blueberries	7.5	10	23	35
<b>Malbech 'Terra Musa' Veneto</b> Intense red fruit aroma, yet dry with a vivaciously grassy flavour	8	11	24	36
<b>Chianti Superiore 'Castello di Trebbio' Toscano</b> A light herb tinged red, moderate plum & cherry notes with a slightly hot & spicy finish	9	12.5	28	40
<b>Primitivo di Manduria Doc 'Claudio Quarta' Apulia</b> Polished & complex with layers of blackberry, plum, almonds & a hint of mocha				42
<b>Nero d'Avola 'Timineri' Sicilia</b> Ripe scents of cherries, plums & blackberries. Unrivalled body & freshness				42
<b>Ripasso di Valpolicella Mastia 'Cantina Verona' Veneto</b> Medium bodied, intense red fruit notes; strawberry, currants and black cherries				49
<b>Toto Rosso Partenopeo 'San Paolo' Campania</b> Ruby red with notes of undergrowth, vanilla & liquorice, soft tannin although still young				50
<b>Barolo Doc 'Virna Borgono' Piemonte</b> Full bodied, firm with silky tannins. Spicy with a dark fruit finish				80
<b>Amarone Classico 'Le Ragose' Veneto</b> Extraordinarily powerful with black cheery jam aroma. Dense, ripe, yet still well mannered				95

## VINO ROSSO - Organic & BioDynamic

<b>Cannonau di Sardegna Dop 'Zojosu' Sardegna*</b> Ruby red with morello cherry & plum aroma. Strong structure, yet soft in the mouth				53
<b>Nero Zero (Pinot Noir) 'Ca' di Frara' Lombardia*</b> A young organic & biodynamic Pinot Noir. Light ruby red, fruity with a hint of spice				60
<b>Sangiovese Guiry 'Tenuta Mara' Romagna*</b> A beautifully delicate & soft flavour with aromas floral, raspberries, blackberries & cherries				77

\*organic

# BEVANDE

## BIRRA

**ichnusa 5.5**

sardinia, 4.7% - crisp & fresh

**peroni libera 5**

roma, 0% - light & citrus

## SOFT DRINKS 3.5

coke | zero

san pellegrino limonata | san pellegrino aranciata

## JUICE 3

blood orange | apple | cranberry

## ACQUA 3

acqua panna | san pellegrino



We add an optional service charge of 12.5% to all bills, all tips go to the staff.  
All prices include VAT. To the best of our knowledge none of products contain any gm ingredients

# INGREDIENTS

## **friarielli**

an italian leafy green from Campania

## **stracciatella**

the beautiful soft centre of the burrata

## **lardo**

cured pigs fat, a salumi delicacy

## **speck**

a close cousin to prosciutto from south tyrol at the foot of the dolomite mountains

## **bottarga**

salted, cured fish roe

## **datterini**

roasted, sweet cherry tomatoes

## **guanciale**

cured pork cheek - the bigger & bolder brother of pancetta

## **topinambur**

part of the jerusalem artichoke family

## **mafalde**

a thick ribbon shape pasta from Naples, with curly edges

## **spaghettoni**

a slightly thicker spaghetti

## **casareccia**

short pasta with a twist