

**ANTIPASTI**

<b>BRESAOLA, AVOCADO E RUCOLA</b> Finely sliced cured beef with avocado and rocket salad	<b>£7.80</b>
<b>FUNGHI DOLCELATTE</b> Mushrooms filled with dolcelatte soft blue cheese, covered with tomato and béchamel sauce	<b>£6.90</b>
<b>INSALATA DI MARE</b> An array of cold seafood	<b>£7.80</b>
<b>PROCIUTTO CON MELONE E MANGO</b> Prime Parma ham with melon and tropical mango	<b>£7.90</b>
<b>SCALLOPS NELSON</b> Seared king scallops with wild mushrooms and béchamel sauce	<b>£8.50</b>
<b>INSALATA MONTANARA</b> Baby spinach, sun dried tomato & artichokes in a balsamic vinegar and olive oil dressing	<b>£6.90</b>
<b>CALAMARI FRITTI</b> Deep fried squid served with tartare sauce	<b>£7.30</b>
<b>SALMONE CON MANGO</b> Scotch smoked salmon with mango and rocket salad	<b>£8.50</b>
<b>MINISTRONE MILANESE</b> Fresh vegetable soup	<b>£5.50</b>
<b>TORRE DI MELANZANE</b> A tower of aubergine, beef tomato and mozzarella with a garlic and tomato sauce	<b>£6.90</b>
<b>ASPARACI GRATIN</b> Jumbo asparagus with melted parmesan cheese	<b>£7.80</b>
<b>TRE-COLORE</b> Avocado, mozzarella and tomato salad	<b>£6.90</b>
<b>AVOCADO ROYALE</b> Avocado and shrimps covered with smoked salmon	<b>£8.50</b>

**PASTA**

<b>SPAGHETTI AL RAGU</b> Spaghetti in a traditional meat sauce	<b>£7.90</b>
<b>SPAGHETTI CON POLPETTI</b> Spaghetti with meat balls in a tomato sauce	<b>£8.90</b>
<b>SPAGHETTI MARINARA</b> Spaghetti with seafood	<b>£10.70</b>
<b>SPAGHETTI MARCO POLO</b> Spaghetti with king prawns, rocket salad and olive oil	<b>£11.90</b>
<b>FETTUCCINE AL SALMONE</b> Fettucine with wild oak salmon in a cream sauce	<b>£8.80</b>
<b>FETTUCCINE VEGETERIANA</b> Fettucine with a vegetable and tomato sauce	<b>£7.90</b>
<b>PENNE ARABIATA</b> Penne in a spicy chilli, garlic and tomato sauce	<b>£7.80</b>
<b>RIGATONI ALLA BRUNO</b> Rigatoni with bacon, mushroom, chilli and tomato	<b>£8.50</b>
<b>LASAGNE AL FORNO</b> Lasagne made with meat, tomato and béchamel	<b>£7.90</b>
<b>RISOTTO PORCINI</b> Risotto with a wild mushroom sauce	<b>£8.50</b>
<b>POLLO</b>	
<b>PETTO DI POLLO VERONIQUE</b> Breast of chicken with red and white grapes in marsala wine	<b>£11.20</b>
<b>PETTO DI POLLO CONTADINO</b> Breast of chicken in tomato, onions, wild mushrooms and white wine	<b>£11.80</b>
<b>PETTO DI POLLO PEPE NERO</b> Breast of chicken with pepper and white wine	<b>£11.70</b>
<b>PETTO DI POLLO SOFIA</b> Breast of chicken filled with mascarpone cheese and asparagus, covered in cream and tomato sauce	<b>£11.90</b>
<b>PETTO DI POLLO VALDOSTANA</b> Breast of chicken covered with ham, melted cheese and topped with tomato sauce	<b>£11.80</b>

**PESCE**

<b>GAMBERONI DIAVOLA</b> King prawns in a spicy tomato chilli sauce	<b>£7.90</b>
<b>GAMBERONI PAPARAZZI</b> King prawns in white wine, butter and garlic on a bed of baby spinach	<b>£8.90</b>
<b>SCAMPI PROVINCIALE</b> Scampi in a tomato and garlic sauce on a bed of rice	<b>£10.70</b>
<b>CODA DI ROSPO MEUNIERE</b> Monkfish fillets covered with lemon, butter, parsley and white wine	<b>£11.90</b>
<b>SOGLIOLA ALLA GRIGLIA</b> Grilled Dover sole	<b>£8.80</b>
<b>SOGLIOLA ALLA FIORENTINA</b> Fillets of Dover sole on a bed of fresh spinach, covered in a cream and mushroom sauce	<b>£7.90</b>

**VITELLO**

<b>SCALOPPINE ALLA ROMANA</b> Veal covered with Parma ham in a white wine sauce	<b>£8.50</b>
<b>SCALOPPINE PAPARAZZI</b> Veal with mushrooms and prawns in a cream sauce	<b>£12.40</b>
<b>SCALOPPINE MILANESE</b> Veal coated with fine bread crumbs	<b>£12.90</b>
<b>SCALOPPINE CORDON BLEU</b> Veal rolled and filled with ham and cheese and covered in a red wine sauce	<b>£11.20</b>
<b>SCALOPPINE CONTADINO</b> Veal in wine, wild mushrooms, olives, onions and tomato sauce	<b>£11.80</b>

**CARNE**

<b>BISTECCA BOSCHETTO</b> Scotch sirloin steak in red wine, onions and mushrooms	<b>£14.50</b>	<b>£15.50</b>
<b>BISTECCA ALLA DIANA</b> Traditional steak Diane	<b>£14.50</b>	<b>£16.80</b>
<b>MEDAGLIONE DOLCELATTE</b> Medallions of Scotch fillet covered with dolcelatte soft blue cheese in a red wine sauce	<b>£14.80</b>	<b>£17.50</b>
<b>MEDAGLIONE PAPARAZZI</b> Medallions of Scotch fillet in a madeira sauce	<b>£15.40</b>	<b>£16.90</b>
<b>FILETTO ALLA GRIGLIA</b> 10oz prime Scotch fillet steak	<b>£23.50</b>	<b>£21.50</b>
<b>FEGATO DI VITELLO</b> Calf's liver in butter and sage or bacon and onions	<b>£23.50</b>	<b>£14.50</b>

**LEGUMI**

Chef's selection of three vegetables of the day **£4.00**

Your selection **£2.00 (per)**

**INSALATA MISTA**  
Mixed Salad **£4.50**

**POMADORO E CIPOLLA ROSSA**  
Tomato and red onions **£4.00**

**RUCOLA E PARMIGIANO**  
Rocket salad and parmesan cheese **£4.80**

**DOLCE**

A wide selection of daily home-made desserts **£5.50**

Finest Italian Ice Creams **£3.80**

**COFFEE**

French filter	<b>£2.00</b>
Espresso	<b>£2.20</b>
Large Espresso	<b>£2.40</b>
Capuccino	<b>£2.40</b>
Caffe E Latte	<b>£2.90</b>

SPECIALITIES OF THE DAY DISPLAYED ON OUR BLACKBOARD • IF YOU

DO NOT SEE A DISH YOU'RE LOOKING FOR PLEASE ASK • COVER CHARGE £1.00 PER HEAD

Paparazzi.

November 2008