

Dining Options

Appetizers

Cheese Calzone

Ricotta and Parmesan cheese custard in crisp pastry crust. 5.75

Meat & Cheese Calzone

Italian sausage, cheese custard, and fresh spinach, with mustard sauce. 6.25

Celery & Olive Antipasto

Fresh, crisp celery and Calamata olives, with olive oil vinaigrette. 5.50

Tomato & Onion Antipasto

Thin-sliced tomatoes and onions, fresh basil, with balsamic vinaigrette. 5.75
Available w/ Gorgonzola cheese for. 7.50

Mixed Cold Antipasto

A selection of chilled finger foods, including fresh vegetables pepperoni and cheese. 7.75

Anchovy & Pimento Antipasto

Anchovy fillets and pimentos, served over chopped egg with olive oil vinaigrette. 6.50

Eggplant Parmigiana

Eggplant, baked with cheese, mushrooms, and tomato sauce. 8.75

House Vegetables

Generous serving of sauteed fresh vegetables. 5.75

Soup & Salad

Garlic Bread

Generous serving of Paparazzi's garlic bread, or plain bread served with olive oil for dipping or sweet butter. 4.00

Soup

Chef's selection of the day. Cup 3.25 Bowl 3.75

House Salad

Regular 3.25 Large 4.25

Caesar Salad

Regular 4.25 Large 6.00

Gorgonzola Cheese

Italian bleu cheese, side (enough for two) 2.25

Our menu is priced ALLA CARTA, so you can order only those items you desire. If you wish a full dinner, which includes a small house salad or a cup of soup, and garlic bread, add 5.25 to the price of a pasta dish or meat entree. Prices subject to change without notice.

Pasta & Sauces

Pastas

Cappellini Fettuccine Linguine Spinach Fettuccine Gnocchi
Meat-Filled Ravioli Cheese-Filled Ravioli
Meat-Filled Tortellini Cheese-Filled Spinach Tortellini
(for filled pastas, add 2.00 to price of sauce)

Any Pasta. Any Sauce.

Mix & Match. You be the creator.

Our customers come up with the most interesting combinations!

Sauces

Marinara / tomato sauce 7.25
Garlic, olive oil, mushrooms 7.75
Bolognese / meat sauce 8.25
Tomato sauce with sausage and peppers 8.25
Al Fredo / cream, Parmesan cheese 8.25
Pesto / spinach, basil, oil, garlic, pine nuts 8.25
Carbonara / bacon, cheese, egg, cream 8.50
Gorgonzola / cream, Italian bleu cheese, black olives 8.50
Paparazzi / cream, Parmesan cheese, pesto 8.75
White wine clam sauce 8.75
Side of meatballs 3.50

Pasta Dishes

Polenta

Our own cornmeal polenta with
Mozzarella cheese and mushrooms
Baked with Marinara sauce. 8.75
Baked with Bolognese sauce. 9.75

Shells Florentine

Tender pasta shells filled with three
cheeses and spinach, baked in a
mushroom cream sauce. 10.25

Eggplant Parmigiana

Lightly breaded eggplant, baked with
cheeses, mushrooms and Marinara sauce. 8.75

Cannelloni

Veal cannelloni topped with
Marinara sauce. 9.00

Lasagna

Layered with ricotta and mozzarella
cheese, spinach, and Bolognese sauce. 9.25

Entrees

Chicken in Parchment

Chicken breast with sausage, spinach, and white wine sauce. 12.00

Chicken Cacciatora

Sauteed chicken breast, with mushrooms, in a red wine sauce. 11.75

Stuffed Fillet of Sole

Sole stuffed with spinach and cheddar cheese. Served with ricotta and pesto-filled tomato. 11.50

Shrimp Scampi

Sauteed shrimp with butter, garlic, and mushrooms. 14.25

Braised Pork Chop

Boneless pork chops, braised in red wine sauce and rosemary. 13.25

Italian Sausage

Spicy, hot Sicilian sausage links gently simmered in tomato sauce. 11.50

Veal Saltimbocca

Thin scallops of Provimi veal, filled with prosciutto and sage. 13.50

Veal Piccata

Scallops of veal sauteed with lemon, parsley, and capers. 13.25

Veal Marsala

Scallops of veal sauteed with mushrooms, Marsala wine. 13.25

Veal Paparazzi

Veal cutlet with sausage and mushrooms, baked in flaky pastry with select seasonings. 13.00

Veal Parmigiana

Breaded veal cutlet, baked with cheese, mushrooms, and tomato sauce. 12.50

Beef and Sausage Polpettone

Beef and sausage meatloaf with mozzarella and Italian spices. 11.50

Desserts

Gelato

Italian ice. Ask a server for the flavor of the day. 4.50

Rum Cake

A light sponge cake with cream filling rum, and whipped cream. 5.25

Chocolate Mousse

An Italian-style chocolate mousse. 5.25
With raspberry puree. 5.50

Cannoli

Delicate pastry tubes, filled with sweetened-ricotta cheese, fruit, nuts and chocolate. 5.25

Spumoni Ice Cream

Genuine Italian spumoni, with a splash of Frangelico liqueur. 5.25

Biscotti

Italian pecan biscotti, the Italian dipping cookie. 2 for 3.50

With the exception of spumoni, all of our desserts are made here.

Beverages

Wine by the Glass

House Wine (Chablis or burgundy)	3.0 / Bottle 14.00
Champagne, Domaine Chandon Brut	6.75
Kir (white wine and cassis over ice)	3.75
Champagne Kir (champagne and cassis over ice)	7.50
Kenwood White Zinfandel	3.50
Rodney Strong Chardonnay	4.00
Hahn Merlot	4.00
Ruffino Chianti	4.00
Companile Pinot Grigio	4.00
Mark West Pinot Noir	4.00

Beer 3.75

Molson Golden
Anchor Steam
Labatt Blue Light
Heineken
Birra Peroni
Paulaner (non-alcoholic)

Other Beverages

Coca-cola, Sprite, Diet Coke	1.00
Pellegrino Mineral Water	1.25
Lemonade, Milk	1.00
Coffee, Tea, Herbal Tea	1.00
Espresso, decaffeinated espresso	3.25
Cappuccino (our own, with whipped cream)	3.50
Cafe Paparazzi (coffee, liqueur, and whipped cream)	5.00

Bottled Wine

White Wine

Ruffino Libaio	19.00
Fontana Candida Frascati	15.00
Companile Pinot Grigio	19.00
Rodney Strong Chardonnay	18.50
Kiona White Riesling	16.50

Spumante & Champagne

Stock Asti Spumante	15.75
Gruet Blanc de Noir	18.50
Domaine Chandon Brut	31.00

Blush Wine

Kenwood White Zinfandel	16.50
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Red Wine

Ruffino Chianti	19.00
Le Bocce Chianti Classico	25.00
Nipozzano Riserva Chianti	35.00
Thorn-Clarke Terra Barossa Shiraz	25.75
Hess Cabernet Sauvignon	24.50
Mark West Pinot Noir	19.00
Benton Lane Pinot Noir	30.00
Hahn Merlot	19.00
Ridge Three Valley Zinfandel	31.75
Allegrini Valpolicella Classico	25.25

Paparazzi also maintains a Reserve Wine List and an extensive list of Liqueurs.