

# PAPARAZZI

## Ristorante & Chophouse

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### INSALATE

#### COCOMERO & POMODERI

WATERMELON/HEIRLOOM TOMATOES/GOAT CHEESE/PISTACHIOS/AGED BALSAMIC/VIRGIN OLIVE OIL

14

#### BURRATA & POMODERI

BURRATA CHEESE/HEIRLOOM TOMATOES/FRISÉE/BASIL OIL

15

#### ROMANA ALLA GRIGLIA

GRILLED ROMAINE LETTUCE/FETA CHEESE/KALAMATA OLIVES/ROMA TOMATO/RED ONIONS

15

#### LATTUGHE MISTE\*\*\*

CHERRY TOMATOES/RICOTTA CHEESE/CUCUMBER/CARROTS/RADISH/MIXED GREENS/RED WINE VINAIGRETTE

12

#### LITTLE GEM CAESAR

SHAVED ASIAGO CHEESE/HERB POLENTA CROUTONS/ORGANIC LITTLE GEM LETTUCE

14

#### CIABATTA ALL'AGLIO

GARLIC CIABATTA BREAD/SERVED WITH FRA DIAVOLO SAUCE

8

### ANTIPASTI

#### THREE DIP

BASIL PESTO/BELL PEPPERS/RICOTTA CHEESE WITH GREEN OLIVES/ROSEMARY CRISP

14

#### CARPACCIO DI FILETTO, RUCOLA & GRANA

THINLY SLICED BEEF FILET MIGNON/WILD ARUGULA/GRANA PADANO/DIJON MUSTARD AIOLI

15

#### INSALATA DI POLIPO CON FAGIOLI MARINATI

OCTOPUS/GIANTS BEAN SALAD/CELERY/TOMATO CONFIT/SPICY PEPPERONCINO SAUCE/LEMON OIL

15

#### PEPPERONI & ITALIAN SAUSAGE FLATBREAD

MOZZARELLA CHEESE/OLIVES/OREGANO

17

#### MARGHERITA FLATBREAD

TOMATO-BASIL SAUCE/MOZZARELLA/DICED ROMA TOMATOES

15

#### CALAMARI FRITTI\*\*\*

TENDER FRIED CALAMARI/SPICY TOMATO SAUCE/CHARRED FRESH LEMON

14

#### PARMIGIANA DI MELANZANE

EGGPLANT PARMIGIANA/SAN MARZANO TOMATO SAUCE/MOZZARELLA/PARMIGIANO/BASIL

14

#### IL TAGLIERE DEI FORMAGGI

ITALIAN ARTISAN CHEESES/SEASONAL DRIED FRUITS & NUTS/WHOLE HONEYCOMB/CROCCANTINI

24

#### CAPESANTE & SEPIE

ROASTED SEA SCALLOPS/CUTTLEFISH/SWEET & SOUR VEGETABLE COMPOTE/YELLOW PEPPER COULIS/SQUID "ASH"

14

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### PASTA

<b>CAVATELLI ALLA NORMA</b> FRESH CAVATELLI PASTA/SAUTÉED EGGPLANT/SAN MARZANO SAUCE/RICOTTA SALATA CHEESE/MICRO BASIL	20
<b>TAGLIATELLE ALLA BOLOGNESE</b> HOMEMADE PASTA RIBBONS IN RICH BOLOGNA STYLE MEAT SAUCE TOPPED WITH PARMIGIANO REGGIANO	23
<b>FUSILLI PRIMAVERA ALL'ORTOLANA</b> WHOLE WHEAT FUSILLI/BABY ZUCCHINI/CARROTS/FAVA BEANS/PEAS/ARTICHOKES/MARINATED TOMATOES PESTO SAUCE SHAVED "PECORINO AL TARTUFFE"	20
<b>PAPPARDELLE CON SUGHETTO AL POLLO</b> ORGANIC YOUNG CHICKEN RAGOUT/WILD MUSHROOMS/SUN-DRIED TOMATOES/PEAS/ASIAGO CHEESE	24
<b>GARGANELLI CON SALSICCIA</b> ITALIAN SAUSAGE/HAND-ROLLED PASTA/PARMIGIANO/LEMON CREAM SAUCE/CHERRY TOMATOES/SWISS CHARD	23
<b>LASAGNA AL BRASATO***</b> FRESH PASTA/BRAISED BEEF SHORT RIBS,/FRESH RICOTTA CHEESE/SPINACH/PARMIGIANO BÉCHAMEL SAUCE	29

### MARE

<b>IL CIOPPINO DEI PAPARAZZI***</b> MÉLANGE OF SEAFOOD & SHELLFISH/FENNEL POMODORO BROTH/GRILLED GARLIC CIABATTA	37
<b>BRANZINO IN PADELLA</b> PAN-SEARED MEDITERRANEAN SEA BASS WITH ROASTED FINGERLINGS POTATOES/HARICOTS VERT HEIRLOOM CHERRY TOMATOES/TAGGIASCA OLIVES & CITRUS TOSSED WITH BLOOD ORANGE VINAIGRETTE	35
<b>ARAGOSTA TAGLIOLINI NERI ALL'ASTICE</b> BLACK TAGLIOLINI/LOBSTER/PUTTANESCA SAUCE/SKUNA BAY SALMON CAVIAR/YELLOW TOMATO PASTA	41
<b>MERLUZZO CILENO AL PISTACCHIO</b> PISTACHIO CRUSTED CHILEAN SEA BASS/CLAMS/ROASTED TOMATO-SAFFRON RISOTTO/ENGLISH PEA EMULSION FIESOLE ARTICHOKES/PEA SHOOTS	36
<b>SALMONE ARROSTO</b> ROASTED SKIN-ON SKUNA BAY SALMON/FREGOLA SARDA/ROASTED BELL PEPPER-TOMATO RAGOUT BABY ZUCCHINI/YELLOW PEPPER COULIS	31

### TERRA

<b>LOMBATA DI AGNELLO E ARAGOSTA CODA ***</b> LAMB LOIN & LOBSTER TAIL/YUKON GOLD POTATOES/TRUFFLE-MARSALA REDUCTION/BÉARNAISE SAUCE	52
<b>LA BISTECCA DEL VACCARO ***</b> BONE-IN "COWBOY RIBEYE STEAK"/HEIRLOOM POTATO/BELL PEPPER "GHIOTTA"	49
<b>FILETTO ALLA GRIGLIA</b> FILET MIGNON/NERO D'AVOLA WINE GLAZE/ASIAGO POTATO GRATIN/ORGANIC ASPARAGUS PIOPPINI MUSHROOMS	45
<b>OSSOBUCO DI VITELLO</b> BRAISED ORGANIC VEAL SHANK/RISOTTO MILANESE/ORANGE GREMOLATA/ROASTED BABY CARROTS	41
<b>POLLO AL MATTONE</b> GRANA PADANO CRUSTED CHICKEN UNDER THE BRICK/HERB ROASTED FINGERLING POTATOES RAINBOW CHARD IN ROSEMARY VEAL REDUCTION	29
<b>ABBACCHIO SCOTTADITA</b> GRILLED LAMB CHOPS/SARDINIAN COUS-COUS/CAPONATA/AGED CHERRY BALSAMIC/PIQUANT PEPPERS	44