

WELCOME TO PAPARAZZI

SET MENU

STARTER

FUNGHI RIPIENE DI VITELLO

Veal mince meat, spinach and mozzarella stuffed mushrooms.

AVOCADO GAMBERETTI

Sliced avocado, peeled prawns with marie rose sauce.

DUE COLORE ZUPPE

Roast peppers and sundried tomato soup. (two colour)

ASPARAGI ALLA PARMIGIANA

Fresh steamed asparagus topped with parmesan cheese.

MAIN COURSE

ARROSTO DI TACCHINO

Roast breast of turkey served with festive trimings.

POLLO GORDON BLEU

Breast of chicken with cheese and ham filling in breadcrumbs served with cream and brandy sauce.

BISTECCA D'AGNELLO

Lamb steak in garlic, red wine and rosemary sauce.

VITELLO MILANESE

Veal escalop in breadcrumbs served with spaghetti napoli.

PASSERA PAPARAZZI

Fillet of plaice in asparagus, prawns and cream sauce.

All main courses served with vegetables of the day and sauté potato.

SWEET AND COFFEE