

PAPARAZZI RESTAURANT

ANTIPASTI FREDDI - Cold Appetizers

Insalata Caesar

Romaine lettuce with anchovy dressing and Parmesan crispy prosciutto, olives and garlic crostini

Trio Bruschetta Romana

A variety of bruschetta served on French bread with tomato parmesan, mushrooms, mascarpone blue cheese, roasted onion, bell peppers, olives, anchovy and mozzarella

Antipasto

Prosciutto, salami, pepperoni, sopressata, kalamata olives, bell pepper and sundried tomato

Carpaccia di Tonno

Tuna Carpaccio with capers, olives, cherry tomatoes, baby greens, olive oil, balsamic vinegar and cracked pepper

Pomodoro Caprese

Plum Roma tomatoes with basil, fresh mozzarella and extra virgin olive oil

Insalata di Rucola

Arugula with grilled zucchini, bell pepper, Portobello mushroom, artichoke, olives, cherry tomatoes and balsamic dressing

ZUPPE - Soup

Biscotto di Aragosta

Lobster bisque with blue cheese mascarpone cream

Minestrone Zuppa

Traditional Italian vegetable soup

ANTIPASTI CALDI - Hot Appetizers

Melanzana Mozzarella

Battered eggplant with marinara sauce and melted mozzarella

Calamari Fritti

Crispy fried squid served with tartar sauce and lemon

Ravioli Oscar

Spinach and ricotta ravioli served with Portobello mushroom, sundried tomato and cream sauce

PASTA - Pasta Entrees

Spaghetti Bolognese

Spaghetti with meat sauce and Parmesan

Linguini Frutti di Mare

Sautéed shrimp, mussels, clams and calamari tossed in Arrabiata sauce

Fettuccini Alfredo con Pollo

Chicken breast in classic Alfredo sauce with mushrooms

Lasagna Italiano

Oven baked lasagna with meat sauce and mozzarella

Tortellini Primavera

Vegetarian pasta dish with zucchini, mushroom, onions, bell peppers, artichoke, olives, broccoli, plum tomato, garlic butter and Italian pesto

PESCE - FISH ENTREES

Cernia al Limone

Pan seared grouper filet with lemon garlic and rosemary sauce served with fingerling potatoes and green beans

Espadon Senape

Whole grain mustard and balsamic glazed swordfish filet served with polenta, green beans and a bell pepper sauce

CARNE & POLLO - Meat & Chicken Entrees

Filetto di Manzo alla Gorgonzola Grilled beef tenderloin served with mushroom risotto, green beans, red wine sauce and mascarpone blue cheese

Veal Parmigiano

Breaded veal topped with marinara sauce and melted mozzarella served with aioli spaghetti

Pollo Mozzarella

Chicken breast with prosciutto ham, baked with mozzarella cheese and served with polenta, green beans and a red wine sauce

DESSERT

Tiramisu

Mascarpone cheese mousse layered with ladyfingers, preched in strong coffee and amaretto liqueur

Cappuccino Dessert

A fancy coffee flavored mousse accompanied with a cookie and cream

Cannoli

Crispy cannoli shell filled with a flavorful cream enhanced with tutti frutti and chocolate chips served with a pistachio sauce

Bisquottis

A classic Italian almond cookie served with whipped cream

Please be advised that products containing wheat, eggs and shellfish may be used in food preparation. While the Hotel will take reasonable care to comply with special food preparation requests, the Hotel cannot guarantee regarding the avoidance of specified ingredients.