

## WOODFIRED PIZZA From 5.30pm

**Aglione Pizza V -** \$14.00  
Mozzarella, garlic, olive oil and oregano.

**Margherita V** \$19.00  
Napolitana sauce, buffalo mozzarella and basil.

**Fiorentina** \$20.00  
Napolitana sauce, mozzarella, Italian sausage, roasted capsicum.

**Pollo Con Peperoni** \$22.00  
Napolitana sauce, mozzarella, chicken, roasted capsicum, onion, fresh tomato and rosemary.

**Mamma Rosa** \$23.00  
Napolitana sauce, mozzarella, artichokes, eggplant, prosciutto and semi sundried tomatoes.

**BBQ Chicken** \$23.00  
Chicken, bacon, onion, mozzarella, BBQ sauce.

**Australiana** \$23.00  
Napolitana sauce, mozzarella, bacon, ham and pineapple.

**Capricciosa** \$23.00  
Napolitana sauce, mozzarella, ham, mushrooms, olives and artichokes.

**Vegetarian** \$23.00  
Napolitana sauce, mozzarella, eggplant, roast capsicum and artichoke.

**Meatlovers** \$24.00  
Bacon, ham, Italian sausage

**Pizza Diavala** \$25.00  
Fresh Italian sausage, roasted fennel, dry chilli flakes, Napolitana sauce, mozzarella.

**Calabrese** \$25.00  
Napolitana sauce, mozzarella, Italian sausage, olives, mushrooms, anchovies, fresh tomato and oregano.

**Quattro Formaggi** \$26.00  
Rosemary, garlic, mozzarella, buffalo mozzarella, gorgonzola, pecorino.

**Pizza Virginia** \$26.00  
Napolitana sauce, mozzarella, prosciutto, shaved parmesan, rocket and truffle oil.

## WOODFIRED PIZZA From 5.30pm

**Works** \$28.00  
Roast capsicum, Italian sausage, bacon, mushrooms, olives

**Pizza Gamberoni** \$30.00  
King prawns, avocado, onion, dry chilli flakes, mozzarella, Napolitana sauce (6 prawns cut in half)

**Marinara** \$30.00  
Napolitana sauce, mozzarella, garlic prawns, calamari, mussels, anchovie

### extras:

**Buffalo mozzarella** (approx 60-70gms) \$6.00

**BBQ Sauce** \$2.00

**Vege/Cheese (Extra)** \$3.00

**Meat (Extra)** \$5.00

**Prawns** (4 prawns cut in half) \$10.00

**No half/half pizzas**



THE MESSINEO FAMILY AND  
STAFF AT PAPARAZZI WISH  
YOU A BUON APPETITO

phone 9586 1166



# TAKEAWAY MENU

**Open 7 Days A Week**  
11:00am - 2:00pm & 5:30pm till late

UBER  
**eats**

**MENULOG**

phone 9586 1166

2/2b Peel Street, Mandurah 6210  
Email: [paparazzi.cafe@westnet.com.au](mailto:paparazzi.cafe@westnet.com.au)  
[www.paparazzirestaurant.com.au](http://www.paparazzirestaurant.com.au)

## STARTER

<b>Garlic Bread</b> (2 per serve) V	<b>\$6.00</b>
<b>Bruschetta</b> (1 per serve) V Tomato, basil, red onion, garlic and olive oil on char grilled woodfired bread.	<b>\$7.00</b>
<b>Fresh Bread</b> V – (per slice) Woodfired bread baked daily.	<b>\$2.00</b>
<b>Cozze Piccante (Chilli Mussels)</b> G Large serve	<b>\$30.00</b>
<b>Gamberi Con Agilo</b> G	<b>\$19.00</b>
Traditional garlic prawns with garlic and olive oil.	
<b>Chilli Calamari</b> G*	<b>\$16.00</b>
Tender calamari with tomato salsa in olive oil and lemon.	
<b>Salt &amp; Pepper Squid</b>	<b>\$15.00</b>
<b>Grilled Italian sausage</b>	<b>\$13.00</b>
<b>Garlic Mushrooms</b>	<b>\$12.00</b>
<b>Italian Salad</b>	<b>\$7.00</b>

## PIZZA BREADS From 5.30pm

<b>Pizza Bread</b> - Rosemary, garlic, sea salt, extra virgin olive oil.	<b>\$10.00</b>
<b>Pizza Bread</b> - Prosciutto, extra virgin olive oil, herbs.	<b>\$15.00</b>
<b>Pizza Bread</b> - Fresh tomato, basil, white anchovie fillet.	<b>\$14.00</b>
<b>Pizza Bread</b> - Olive tapenade, buffalo mozzarella, sun dried tomato, basil, extra virgin olive oil.	<b>\$15.00</b>



## PASTA

<b>Spaghetti Aglio Olio</b> V	<b>\$14.00</b>
Olive oil, garlic, dry chilli and parmesan cheese.	
<b>Lasagne</b>	<b>\$20.00</b>
Layers of freshly made pasta together with a rich meat sauce, béchamel sauce, parmesan and mozzarella cheese.	
<b>Gnocchi Napolitana</b> V	<b>\$20.00</b>
Potato dumplings tossed in a fresh Napolitana sauce.	
<b>Penne Arrabiata</b>	<b>\$20.00</b>
With Italian sausage, basil and a touch of chilli. Napolitana sauce.	
<b>Ravioli Napolitana</b>	<b>\$23.00</b>
Home made pasta squares filled with prime beef tossed in Napolitana sauce.	
<b>Ravioli Paparazzi</b>	<b>\$23.00</b>
with sautéed mild chilli, Italian parsley and cream sauce.	
<b>Gnocchi Gorganzola</b>	<b>\$24.00</b>
Gnocchi tossed with poached pear, walnuts and gorganzola cheese in a cream sauce.	
<b>Spaghetti Bolognese</b>	<b>\$24.00</b>
Traditional Italian meat sauce.	
<b>Fettuccine Carbonara</b>	<b>\$24.00</b>
Bacon, cream, egg, parmesan cheese and black pepper.	
<b>Penne Rosella</b> V	<b>\$25.00</b>
Roast capsicum, mushrooms, eggplant and spinach in a tomato and cream sauce.	
<b>Chicken Tortellini</b>	<b>\$25.00</b>
Pasta Crowns filled with Chicken gently tossed with a mushroom cream sauce.	
<b>Penne Campagnola</b>	<b>\$26.00</b>
Chicken, sundried tomatoes and mushroom in a tomato and cream sauce.	
<b>Fettuccine Con Gamberi</b> V*	<b>\$30.00</b>
Sautéed prawns with avocado and English spinach in garlic and extra virgin olive oil.	
<b>Spaghetti Marinara</b>	<b>\$30.00</b>
Squid, fish, mussels and prawns in a Napolitana sauce.	
<b>Chicken and Mushroom Risotto</b>	<b>\$24.00</b>

\*\* (V) Vegetarian, (G) Gluten Free, (\*) Optional.

## MAIN COURSE

<b>Crumbed Chicken or Veal Cottoletta</b>	<b>\$24.00</b>
Crumbed chicken or veal served with either chips, salad or spaghetti Napolitana.	
<b>Chicken Scaloppine</b> G*	<b>\$26.00</b>
Chicken breast medallions in a creamy mushroom sauce, served with spaghetti Napolitana.	
<b>Chicken Or Veal Parmigiana</b>	<b>\$26.00</b>
Served with salad, chips or spaghetti Napolitana.	
<b>Braised Lamb Shank</b>	<b>\$29.00</b>
Served with mash potato.	
<b>Barramundi Wings</b>	<b>\$34.00</b>
Topped with sweet chilli salsa. Served with chips and salad.	
<b>Veal Saltimbocca</b>	<b>\$37.00</b>
Filled with prosciutto, mozzarella cheese, sage in a white wine cream sauce. Served with mash and green beans.	
<b>Scotch Fillet</b>	<b>\$44.00</b>
Served with green beans, mash (mushroom or pepper sauce).	

  

<b>Homemade Canoli (3)</b>	<b>\$10.00</b>
<b>Tiramisu</b>	<b>\$11.00</b>
<b>Eton Mess</b>	<b>\$11.00</b>
<b>Poached Pear</b>	<b>\$11.00</b>

## DESSERT

All dishes are made in house with quality ingredients sourced locally in Western Australia

**We are proud to use all Australian seafood**

Take advantage of our 3 course lunch menu at \$22 per person