

PAPA RAZZI

TRATTORIA

PASSED HORS D'OEUVRE

Select 4

SCALLOP WRAPPED IN BACON

BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

STUFFED MUSHROOM

sweet italian sausage, goat cheese, spinach, bread crumbs

PROSCIUTTO & FIG

prosciutto di parma, fig jam, gorgonzola cheese, toast point

MEATBALL SLIDER

herb ricotta, brioche bun

TOMATO MOZZARELLA SKEWER

marinated grape tomatoes, ciliegine mozzarella

CHICKEN PARMESAN SKEWER

parmesan bread crumbs, pomodoro sauce

FOCACCIA PIZZA

san marzano tomatoes, whole milk mozzarella, basil

15. PER PERSON

add additional passed hors d'oeuvre at 3. each

PRESENTED DISPLAYS

GRILLED & ROASTED SEASONAL VEGETABLES

white bean hummus, grilled bread

5. per person

FRITTO MISTO

calamari, lemon, arugula, lemon garlic aioli

10. per person

COCKTAIL SHRIMP

chilled shrimp served with cocktail sauce

12. per person

ARTISAN CHEESE

honeycomb, apricot jam, crackers, grilled bread

8. per person

BAKED BRIE

puff pastry, seasonal fruit compote

7. per person

ANTIPASTO

a selection of italian meats & cheeses, roasted & marinated vegetables, rustic bread

12. per person

PAPA RAZZI

TRATTORIA

THREE COURSE DINNER MENU

Served with freshly made focaccia bread

FIRST COURSE

Select 2

ROMAINE

romaine, arugula, radicchio, fennel, grana padano, lemon basil vinaigrette

CAESAR

romaine, grana padano, focaccia crisps, creamy anchovy dressing

BEEF & SAUSAGE MEATBALLS

pomodoro sauce, roasted garlic ricotta, grilled bread

BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

- supplemental charge 3. per person -

SECOND COURSE

Select 4

CAMPANELLE ALA NORMA

roasted eggplant, basil, pecorino, pomodoro

PENNE CON POLLO

grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino

CHICKEN PARMESAN

pan-fried, penne, pomodoro

CHICKEN PICCATA

pan-sautéed chicken scaloppini, lemon, white wine, caper butter sauce, creamy asparagus risotto

GRILLED SALMON

roasted radishes, kohlrabi, watercress, black rice farrotto, peach vinaigrette

BISTECCA

14 oz sirloin, braised greens, polenta frita, chimmi churri

- supplemental charge 8. per order -

SCALLOPS

creamed corn, maitake mushrooms, snow peas, grape tomatoes

- supplemental charge 8. per order -

THREE COURSE DINNER MENU

continued

THIRD COURSE

Select 2

TIRAMISU

espresso soaked ladyfingers, amaretto-mascarpone mousse, espresso creme anglaise

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries

PISTACHIO CAKE

ricotta-cream layer cake

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

served with freshly brewed coffee & assorted herbal teas

48. PER PERSON

ADD A PASTA COURSE

PENNE POMODORO

basil, pomodoro

4. PER PERSON

DINNER BUFFET

Served with freshly made focaccia bread

ROMAINE

romaine, arugula, radicchio, fennel, grana padano, lemon basil vinaigrette

CAESAR

romaine, grana padano, focaccia crisps, creamy anchovy dressing

~Select 4 entrees~

PENNE CON POLLO

grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino

PENNE POMODORO

basil, pomodoro

CAMPANELLE ALA NORMA

roasted eggplant, basil, pecorino, pomodoro

RAVIOLI POMODORO

ricotta ravioli, snow peas, mint pistachio pesto, shaved radishes

CHICKEN PICATTA

pan-sauteed chicken scallopini, lemon, white wine, caper butter sauce

RIGATONI BOLOGNESE

beef, veal, pork, tomato ragu, cream, grana padano

- supplemental charge 3. per person –

CHICKEN PARMESAN

pan-fried, penne, pomodoro

- supplemental charge 5. per person –

ATLANTIC SALMON

coriander encrusted, citrus vinaigrette

- supplemental charge 6. per person –

SLICED TENDERLOIN TIPS

red wine balsamic sauce

- supplemental charge 10. per person –

ROASTED SEASONAL VEGETABLES

CANNOLI

fried pastry dough with sweet cream filling

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries

50. PER PERSON