

PAPA • RAZZI

TRATTORIA • BAR

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Papa Razzi: New Location, New Look, Great Patio

BOSTON (September 20, 2010) – One of Boston’s most notable and respected restaurant companies, the Back Bay Restaurant Group, has moved its anchor location up the street, enhancing its amenities and offerings with modern touches and new menu items.

“I am thrilled to be relocating our landmark Papa Razzi restaurant onto Newbury Street,” said Charles F. Sarkis, the legendary founder and CEO of the Back Bay Restaurant Group. “The new look and feel and patio dining will offer our loyal guests and visitors an enhanced Back Bay dining experience.”

For more than 20 years, the original Papa Razzi was located on Dartmouth Street at the corner of Newbury. This week, Papa Razzi opens its newest location at 159 Newbury Street in the former Bouchee Urban Brasserie location, blending elements from the traditional Papa Razzi concept with modern touches and a dynamic outdoor patio.

The multi-level interior of the restaurant will feature an updated look and feel incorporating contemporary lighting, painted tin ceilings, Italian wall décor, plush circular booths, and a classic zinc bar. With its premiere location in the heart of Newbury Street, the sunken patio will certainly prove to be a "see and be seen" dining destination. Outdoor heaters provide comfortable dining conditions and allow for the space to be up to twenty degrees warmer than the outside temperature, accommodating al fresco dining late into the fall and early in the spring.

The restaurant will feature over ten delicious new menu items in addition to traditional favorites like Spaghetti Bolognese and award-winning Cesare salad. A few of the new menu items include:

- Rollatini Melanzana: thinly-sliced eggplant rolled with ricotta and prosciutto and finished with pomodoro sauce (\$8.50)
- Spinachi Insalata: baby spinach tossed with fresh strawberries, shiitake mushrooms, goat cheese and white balsamic vinaigrette (\$8.99)
- Pollo Arrabbiata Pizza: with grilled chicken, spicy crushed tomatoes and mozzarella (\$10.99)
- Gamberi Alla Forno: baked jumbo shrimp coated in panko crumbs and served with lemon-asparagus risotto (\$23.99)
- Orecchiette Salsiccia: ear-shaped pasta tossed with sweet Italian sausage and broccoli rabe (\$15.99)
- Spaghetti Alla Vitello Polpetta: tender veal meatballs tossed with spaghetti and hand-crushed pomodoro sauce (\$15.99)

Papa Razzi replaced the company’s Bouchee Urban Brasserie in this location, and the restaurant will continue to offer a few of Bouchee’s signature menu items (including Apple Salade, flatbreads, Moules a la Provençal, Chicken Hushwee and Braised Short Ribs) while they search for a new Back Bay location for the successful Bouchee concept.

To make a reservation, please call 617-536-9200 or visit www.paparazzitrattoria.com.