

PAPA • RAZZI

TRATTORIA • BAR

DINNER

ANTIPASTI

- ROLLATINI MELANZANA** thinly-sliced eggplant rolled with ricotta and prosciutto and finished with pomodoro sauce 8.50
- CALAMARI FRITTI** tender crispy calamari with hot peppers, lemon and arrabiata sauce 9.99
- BRUSCHETTA** wood-toasted focaccia with roma tomatoes, fresh basil and balsamic vinaigrette 7.50
- CARPACCIO*** thinly-sliced raw beef, capers, parmigiano and virgin olive oil 9.50
- GAMBERI ALLO SPIEDO** grilled shrimp with braised spinach and lemon vinaigrette 9.99
- MOZZARELLA CON PROSCIUTTO** fresh mozzarella wrapped in prosciutto with balsamic peppers 7.99
- MOZZARELLA FRITTA** fresh whole milk mozzarella lightly breaded and sautéed, finished with pomodoro sauce 8.50
- MELANZANA FRITTA** fresh eggplant, breaded and sautéed, topped with ricotta cheese, garlicky tomatoes and fresh greens 8.50

ZUPPE

- MINISTRONE** classic Italian vegetable soup with roasted chicken, spinach, plum tomatoes and fresh herbs bowl 5.50 cup 3.50
- PASTA E FAGIOLI** hearty Tuscan bean soup with seasoned chicken broth, pancetta, herbs and tiny pasta bowl 5.50 cup 3.50
- PAPA POMODORO** rustic tomato soup with chicken broth, torn focaccia, basil and parmigiano bowl 5.50 cup 3.50

INSALATE

- SPINACHI** baby spinach tossed with fresh strawberries, shiitake mushrooms, goat cheese and white balsamic vinaigrette 8.99
- MANZO*** beef tenderloin atop mesclun greens with chopped tomatoes, sweet red onions, gorgonzola and red wine vinaigrette 16.99
- INSALATA DI CHARLES** ribbons of romaine, arugula, radicchio and fennel with fresh lemon juice, olive oil and parmigiano 7.50
- CESARE*** award-winning traditional salad with romaine, shaved parmigiano, focaccia croutons and creamy anchovy dressing 7.99
- PANZANELLA** mixed greens, capers, tomatoes, torn focaccia and Vermont goat cheese in a red wine vinaigrette 7.99
- INSALATA DI CAMPO** mixed greens, dried cranberries, tomatoes and gorgonzola in a balsamic vinaigrette 7.99
- CAPRESE** sliced tomato, fresh mozzarella and fresh basil 7.99
- MISTA** Boston, romaine, arugula and red leaf lettuces, shaved leeks and tomatoes with a red wine vinaigrette 6.50

WEEKLY SPECIALS

SUNDAY

- VEAL PICCATA** tender veal pan-sautéed with white wine, lemon and capers, served with parmigiano risotto 21.99

MONDAY

- LASAGNE ALLA BOLOGNESE** with veal, mushrooms, pancetta, pink pomodoro and four cheeses 17.50

TUESDAY

- POLLO ALLA CACCIATORA** tender roasted chicken with mushrooms, onions, peppers, fresh herbs and plum tomatoes 17.99

WEDNESDAY

- PENNE POLPETTA AL FORNO** wood-fired penne in a zesty amatriciana sauce, classic meatballs and three cheeses 17.99

THURSDAY

- VITELLO MILANESE** long-bone veal chop with grissini crumbs, fresh lemon and insalatina 31.99

FRIDAY

- ARAGOSTA FRA DIAVOLO** 1.5 pound fresh Maine lobster tossed in a spicy hand-crushed pomodoro sauce with linguine 25.50

SATURDAY

- OSSO BUCO** slowly-braised veal shank simmered in a pinot noir demi-glace and served with parmigiano risotto 25.99

SIGNATURE PIZZA WOOD-FIRED, THIN CRUST

- MARGHERITA** crushed tomatoes, mozzarella, oregano and fresh basil 10.50
- PICCANTE** pepperoni, Italian sausage, crushed tomatoes and mozzarella 10.99
- POLLO ARRABBIATA** grilled chicken, spicy crushed tomatoes and mozzarella 10.99
- PUTTANESCA** olives, capers, marinated tomatoes, artichoke hearts and mozzarella 10.99
- QUATTRO FORMAGGI** oak-fired white pizza with mozzarella, mascarpone, romano and goat cheese 10.99
- POLPETTA** classic meatball pizza with tomato sauce, mozzarella and fresh basil 10.99

**These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.*

SECONDI

- GAMBERI ALLA FORNO** baked jumbo shrimp coated in panko crumbs, served with lemon-asparagus risotto 23.99
- FILETTO BALSAMICO*** two 5 oz. sautéed beef tenderloins with pan-roasted vegetables and balsamic vinegar sauce 25.99
- POLLO PICCATA** tender chicken breast pan-sautéed with white wine, lemon and capers and served with lemon-asparagus risotto 16.99
- BISTECCA ALLA BRACE*** aged 14 oz. center cut New York sirloin with braised spinach and crispy potatoes 26.99
- POLLO ALLA VALDOSTANA** grilled boneless chicken breast with prosciutto, fontina, marsala and wild mushrooms 16.99
- SCALOPPINE DI POLLO** chicken cutlet with fresh breadcrumbs, fresh lemon, butter and capers 17.50
- LOMBATINA DI VITELLO*** bone-in center cut 14 oz. veal chop grilled with wild mushrooms, marsala and fresh vegetables 30.99
- GALLO AL FORNO** slow-roasted lemon-garlic chicken finished crispy under an open flame with seared greens and potatoes 17.99
- SALMONE AL FORNO*** fresh wood-roasted Atlantic salmon fillet with spinach and crispy potatoes 20.99
- VITELLO ALLA PARMIGIANA** veal cutlet lightly breaded and pan-sautéed, topped with pomodoro sauce and mozzarella 21.99
- POLLO ALLA PARMIGIANA** boneless chicken breast lightly breaded, pan-sautéed and topped with pomodoro and mozzarella 17.99
- SCALOPPINE DI VITELLO** the finest veal cutlet with grissini crumbs, fresh lemon, butter and parsley 21.99
- PETTI DI POLLO** boneless, skinless chicken breast grilled with fresh lemon and virgin olive oil 14.99
- RISOTTO DEL GIORNO** risotto of the day, with Carnaroli rice and the freshest ingredients *priced daily*

SIGNATURE PASTA MADE-TO-ORDER SAUCES

- ORECCHIETTE SALSICCIA** ear-shaped pasta tossed with sweet Italian sausage and broccoli rabe 15.99
- SPAGHETTI ALLA VITELLO POLPETTA** tender veal meatballs tossed with hand-crushed pomodoro sauce 15.99
- RIGATONI CON LUGANEGA** sausage, mushrooms, crushed tomatoes and caramelized onions with a touch of cream 15.99
- BUCATINI ALL' AMATRICIANA** hollow spaghetti with pancetta, onions in chili oil, white wine, tomatoes and romano 14.99
- CAVATAPPI AFFUMICATI** hollow pasta spirals with roasted eggplant, roma tomatoes, smoked mozzarella and romano 14.99
- PORCINI TORTELLONI** large porcini mushroom filled pasta in a rich wild mushroom and tomato sauce 15.99
- AGNOLOTTI ALL' ARAGOSTA** lobster and ricotta filled pasta in lobster sauce with a touch of cream and fresh basil 18.99
- PENNE CON POLLO** sautéed chicken, fresh asparagus and roma tomatoes in a white wine butter sauce 15.99
- GNOCCHI DI SORRENTO** light potato pasta, pink pomodoro sauce and mozzarella 14.99
- ZITI AL POMODORO** simple pasta tubes with fresh basil and tomato sauce 12.99
- SPAGHETTI ALLA BOLOGNESE** pancetta, ground veal and mushrooms in a light tomato sauce with a touch of cream 15.99
- PENNE ALL' ARRABBIATA** pasta quills with browned garlic, virgin olive oil and white wine in a spicy pomodoro sauce 13.50
- RAVIOLI AL POMODORO** stuffed with spinach and ricotta in a light basil-tomato sauce 14.50
- FARFALLE CON POLLO** bowties with sautéed chicken, broccoli, garlic and extra virgin olive oil 15.99

Allergies: Before placing your order, please inform your server if a person in your party has a food allergy.

Gluten-free pasta, pizza and other items available upon request.

Enjoy our focaccia and hand-rolled grissini baked fresh in our kitchen daily.

WEEKEND BRUNCH

JOIN US FOR BRUNCH EVERY SATURDAY AND SUNDAY, AS WELL AS MONDAY HOLIDAYS FROM 11:30AM TO 3:00PM.
ALL BRUNCH ITEMS INCLUDE A CHOICE OF A COMPLIMENTARY **BELLINI PAPA RAZZI** OR A **MIMOSA COCKTAIL**.

SMOKED SALMON

Smoked salmon, capers, finely-chopped red onions, crispy leeks and crostini 10.99

MELON AND PROSCIUTTO

Fresh melon with prosciutto riserva and roasted peppers 7.99

OAK-FIRED FRUIT PIZZA

Mascarpone and a selection of fresh fruit on a thin crust pizza 10.99

CREPES

Rolled with fresh fruit and mascarpone and drizzled with a honey maple syrup 10.50

FRENCH TOAST

Oak-fired brioche bread topped with a selection of warm fresh seasonal fruit and maple syrup 10.99

STEAK AND EGGS*

New York sirloin with eggs any style, roasted potatoes and grilled crostini 16.99

GRILLED TENDERLOIN BENEDICT*

Petite filet mignon topped with poached eggs, Hollandaise and lobster garni on grilled English muffins 16.50

TUSCAN EGGS BENEDICT*

Poached eggs with pancetta, tomatoes and parmesan served with roasted potatoes and grilled crostini 12.50

CHICKEN HASH*

With poached eggs and English muffins topped with Hollandaise 11.99

FRITTATA

Three egg omelette with Italian bacon, chopped vegetables, plum tomatoes, Pecorino, smoked mozzarella and grilled crostini 11.99

LINGUINE AL FRESCO CON FUNGHI

Linguine tossed with wild mushrooms and pancetta in a light veal ragout 14.50

CHICKEN PAILLARD

Boneless breast of chicken pounded thin and pan-seared with fresh herbs and lemon, served with balsamic marinated plum tomatoes 13.99

GRILLED PETITE FILET*

On an English muffin and served with hand-cut crispy Yukon potatoes 13.99 with cheese 14.99

FRESH - SQUEEZED JUICES LEMONADE 2.99 ORANGE OR GRAPEFRUIT 3.99

At Papa Razzi, we use only the freshest and highest quality ingredients. From our hand-rolled grissini and focaccia baked daily in our kitchens, to our made-to-order sauces, wood-fired pizzas and desserts, we promise you exceptional food quality, great value, and a pleasant dining experience. We have selected an extensive list of wines chosen specifically for their value, and our entire team is committed to ensuring that your visit is memorable. Please let us know if you have special requests. We'll do our best to make your Papa Razzi experience pleasurable.



Another Back Bay Restaurant Group Original
www.paparazzitrattoria.com