

PAPA • RAZZI

TRATTORIA • BAR

Aurora 3-Course Brunch served with freshly made focaccia bread

PRIMI

INSALATA DI CHARLES ribbons of romaine, arugula, radicchio and fennel with fresh lemon juice, olive oil and parmigiano

CESARE award winning cesare salad with romaine, homemade focaccia croutons, creamy anchovy dressing and shaved parmigiano

MELON AND PROSCIUTTO fresh melon with prosciutto riserva and roasted peppers

FRESH SEASONAL FRUIT an assortment of fruit garnished with fresh mint

SECONDI

TENDERLOIN HASH with poached eggs and English muffins topped with Hollandaise

FRENCH TOAST oak-fired brioche bread topped with a selection of warm fresh seasonal fruit and maple syrup

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

RAVIOLI AL POMODORO stuffed with spinach and ricotta in a light basil-tomato sauce

SPAGHETTI ALLA BOLOGNESE pancetta, ground veal and mushrooms in a light tomato sauce with a touch of cream

POLLO PICCATA tender chicken breast pan-sautéed with white wine, lemon and capers and served with lemon-asparagus risotto

SALMONE AL FORNO fresh wood-roasted Atlantic salmon fillet with spinach and crispy potatoes

DOLCI

TIRAMISU Italian “pick me up” with ladyfingers, espresso, mascarpone, sweet cream and a touch of rum

MELE AL FORNO homemade apple walnut crisp served warm with vanilla gelato

26.95 per person

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Sole 3-Course Brunch served with freshly made focaccia bread

PRIMI

INSALATA DI CHARLES ribbons of romaine, arugula, radicchio and fennel with fresh lemon juice, olive oil and parmigiano

MELON AND PROSCIUTTO fresh melon with prosciutto riserva and roasted peppers

SECONDI

CHICKEN HASH with poached eggs and English muffins topped with Hollandaise

FRENCH TOAST oak-fired brioche bread topped with a selection of warm fresh seasonal fruit and maple syrup

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

SPAGHETTI ALLA BOLOGNESE pancetta, ground veal and mushrooms in a light tomato sauce with a touch of cream

PENNE CON POLLO sautéed chicken, fresh asparagus and roma tomatoes in a white wine butter sauce

PENNE ALL' ARRABBIATA pasta quills with browned garlic, virgin olive oil and white wine in a spicy pomodoro sauce

DOLCI

FRESH SEASONAL FRUIT an assortment of fruit garnished with fresh mint

TIRAMISU Italian "pick me up" with ladyfingers, espresso, mascarpone, sweet cream and a touch of rum

21.95 per person

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Buono Brunch Buffet served with freshly made focaccia bread

INSALATA DI CAMPO mixed greens, dried cranberries, tomatoes and gorgonzola in a balsamic vinaigrette

GRILLED BEEF TENDERLOIN HASH with poached eggs and English muffins topped with Hollandaise

PENNE ALL' ARRABBIATA pasta quills with browned garlic, virgin olive oil and white wine in a spicy pomodoro sauce

FRENCH TOAST oak-fired brioche bread topped with a selection of warm fresh seasonal fruit and maple syrup

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

FRESH SEASONAL FRUIT an assortment of fruit garnished with fresh mint

26.95 per person

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Della Casa Brunch Buffet served with freshly made focaccia bread

INSALATA DI CHARLES ribbons of romaine, arugula, radicchio and fennel with fresh lemon juice, olive oil and parmigiano

PETTI DI POLLO grilled boneless chicken breast with fresh lemon and virgin olive oil

CAVATAPPI AFFUMICATI hollow pasta spirals with roasted eggplant, roma tomatoes, smoked mozzarella and romano

CHEFS'S SCRAMBLED EGGS with seasonal vegetables

MIXED OVEN ROASTED VEGETABLES

OVEN ROASTED POTATOES

BACON

FRESH SEASONAL FRUIT an assortment of fruit garnished with fresh mint

22.95 per person

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Antipasti

***platters serve 20-25 people**

BRUSCHETTA toasted focaccia bread with balsamic marinated roma tomatoes with fresh basil 50.00

VEGETABLE CRUDITE raw vegetables with dip 50.00

ROASTED VEGETABLES & OLIVES grilled eggplant, roasted vegetables, and country olives 75.00

CALAMARI CON FRITTI with hot peppers, lemon and white wine 75.00

CAPRESE sliced beefsteak tomatoes with fresh buffalo mozzarella and basil 75.00

FRESH FRUIT PLATTER seasonal fruit 100.00

CHEESE PLATTER 4 cheeses, fruit garnish and served with crackers 100.00

FRUIT & CHEESE COMBO PLATTER 125.00

Platters of 25 Pieces

COCKTAIL SHRIMP chilled gulf shrimp served with cocktail sauce or arrabiata sauce 75.00

SEA SCALLOPS WITH BACON OR IN PROSCIUTTO WITH BALSAMIC GLAZE 75.00

STUFFED MUSHROOMS vegetable or seafood stuffing 50.00/61.50

POLLO ALLA SPIEDO chicken skewers in a balsamic glaze 50.00

INVOLTINI grilled eggplant rolled with mozzarella, prosciutto and sage 50.00

POLPETTA ALLA POMODORO handmade meatballs with pomodoro sauce 50.00

MOZZARELLA CON PROSCIUTTO OR MELON CON PROSCIUTTO 50.00

GORGONZOLA CROSTINI focaccia toast points topped with gorgonzola and caramelized onions 37.50