

PAPA • RAZZI

TRATTORIA • BAR

Prima 3-Course Dinner

PRIMI

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

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

CHOICE OF SOUP choose from our hearty pasta e fagioli or our classic Italian minestrone

SECONDI

FILETTO BALSAMICO two 5 oz. sautéed beef tenderloins with pan-roasted vegetables and balsamic vinegar sauce

POLLO PARMIGIANO boneless chicken breast lightly breaded, pan-sautéed and topped with pomodoro and mozzarella

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

AGNOLOTTI ALL' ARAGOSTA lobster and ricotta filled pasta in lobster sauce with a touch of cream and fresh basil

DOLCI

TORTA DI FORMAGGIO authentic New York cheesecake, fresh berry puree and mint garnish

TORTA DI CIOCCOLATA for the chocolate lover, five layers of the world's best chocolate cake

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

47.95 per person

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Platino 3-Course Dinner

PRIMI

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

PANZANELLA classic Tuscan salad of mixed greens, capers, tomatoes, torn focaccia and Vermont goat cheese in a red wine vinaigrette

PASTA E FAGIOLI hearty Tuscan bean soup with seasoned chicken broth, pancetta, herbs and tiny pasta

SECONDI

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

BISTECCA ALLA BRACE aged 14 oz. center cut New York sirloin with fresh steamed broccoli and oven roasted potatoes

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

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

DOLCI

TORTA DI FORMAGGIO authentic New York cheesecake, fresh berry puree and mint garnish

TORTA DI CIOCCOLATA for the chocolate lover, five layers of the world's best chocolate cake

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

41.95 per person

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Oro 3-Course Dinner

PRIMI

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

CAPRINO mixed greens with radicchio, fennel, arugula, tomatoes, Vermont goat cheese and balsamic vinaigrette

MINISTRONE classic Italian vegetable soup with roasted chicken, spinach, plum tomatoes and fresh herbs

SECONDI

PORCINI TORTELLONI porcini mushroom filled pasta in a rich wild mushroom and tomato sauce

AGNOLOTTI ALL' ARAGOSTA lobster and ricotta filled pasta in a lobster sauce with a touch of cream and fresh basil

POLLO ALLA VALDOSTANA grilled boneless chicken breast with prosciutto, fontina, marsala and wild mushrooms

RIGATONI CON LUGANEGA sausage, mushrooms, crushed tomatoes and caramelized onions with a touch of cream

VEAL ALLA PARMIGIANA veal breast lightly breaded, pan-sautéed and topped with pomodoro and mozzarella

DOLCI

TORTA DI CIOCCOLATA for the chocolate lover, five layers of the world's best chocolate cake

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

35.95 per person

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Terzo Dinner Buffet

served with freshly made focaccia bread

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

CAPRINO mixed greens with radicchio, fennel, arugula, tomatoes, Vermont goat cheese and balsamic vinaigrette

PENNE CON POLLO pasta quills with sautéed chicken, chopped tomatoes, asparagus, and slivered garlic in a white wine butter sauce

AGNOLOTTI ALL' ARAGOSTA lobster and ricotta filled pasta in lobster sauce with a touch of cream and fresh basil

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

VEAL PARMESAN sautéed veal with tomato sauce, parmesan and mozzarella cheese

MIXED ROASTED SEASONED VEGETABLES

OVEN ROASTED POTATOES

CANNOLI an Italian classic, fried pastry dough filled with sweet cream filling

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

38.95 per person

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Molto Dinner Buffet

served with freshly made focaccia bread

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

CAMPO mixed greens, dried cranberries, tomatoes and gorgonzola with a balsamic vinaigrette

PENNE BOLOGNESE bowtie pasta with pancetta, ground veal and mushrooms in a creamy tomato sauce with romano cheese

RAVIOLINI AL POMODORO stuffed with ricotta cheese and spinach in a pomodoro sauce with romano cheese

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

POLLO VALDOSTANA grilled boneless chicken breast with prosciutto, fontina cheese and wild mushrooms in a marsala wine sauce

VEGETABLE OF THE DAY

CANNOLI an Italian classic, fried pastry dough filled with sweet cream filling

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

32.95 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