

PAPA • RAZZI

TRATTORIA • BAR

Platino 3-Course Lunch

PRIMI

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

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

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

SECONDI

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

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

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

CESARE CON SHRIMP our award-winning cesare with fresh shrimp and shaved parmigiano

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

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

34.95 per person

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Argento 3-Course Lunch

PRIMI

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

MISTA Boston, romaine, arugula and red leaf lettuces with shaved leeks and tomatoes in a red wine vinaigrette

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

SECONDI

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

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

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

INSALATA DI CAMPO CON POLLO mixed greens, dried cranberries, tomatoes and gorgonzola in a balsamic vinaigrette served with chicken

SCALOPPINE DI POLLO chicken cutlet with fresh breadcrumbs, fresh lemon, butter and capers

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

29.95 per person

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Oro 3-Course Lunch

PRIMI

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

PAPA POMODORO rustic tomato soup with chicken stock, torn focaccia, basil and parmigiano

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

SECONDI

POLLO PARMIGIANO PANINI boneless, skinless chicken breast lightly breaded and finished with pomodoro sauce and mozzarella

POLPETTA PANINI classic meatball panini with tomato sauce, parmigiano and mozzarella

MARGHERITA PIZZA crushed tomatoes, mozzarella, oregano and fresh basil

PICCANTE PIZZA pepperoni, Italian sausage, crushed tomatoes and mozzarella

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

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

CESARE CON POLLO our award-winning cesare with fresh grilled julienned chicken and shaved parmigiano

DOLCI

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

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

24.95 per person

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Mediano Lunch 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 and 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

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

32.95 per person

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Illuminare Lunch Buffet

served with freshly made focaccia bread

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

MISTA Boston, romaine, arugula and red leaf lettuces with shaved leeks and tomatoes in a red wine vinaigrette

FARFALLE CON POLLO bowtie pasta with sautéed chicken breast, broccoli, garlic, virgin olive oil and chicken stock

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

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

POLLO MARSALA lightly seasoned breast of chicken with mushrooms in a marsala demi glaze

VEGETABLE OF THE DAY

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

28.95 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 foccacia toast points topped with gorgonzola and caramelized onions 37.50