

PAPA RAZZI

TRATTORIA

PLATED BRUNCH

served with assorted breakfast breads

FIRST COURSE

Select 2

CAESAR

romaine, Grana Padano, focaccia crisps, anchovy dressing

INSALATA DI PAPA

romaine ribbons, fennel, radicchio, Grana Padano, lemon vinaigrette

PARFAIT

yogurt, granola, seasonal fruit, local honey

MELON & PROSCIUTTO

fresh melon wrapped with prosciutto

SECOND COURSE

Select 4

CHALLAH FRENCH TOAST

seasonal fruit, warm maple syrup

DAY BREAK PANINI

stirred egg, fontina, double thick smoked bacon, black pepper aioli, toasted ciabatta

POLLO HASH

pulled chicken, roasted vegetables, Yukon gold potatoes, poached eggs, hollandaise sauce

PENNE AL POMODORO

basil, pomodoro

POLLO PICATTA

pan-sautéed scaloppini, lemon, white wine caper butter sauce, herb roasted potatoes, green beans

GRILLED ATLANTIC SALMON

kohlrabi puree, roasted Verrill Farms vegetables, cous-cous, pistachio pesto

FLAT IRON STEAK

8-oz steak, whipped Yukon gold potatoes, green beans, red wine demi-glace
[supplemental charge 5. per person]

served with freshly brewed coffee and assorted herbal teas

27. PER PERSON

PAPA RAZZI

TRATTORIA

BRUNCH BUFFET

served with assorted breakfast breads

CHALLAH FRENCH TOAST

warm maple syrup

SCRAMBLED EGGS

stirred eggs, mozzarella, fontina cheese

SLOW COOKED APPLE WOOD SMOKED BACON

BREAKFAST SAUSAGE

HOME FRIES

INSALATA DI PAPA

romaine ribbons, fennel, radicchio, Grana Padano, lemon vinaigrette

FUSILLI AFFUMICATI

garlic, roasted eggplant, marinated tomatoes, asparagus, smoked mozzarella, pecorino

SALMONE ALL GRIGLIA

grilled Atlantic salmon with tomato-fennel broth

POLLO PICATTA

pan-sautéed scaloppini, lemon, white wine caper butter sauce

SEASONAL ROASTED VEGETABLES

served with freshly brewed coffee and assorted herbal teas

32. PER PERSON