

# PAPA RAZZI

TRATTORIA

## THREE COURSE PLATED DINNER

*Served with freshly made focaccia bread*

### FIRST COURSE

*Select 2*

#### INSALATA DI PAPA

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

#### CAESAR

romaine, Grana Padano, focaccia crisps, anchovy dressing

#### BEEF & SAUSAGE MEATBALLS

pomodoro sauce, roasted garlic ricotta, grilled bread

#### BRUSCHETTA

marinated tomatoes, mozzarella, arugula pistou, fire roasted country loaf  
*- supplemental charge 3. per person -*

#### TUNA TARTARE

golden raisins, pine nuts, shaved fennel, EVOO  
*- supplemental charge 3. per person -*

#### MAPLE BROOK FARMS BURRATA

fire roasted grape tomatoes, arugula pistou, aged balsamic, Tuscan bread  
*- supplemental charge 3. per person -*

### SECOND COURSE

*Select 4*

#### RIGATONI BOLOGNESE

beef, pork, veal, tomato ragu, cream, Grana Padano

#### FUSILLI AFFUMICATI

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

#### PENNE CON POLLO

grilled chicken, baby shiitakes, tomatoes, roasted garlic, basil, white wine butter sauce

#### POLLO PARMIGIANO

chicken, pan-fried, pomodoro, mozzarella, Parmigiano, penne

#### POLLO PICATTA

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

#### GRILLED ATLANTIC SALMON

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

#### PAN-SEARED SEA SCALLOP

market vegetable succotash, basil, ratatouille sauce  
*- supplemental charge 8. per order -*

#### ATLANTIC COD

poached, red onions, capers, olives, tomatoes, chili flakes, Sardinian cous-cous  
*- supplemental charge 8. per order -*

#### CORIANDER CRUSTED TUNA

shaved fennel, citrus supreme, arugula, herb-roasted potatoes  
*- supplemental charge 10. per order -*

#### FILETTO BALSAMICO

two grilled 5-oz filets, roasted vegetables, balsamic vinegar sauce, whipped Yukon gold potatoes  
*- supplemental charge 10. per order -*

# THREE COURSE PLATED DINNER

*continued*

## THIRD COURSE

*Select 2*

### TIRAMISU

espresso soaked ladyfingers, amaretto-mascarpone mousse, raspberry jam

### BOMBOLONI

fried ricotta doughnuts, cinnamon sugar, whipped coffee crema

*served with freshly brewed coffee and assorted herbal teas*

**48. PER PERSON**

## ADD A PASTA COURSE

### PENNE AL POMODORO

basil, pomodoro

**4. PER PERSON**

# PAPA RAZZI

TRATTORIA

## DINNER BUFFET

*Served with freshly made focaccia bread*

### INSALATA DI PAPA

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

### CAESAR

romaine, Grana Padano, focaccia crisps, anchovy dressing

### PENNE CON POLLO

grilled chicken, baby shiitakes, tomatoes, roasted garlic, basil, white wine butter sauce

### PENNE AL POMODORO

basil, pomodoro

### POLLO PARMIGIANO

chicken, pan-fried, pomodoro, mozzarella, Parmigiano

### SALMONE ALL GRIGLIA

grilled Atlantic salmon, tomato-fennel broth

### VEGETABLE SUCCOTASH

### CANNOLI DISPLAY

cannoli chips, ricotta dip, chocolate shavings, toasted pistachio nuts

### LIMONCELLO MASCARPONE CAKE

Sicilian lemon infused sponge cake, Italian mascarpone creme

*served with freshly brewed coffee and assorted herbal teas*

**50. PER PERSON**