

PAPA RAZZI

TRATTORIA

TWO OR THREE COURSE PLATED LUNCH

Served with freshly made focaccia bread

FIRST COURSE

Select 2

CAESAR

romaine, Grana Padano, focaccia crisps, anchovy dressing

INSALATA DI PAPA

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

PASTA FAGIOLI

cannellini beans, tomato broth, Grana Padano, ditalini pasta

BRUSCHETTA

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

CRAB CAKE

romesco sauce, vegetable slaw
- supplemental charge 3. per person -

SECOND COURSE

Select 4

POLLO SANDWICH

grilled chicken, roasted red peppers, house-made mozzarella, arugula pesto, ciabatta

TURKEY PANINI

avocado, apple wood smoked bacon, aged cheddar, peppadew aioli, multi grain bread

GRILLED VEGETABLE PANINI

zucchini, red bell peppers, onions, baby spinach, roasted garlic hummus, multi grain bread

PENNE ALL'ARRABBIATA

browned garlic, EVOO, white wine, spicy pomodoro sauce

FUSILLI AFFUMICATI

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

POLLO PICATTA

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

GRILLED ATLANTIC SALMON

kohlrabi puree, roasted Verrill Farm 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 -

26. PER PERSON

T H I R D C O U R S E

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

30. PER PERSON

PAPA RAZZI

TRATTORIA

LUNCH BUFFET

Served with freshly made focaccia bread

CAESAR

romaine, Grana Padano, focaccia crisps, anchovy dressing

INSALATA DI PAPA

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

TURKEY PANINI

avocado, apple wood smoked bacon, aged cheddar, peppadew aioli, multi grain bread

GRILLED VEGETABLE PANINI

zucchini, red bell peppers, onions, baby spinach, roasted garlic hummus, multi grain bread

PENNE AL POMODORO

basil, pomodoro

FUSILLI AFFUMICATI

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

POLLO PICATTA

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

VEGETABLE SUCCOTASH

HOMEMADE CHOCOLATE CHIP COOKIES AND BROWNIES

served with freshly brewed coffee and assorted herbal teas

35. PER PERSON