
PAPA • RAZZI

TRATTORIA • BAR

THREE COURSE BRUNCH

served with assorted breakfast breads

PRIMI

choose 2

INSALATA DI PAPA

romaine, arugula, radicchio, fennel, lemon-basil vinaigrette, shaved Grana Padano

CAESAR

crisp romaine, focaccia crisps, creamy anchovy dressing, shaved Grana Padano

CAPRESE

sliced tomato, fresh mozzarella, basil, aged balsamic

MELON & PROSCIUTTO

fresh melon with prosciutto riserva and roasted peppers

SECONDI

choose 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

SPAGHETTI ALLA BOLOGNESE

ground veal, pancetta, mushrooms, tomato-cream sauce, Grana Padano

POLLO PARMIGIANO

chicken, pounded lightly, breaded, pomodoro sauce, mozzarella, Parmigiano, penne

POLLO PICATTA

pan-sauteed chicken, lemon, caper, white wine butter sauce, asparagus risotto

SALMONE ALL GRIGLIA

Atlantic salmon, pearl onions, broccolini, grape tomatoes, cous-cous, tomato vinaigrette

DOLCI

choose 2

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries

LIMONCELLO MASCARPONE CAKE

Sicilian lemon infused sponge cake, Italian mascarpone creme

TOASTED ALMOND CREAM CAKE

layered Amaretto sponge cake, mascarpone creme, Amaretti cookies, almonds

PROFITEROLES

vanilla & chocolate cream

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BRUNCH BUFFET

ser ved with assorted break fast bread s

CHALLAH FRENCH TOAST

warm maple syrup

SCRAMBLED EGGS

stirred eggs, mozzarella, fontina cheese

SLOW COOKED APPLE WOOD SMOKED BACON

BREAKFAST SAUSAGE

BEEF SALAD

baby greens, pickled red onions, roasted beets, almonds, Vermont goat cheese, orange vinaigrette

SALMON ALL GRIGLIA

grilled Atlantic salmon with tomato-fennel broth

POLLO PICATTA

pan-sauteed chicken, lemon, caper, white wine butter sauce

PENNE ALL'ARRABBIATA CON GAMBERI

browned garlic, extra virgin olive oil, white wine, spicy pomodoro sauce, grilled white shrimp

FRESH SEASONAL FRUIT

honey and fresh mint

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WEEKEND DAYTIME

ser ved with assorted break fast bread s

PRIMI

choose 2

PARFAIT

yogurt, granola, seasonal fruit, local honey

INSALATA DI PAPA

romaine, arugula, radicchio, fennel, lemon-basil vinaigrette, shaved Grana Padano

MELON & PROSCIUTTO

honeydew, cantaloupe, fresh mozzarella, baby arugula, crispy prosciutto

SECONDI

CHALLAH FRENCH TOAST

seasonal fruit, warm maple syrup

OMELET

tomato, fresh mozzarella, basil, home fries, grilled rustic bread

POLLO HASH

pulled chicken, roasted vegetables, yukon gold potatoes, poached eggs, hollandaise sauce, grilled rustic bread

SALMONE ALL GRIGLIA

Atlantic salmon, pearl onions, broccolini, grape tomatoes, cous-cous, tomato vinaigrette

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CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries

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