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**PAPA • RAZZI**  
TRATTORIA • BAR

**THREE COURSE DINNER**

**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

**BEET SALAD**

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

**MEATBALLS**

beef & sausage, pomodoro sauce, ricotta, grilled bread

**SECONDI**

choose 4

**SPAGHETTI ALLA BOLOGNESE**

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

**CAVATAPPI AFFUMICATI**

garlic, roasted eggplant, marinated Roma tomatoes, smoked mozzarella, Pecorino Romano

**GNOCCHI DI SORRENTO**

light potato pasta, pink pomodoro sauce, mozzarella, basil

**POLLO ALLA VALDOSTANA**

grilled chicken breast, prosciutto, fontina, wild mushroom marsala sauce, herb-roasted red bliss potatoes, broccolini

**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

**GAMBERI ALLA GRIGLIA**

grilled jumbo shrimp, white bean ragout, cauliflower, Brussels sprouts, arrabiata sauce

**TORTELLONI ALL'ARAGOSTA**

lobster filled pasta, lobster cognac cream sauce

**FILETTO BALSAMICO**

two 5oz. pan-seared filets, roasted vegetables, balsamic vinegar sauce

**BISTECCA ALLA BRACE**

grilled 14oz. sirloin, lemon vinaigrette, herb-roasted red bliss potatoes, broccolini

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**PAPA • RAZZI**  
TRATTORIA • BAR

**THREE COURSE DINNER**

**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

**ADD A PASTA COURSE**

**PENNE AL POMODORO**

simple pasta tubes, basil, pomodoro

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**PAPA • RAZZI**  
TRATTORIA • BAR

**DINNER BUFFET**

served with freshly made focaccia bread

**CAESAR**

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

**BEET SALAD**

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

**PENNE CON POLLO**

sauteed chicken, asparagus, marinated Roma tomatoes, basil, white wine butter sauce

**RAVIOLI AL POMODORO**

spinach, ricotta, basil, pomodoro

**SALMONE ALL GRIGLIA**

grilled Atlantic salmon, tomato-fennel broth

**POLLO PARMIGIANO**

chicken, pounded lightly, breaded, pomodoro sauce, mozzarella, parmigiano

**FILETTO BALSAMICO**

sliced beef tenderloin, roasted vegetables, wild mushrooms, balsamic vinegar sauce

**MIXED ROASTED SEASONAL VEGETABLES**

**HERB ROASTED RED BLISS POTATOES**

**CANNOLI**

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

**LIMONCELLO MASCARPONE CAKE**

Sicilian lemon infused sponge cake, Italian mascarpone creme

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