
PAPA • RAZZI
TRATTORIA • BAR

TWO or THREE COURSE LUNCH MENU

PRIMI

CAESAR

crisp romaine, focaccia crisps, creamy anchovy dressing, shaved grana padano

MINISTRONE

classic Italian vegetable soup with herb-roasted chicken, spinach, plum tomatoes, herbs

BRUSCHETTA

oak-fired toasted focaccia, plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

SECONDI

choose 4

POLLO SANDWICH

grilled chicken, arugula pesto, roasted red & yellow peppers, fresh mozzarella cheese, toasted ciabatta, house made potato chips

PORTABELLA SANDWICH

grilled portabella, tomato, fresh mozzarella, pesto, arugula, iggy's ciabatta, hand cut fries

PENNE ALL'ARRABBIATA CON GAMBERI

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

CAVATAPPI AFFUMICATI

garlic, roasted eggplant, marinated roma tomatoes, smoked mozzarella, pecorino romano

POLLO PICCATA

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

SALMONE ALL GRIGLIA

atlantic salmon, braised lentils, root vegetables, parsley pistou

FILETTO

grilled 5oz filet, roasted vegetables, mashed potatoes, balsamic vinegar demi-glace
[supplemental charge 4.95 per person]

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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LUNCH BUFFET

served with freshly made focaccia bread

CAESAR

crisp romaine, focaccia crisps, creamy anchovy dressing, shaved grana padano

INSALATA DI PAPA

romaine, arugula, radicchio, fennel, lemon-basil vinaigrette, shaved grana padano

PORTABELLA SANDWICH

grilled portabella, tomato, fresh mozzarella, pesto, arugula, iggy's ciabatta

POLLO SANDWICH

grilled chicken, arugula pesto, roasted red & yellow peppers, fresh mozzarella cheese, toasted ciabatta

POLLO PICCATA

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

PENNE ALLA BOLOGNESE

ground veal, mushrooms, pancetta, tomato-cream sauce, grana padano

RAVIOLI AL POMODORO

spinach, ricotta, basil, pomodoro

MIXED ROASTED SEASONAL VEGETABLES

HERB ROASTED RED BLISS POTATOES

CANNOLI

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

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries
