

PAPA RAZZI

TRATTORIA

THREE COURSE PLATED DINNER

Served with freshly made focaccia bread

FIRST COURSE

Select 2

ROMAINE

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, fresh mozzarella, arugula pistou, grilled bread

TUNA CRUDO

yellowfin tuna, pickled fennel, blood orange, evoo

MAPLEBROOK FARM BURRATA

fire-roasted grape tomatoes, arugula pistou, aged balsamic, tuscan bread

SECOND COURSE

Select 4

RIGATONI BOLOGNESE

beef, pork, veal, tomato ragu, cream, grana padano

FUSILLI AFFUMICATI

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

PENNE CON POLLO

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

CHICKEN PARMESAN

pan-fried, penne, pomodoro, mozzarella

CHICKEN PICCATA

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

ATLANTIC SALMON

grilled, kohlrabi puree, roasted verrill farm vegetables, cous-cous, pistachio pesto

SEA SCALLOPS

pan-seared, celeriac puree, brussels sprouts, turnips, bacon, apples, brown butter sage

ATLANTIC COD

poached, red onions, capers, olives, tomatoes, chili flakes, sardinian cous-cous

GRILLED YELLOWFIN TUNA

confit fennel-potato hash, capers, baby kale, blood orange vinaigrette

FILETTO BALSAMICO

two grilled 5-oz filets, roasted vegetables, balsamic vinegar sauce, whipped yukon gold potatoes

THREE COURSE PLATED DINNER

continued

THIRD COURSE

Select 2

TIRAMISU

espresso soaked ladyfingers, amaretto-mascarpone mousse, espresso creme anglaise

BOMBOLONI

fried ricotta doughnuts, cinnamon sugar, whipped coffee crema

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

served with freshly brewed coffee & assorted herbal teas

ADD A PASTA COURSE

PENNE POMODORO

basil, pomodoro

PAPA RAZZI

TRATTORIA

DINNER BUFFET

Served with freshly made focaccia bread

ROMAINE

romaine ribbons, fennel, radicchio, grana padano, lemon vinaigrette

CAESAR

romaine, grana padano, focaccia crisps, anchovy dressing

PENNE CON POLLO

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

PENNE POMODORO

basil, pomodoro

CHICKEN PARMESAN

pan-fried, pomodoro, mozzarella

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 & assorted herbal teas

50. PER PERSON