

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

ROMAINE

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

PASTA FAGIOLI

cannellini beans, tomato broth, grana padano, ditalini pasta

BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

CRAB CAKES

romesco sauce, vegetable slaw

SECOND COURSE

Select 4

GRILLED CHICKEN SANDWICH

roasted red peppers, fresh mozzarella, arugula pesto, ciabatta

TURKEY PANINI

avocado, applewood smoked bacon, cheddar, roasted tomato aioli, multi-grain bread

VEGGIE BURGER

sweet potato, black bean, rice, avocado, cabbage slaw, spicy aioli, brioche bun

PENNE ARRABBIATA

browned garlic, evoo, white wine, spicy pomodoro sauce

FUSILLI AFFUMICATI

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

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

FLAT IRON STEAK

8-oz steak, whipped yukon gold potatoes, green beans, red wine demi-glace

T H I R D C O U R S E

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

PAPA RAZZI

TRATTORIA

LUNCH BUFFET

Served with freshly made focaccia bread

CAESAR

romaine, grana padano, focaccia crisps, anchovy dressing

ROMAINE

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

TURKEY PANINI

avocado, applewood smoked bacon, cheddar, roasted tomato aioli, multi-grain bread

VEGGIE BURGER

sweet potato, black bean, rice, avocado, cabbage slaw, spicy aioli, brioche bun

PENNE POMODORO

basil, pomodoro

FUSILLI AFFUMICATI

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

CHICKEN PICATTA

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

VEGETABLE SUCCOTASH

HOMEMADE CHOCOLATE CHIP COOKIES & BROWNIES

served with freshly brewed coffee & assorted herbal teas