

# PAPA RAZZI

TRATTORIA

## PLATED BRUNCH

*Served with assorted breakfast breads*

### FIRST COURSE

*Select 2*

#### CAESAR

romaine, grana padano, focaccia crisps, anchovy dressing

#### ROMAINE

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

#### PARFAIT

granola, greek yogurt, local honey, fresh fruit

#### MELON & PROSCIUTTO

fresh melon wrapped with prosciutto

### SECOND COURSE

*Select 4*

#### CHALLAH FRENCH TOAST

seasonal fruit, warm maple syrup

#### AVOCADO TOAST

smoked salmon, shaved red onion, arugula, dill vinaigrette, whole grain bread

#### DAY BREAK PANINI

egg, cheddar, double thick smoked bacon, black pepper aioli, toasted ciabatta

#### POLLO HASH

pulled chicken, yukon gold potatoes, leeks, mushrooms, red bell peppers, brussels sprouts, sunny side up egg, grilled bread

#### PENNE POMODORO

basil, pomodoro

#### 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  
-supplemental charge 5. per person-

*served with freshly brewed coffee & assorted herbal teas*

# PAPA RAZZI

TRATTORIA

## BRUNCH BUFFET

*Served with assorted breakfast breads*

### CHALLAH FRENCH TOAST

warm maple syrup

### SCRAMBLED EGGS

stirred eggs, mozzarella, cheddar cheese

### SLOW COOKED APPLEWOOD SMOKED BACON

### SAUSAGE

### HOME FRIES

### ROMAINE

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

### FUSILLI AFFUMICATI

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

### ATLANTIC SALMON

tomato-fennel broth

### CHICKEN PICCATA

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

### SEASONAL ROASTED VEGETABLES

*served with freshly brewed coffee & assorted herbal teas*