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**PAPA • RAZZI**  
TRATTORIA • BAR

**THREE COURSE PLATED 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**

arugula, shaved fennel, lemon basil vinaigrette, shaved grana padano

**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, fire-roasted tomato sauce, housemade fresh mozzarella, pecorino romano, basil

**POLLO ALLA VALDOSTANA**

grilled chicken breast, prosciutto, fontina, wild mushroom sauce, broccolini, mashed potatoes

**POLLO PARMIGIANO**

chicken, lightly breaded, pomodoro sauce, mozzarella, penne

**POLLO PICCATA**

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

**SALMONE ALL GRIGLIA**

herb and mustard crusted atlantic salmon, butternut squash, fingerling potatoes, buttered leeks, pancetta

**AGNOLOTTI ALL'ARAGOSTA**

lobster filled pasta, lobster cognac cream sauce

**FILETTO BALSAMICO**

two 5oz. pan-seared filets, roasted vegetables, mashed potatoes, balsamic vinegar demi-glace

**CAPELANTE**

seared scallops, brussels sprouts, cauliflower, celeriac puree, pancetta gremolata

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**PAPA • RAZZI**  
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**THREE COURSE PLATED 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**

housemade profiteroles, vanilla gelato, chocolate sauce

**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

**INSALATA DI PAPA**

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

**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, lightly breaded, pomodoro sauce, mozzarella

**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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