

# PAPA RAZZI

TRATTORIA

## PASSED HORS D'OEUVRE

*Select 4*

### SCALLOP WRAPPED IN BACON

#### BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

#### STUFFED MUSHROOM

sweet italian sausage, goat cheese, spinach, bread crumbs

#### PROSCIUTTO & FIG

prosciutto di parma, fig jam, gorgonzola cheese, toast point

#### MEATBALL SLIDER

herb ricotta, brioche bun

#### TOMATO MOZZARELLA SKEWER

marinated grape tomatoes, ciliegine mozzarella

#### CHICKEN PARMESAN SKEWER

parmesan bread crumbs, pomodoro sauce

#### FOCACCIA PIZZA

san marzano tomatoes, whole milk mozzarella, basil

**15. PER PERSON**

*add additional passed hors d'oeuvre at 3. each*

# PRESENTED DISPLAYS

## GRILLED & ROASTED SEASONAL VEGETABLES

white bean hummus, grilled bread

5. per person

## FRITTO MISTO

calamari, lemon, arugula, lemon garlic aioli

10. per person

## COCKTAIL SHRIMP

chilled shrimp served with cocktail sauce

12. per person

## ARTISAN CHEESE

honeycomb, apricot jam, crackers, grilled bread

8. per person

## BAKED BRIE

puff pastry, seasonal fruit compote

7. per person

## ANTIPASTO

a selection of italian meats & cheeses, roasted & marinated vegetables, rustic bread

12. per person

# PAPA RAZZI

TRATTORIA

## TWO OR THREE COURSE LUNCH MENU

*Served with freshly made focaccia bread*

### FIRST COURSE

*Select 2*

#### ROMAINE

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

#### CAESAR

romaine, grana padano, focaccia crisps, anchovy dressing

#### BEEF & SAUSAGE MEATBALLS

pomodoro sauce, roasted garlic ricotta, grilled bread  
*- supplemental charge 3. per person -*

#### BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread  
*- supplemental charge 3. per person -*

### SECOND COURSE

*Select 4*

#### GRILLED CHICKEN SANDWICH

roasted red peppers, fresh mozzarella, arugula pesto, ciabatta

#### FUNGHI

wood roasted mushrooms, arugula, evoo, shaved grana padano, panini bread

#### PENNE ARRABBIATA

browned garlic, EVOO, white wine, spicy pomodoro

#### CAMPANELLE ALA NORMA

roasted eggplant, basil, pecorino, pomodoro

#### CHICKEN PICCATA

pan-sautéed chicken scaloppini, lemon, white wine, caper butter sauce,  
creamy asparagus risotto

#### ATLANTIC SALMON

celeriac puree, root vegetable hash, petite citrus salad

#### FILETTO

two 5-oz filets, pan seared, gorgonzola risotto, marsala wild mushroom sauce  
*- supplemental charge 10. per order -*

**30. PER PERSON**

### THIRD COURSE

*Select 2*

#### TIRAMISU

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

#### 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*

**35.** PER PERSON

# PAPA RAZZI

TRATTORIA

## LUNCH BUFFET

*Served with freshly made focaccia bread*

### CAESAR

romaine, grana padano, focaccia crisps, creamy anchovy dressing

### ROMAINE

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

### GRILLED CHICKEN SANDWICH

roasted red peppers, fresh mozzarella, arugula pesto, ciabatta

### FUNGHI SANDWICH

wood roasted mushrooms, arugula, evoo, shaved grana padano, panini bread

### PENNE POMODORO

basil, pomodoro

### CAMPANELLE ALA NORMA

roasted eggplant, basil, pecorino, pomodoro

### CHICKEN PICCATA

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

### ROASTED SEASONAL VEGETABLES

### HOMEMADE CHOCOLATE CHIP COOKIES AND BROWNIES

**38. PER PERSON**