

# PAPA RAZZI

TRATTORIA

## SAMPLE 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

#### BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

### SECOND COURSE

*Select 4*

#### GRILLED CHICKEN SANDWICH

roasted red peppers, fresh mozzarella, arugula pesto, ciabatta

#### FUNGHI

wood roasted mushrooms, arugula, evoo, shaved grana padano

#### 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

### 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 crème

**additional menus & pricing available upon request  
menu offerings change seasonally  
food & beverage minimums and site fees apply**

# PAPA RAZZI

TRATTORIA

## SAMPLE DINNER 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, creamy anchovy dressing

#### BEEF & SAUSAGE MEATBALLS

pomodoro sauce, roasted garlic ricotta, grilled bread

#### BRUSCHETTA

marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

### SECOND COURSE

*Select 4*

#### CAMPANELLE ALA NORMA

roasted eggplant, basil, pecorino, pomodoro

#### PENNE CON POLLO

grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino

#### CHICKEN PARMESAN

pan-fried, penne, 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

#### SCALLOPS

butternut squash puree, beets, pickled squash, leeks, apple cider reduction

#### FILETTO

two 5-oz filets, pan seared, gorgonzola risotto, marsala wild mushroom sauce

### 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

**additional menus & pricing available upon request**  
**menu offerings change seasonally**  
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