

PAPA • RAZZI
TRATTORIA • BAR

TWO or THREE COURSE LUNCH MENU

PRIMI

CAESAR

crisp romaine, focaccia crisps, creamy anchovy dressing, shaved Grana Padano

MINISTRONE

classic Italian vegetable soup with herb-roasted chicken, spinach, plum tomatoes, herbs

BRUSCHETTA

oak-fired toasted focaccia, plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

SECONDI

choose 4

POLLO SANDWICH

grilled chicken, arugula pesto, roasted red & yellow peppers, fontina cheese, toasted ciabatta, house made potato chips

TUSCAN CHICKEN SALAD CLUB

dried cranberries, rosemary, multi grain bread, house made potato chips

PENNE ALL'ARRABBIATA CON GAMBERI

browned garlic, extra virgin olive oil, white wine, spicy pomodoro sauce, grilled white shrimp

CAVATAPPI AFFUMICATI

garlic, roasted eggplant, marinated Roma tomatoes, smoked mozzarella, Pecorino Romano

POLLO PICATTA

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

SALMONE ALL GRIGLIA

Atlantic salmon, pearl onions, broccolini, grape tomatoes, cous-cous, tomato vinaigrette

FILETTO

grilled 5oz filet, herb roasted red bliss potatoes, wild mushroom demi glace, grilled asparagus

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

vanilla & chocolate cream

PAPA • RAZZI
TRATTORIA • BAR

LUNCH BUFFET

served with freshly made focaccia bread

CAESAR

crisp romaine, focaccia crisps, creamy anchovy dressing, shaved Grana Padano

ANTIPASTO SALAD

romaine, baby arugula, olives, pepperocinis, salami, tomatoes, provolone, red wine vinaigrette

BEEF SANDWICH

roasted red & yellow beets, goat cheese spread, baby arugula, multi grain roll

TUSCAN CHICKEN SALAD CLUB

dried cranberries, rosemary, multi grain bread

POLLO PICATTA

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

PENNE ALLA BOLOGNESE

ground veal, mushrooms, pancetta, tomato-cream sauce, Grana Padano

RAVIOLI AL POMODORO

spinach, ricotta, basil, pomodoro

MIXED ROASTED SEASONAL VEGETABLES

HERB ROASTED RED BLISS POTATOES

CANNOLI

an Italian classic, fried pastry dough filled with sweet cream filling

CHOCOLATE MOUSSE CAKE

chocolate sponge cake, silky chocolate mousse, macerated berries
