

DINE OUT BOSTON

MARCH 18 - 23 & 25 - 30 | THREE COURSES FOR \$33

DINNER

PRIMI

STUFFED GNOCCHI

roasted red bell pepper & goat cheese stuffed gnocchi, arugula pesto

ESCAROLE & BEAN SOUP

cannellini beans, escarole, vegetable broth

SECONDI

BRAISED SHORT RIBS

sour cream sweet potato mash, sautéed escarole, Peroni demi-glace

FUSILLI WITH DUCK CONFIT

duck confit, roasted butternut squash,
brussel sprouts leaves, cranberry-sage butter

GRILLED SWORDFISH

roasted vegetables & red quinoa salad, lemon-fennel-ginger sauce

DOLCI

PROFITEROLES

vanilla cream stuffed, chocolate cream and macerated berries

RICOTTA & PISTACHIO CAKE

honey caramel sauce and powdered sugar

PAPA • RAZZI

TRATTORIA • BAR