

PAPA • RAZZI
TRATTORIA • BAR®

ANTIPASTI

- BRUSCHETTA toasted focaccia, balsamic-marinated tomatoes, fresh basil 8.50 | with fresh mozzarella 10.50
- CALAMARI tender crispy calamari with hot peppers, arrabiata sauce 11.50
- ROLLATINI MELANZANA sliced, breaded eggplant rolled with ricotta and prosciutto, finished with pomodoro 9
- COZZE fresh mussels with grilled crostini, choice of bianco or arrabiata style 11.50
- MOZZARELLA FRITTA fresh mozzarella lightly breaded and sautéed, with pomodoro sauce 10
- CRABCAKES with arugula, lemon vinaigrette, caper remoulade 13
- MOZZARELLA PROSCIUTTO fresh mozzarella, prosciutto, roasted peppers, balsamic glaze 10
- ZUCCHINI FRITTE lightly breaded zucchini strips with arrabiata sauce 11
- GAMBERI ALLO SPIEDO grilled shrimp, braised spinach, lemon vinaigrette 11
- MELANZANA FRITTA lightly breaded eggplant topped with ricotta cheese, garlicky tomatoes, fresh greens 9
- BURRATA over fresh sliced tomatoes with basil, herb-infused olive oil, balsamic glaze 13
- CARPACCIO* thinly sliced raw top-round beef with arugula, capers, shaved parmigiano 12
- CAPRESE fresh mozzarella, sliced tomatoes, balsamic glaze, herb-infused olive oil, focaccia croutons 10

ZUPPE

CUP 4.50 | BOWL 6.50

- PASTA E FAGIOLI Tuscan bean soup with vegetable broth, fresh vegetables, herbs, tiny pasta
- PAPA POMODORO rustic vegetarian tomato soup with torn focaccia, parmigiano, fresh basil
- MINESTRONE with roasted chicken, fresh vegetables, plum tomatoes, fresh herbs

INSALATE

ADD CHICKEN 5 | SHRIMP 6 | TENDERLOIN 8 | 5 OZ. SALMON 9 | 8 OZ. SALMON 14.50

- INSALATA DI CHARLES romaine, arugula, fresh lemon, shaved parmigiano 9
- MISTA mixed greens, shaved leeks, tomatoes, red wine vinaigrette 7.50
- CESARE* romaine, shaved parmigiano, focaccia croutons, creamy anchovy dressing 9.50
- PANZANELLA mixed greens, capers, tomatoes, torn focaccia, creamy goat cheese and red wine vinaigrette dressing 8.50
- INSALATA DI CAMPO mixed greens, dried cranberries, tomatoes, gorgonzola, balsamic vinaigrette 8.50
- CAPRINO mixed greens, fennel, radicchio, tomatoes, goat cheese, balsamic vinaigrette 8
- INSALATA DI CAVOLO kale, watercress, pears, gorgonzola, red wine vinaigrette 10
- MANZO* beef tenderloin, mixed greens, chopped tomato, sweet red onions, gorgonzola, red wine vinaigrette 17
- INSALATA DI SPINACHI baby spinach, apples, candied walnuts, fresh strawberries, white balsamic vinaigrette 10

PANINI

SERVED WITH YOUR CHOICE OF MIXED GREENS OR HAND-CUT FRIES

- TUSCAN CHICKEN SALAD CLUB with rosemary and dried cranberries on toasted multi-grain bread 12
- PROSCIUTTO prosciutto, sliced tomatoes, fresh mozzarella, basil 12
- VEGETARIANO grilled eggplant, sliced tomatoes, mozzarella 10
- POLLO PANINI grilled chicken breast, sliced eggplant, fresh tomatoes, provolone 12
- POLPETTA house-made meatballs, pomodoro, parmigiano, mozzarella 12
- ITALIANO sopressata, hot capicola, prosciutto, roasted peppers, arugula, red onion 12
- PICCANTE POLLO PANINI buffalo chicken, lettuce, tomato, gorgonzola sauce 12
- TENDERLOIN CLUB* grilled tenderloin, pancetta, lettuce, tomato on brioche bread 17
- POLLO PARMIGIANO lightly breaded chicken breast, pomodoro sauce, parmigiano, mozzarella 12
- SALCICCIA sweet Italian sausage, provolone, bell peppers, caramelized onions 12
- PIZZA PANINI with pizza sauce for dipping, choice of margherita 10 | piccante 12
- PAPA BURGER* house-made steak burger, applewood smoked bacon, cheddar, lettuce, tomato 14

Before placing your order, please inform your server if a person in your party has a food allergy.
Gluten free options available upon request, may be an additional charge.

SIGNATURE PASTA

- ORECCHIETTE SALSICCIA ear-shaped pasta tossed with sweet Italian sausage, broccoli rabe 17.50
- RIGATONI CON LUGANEGA sausage, mushrooms, crushed tomatoes, caramelized onions, touch of cream 16.50
- BUCATINI AL' AMATRICIANA hollow spaghetti, crushed tomatoes, pancetta, onions, white wine, romano 15
- PORCINI SACHETTE porcini mushroom filled pasta in a rich tomato sauce with mushrooms, touch of cream 16
- PENNE CON POLLO sautéed chicken, fresh asparagus, roma tomatoes, white wine butter sauce 16.50
- GNOCCHI DI SORRENTO potato pasta, pink pomodoro sauce, melted mozzarella 15
- PENNE POLPETTA AL FORNO zesty amatriciana sauce, pancetta, crushed meatball, three cheeses 19
- SPAGHETTI ALLA BOLOGNESE pancetta, ground veal, mushrooms, pomodoro sauce, touch of cream 17
- RAVIOLI AL POMODORO spinach and ricotta ravioli, light tomato-basil sauce 15 | gluten-free ricotta ravioli 17
- FARFALLE CON POLLO sautéed chicken, broccoli, garlic, extra virgin olive oil 16.50
- PENNE PASTA choice of pink vodka sauce, spicy arrabbiata sauce, alfredo sauce or fresh basil pesto 13.50

FRUTTI DI MARE

- AGNOLOTTI ALL' ARAGOSTA lobster and ricotta filled ravioli, lobster cream sauce, fresh basil 20
- GAMBERI FRA DIAVOLO jumbo shrimp, spicy arrabbiata sauce, linguini 19
- TROTA INCROSTATO potato-encrusted, pan-seared Idaho trout, green beans, roasted potatoes 22
- FARFALLE SALMONE smoked salmon, fresh peas, cream 18
- PASTA DI MARE special of the day made with the freshest ingredients *priced daily*
- RAVIOLI DI GRANCHIO fresh crab and ricotta-filled ravioli, basil pesto sauce, touch of cream 22
- TILAPIA SCOTTATO pan-seared tilapia fillet, lemon butter sauce, mashed potatoes, grilled asparagus 20
- SALMONE ALLA BRACE* grilled Atlantic salmon, braised spinach, baked potato 8 oz. fillet 23 | 5 oz. fillet 17

SECONDI

- POLLO PICCATA sautéed with white wine, lemon, capers, served with lemon-asparagus risotto 18.50
- PARMIGIANA topped with pomodoro and mozzarella, with linguini eggplant 16.50 | shrimp 24 | chicken 18.50 | veal 23.50
- PETTI DI POLLO grilled chicken breast, fresh lemon, broccoli, roasted potatoes 17
- BISTECCA ALLA BRACE* 14 oz. New York sirloin, braised spinach, baked potato 30
- MILANESE breaded cutlet with grissini crumbs, topped with insalatina chicken 18.50 | veal 23.50
- VEAL PICCATA sautéed with white wine, lemon, capers, served with lemon-asparagus risotto 23.50
- GALLO AL FORNO slow-roasted tender bone-in chicken, lemon, garlic, braised spinach, roasted potatoes 20
- RISOTTO DEL GIORNO risotto of the day, with Carnaroli rice and the freshest ingredients *priced daily*
- SCALLOPINE DI VITELLO breaded cutlet with grissini crumbs, lemon butter sauce, broccoli, roasted potatoes 23.50
- FILETTO* two 5 oz. filet medallions, sage demi-glace, grilled asparagus, baked potato 30 | one 5 oz. filet 18
- LOMBATINA DI VITELLO* grilled 14 oz. bone-in veal chop, mushroom marsala sauce 37
- SCALLOPINE DI POLLO breaded cutlet, lemon butter sauce, capers, roasted potatoes, bruschetta tomatoes 18.50
- PIATTO DI FERRO* grilled 10 oz. flat iron steak, green beans, mashed potatoes 22

**These items are served raw or may be cooked to order.*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
For more information regarding potential health concerns, please ask your server or a manager.*

SUNDAY BRUNCH

JOIN US FOR BRUNCH EVERY SUNDAY UNTIL 2 PM
ALL BRUNCH ITEMS INCLUDE A CHOICE OF A COMPLIMENTARY BELLINI OR A MIMOSA

SMOKED SALMON

smoked salmon, capers, diced red onion, crispy leeks, grilled crostini 12.50

TUSCAN EGGS BENEDICT

poached eggs, pancetta, hollandaise, English muffin 13.50

FRENCH TOAST

brioche bread, fresh seasonal fruit, brown sugar, maple syrup 11.50

CHICKEN HASH

pulled chicken, mixed vegetables, poached eggs, English muffin, hollandaise 13.50

STEAK AND EGGS*

New York sirloin with eggs any style, roasted potatoes, grilled crostini 18.50

FRITTATA

three egg omelette, pancetta, chopped vegetables, plum tomatoes, romano, mozzarella, grilled crostini 13.50

GRILLED TENDERLOIN BENEDICT*

petite filet mignon, poached eggs, hollandaise, English muffins 18.50

FRESH-SQUEEZED JUICES

lemonade, orange or grapefruit juice 4.25

COFFEE, HOT OR ICED

cappucino 4 | latte 4 | coffee 3

espresso 3 | double espresso 5

At Papa Razzi, we use only the freshest and high quality ingredients. We promise you exceptional food quality, great value, and a pleasant dining experience. We have selected an extensive list of wines chosen specifically for their value, and our entire team is committed to ensuring that your visit is a memorable one.

It would be our pleasure to accommodate special requests.