

PAPA • RAZZI

TRATTORIA • BAR

Summer Restaurant Week Dinner Menu
Offered August 15 through 20 & 22 through 27

Primo

Caprese con Prosciutto fresh mozzarella wrapped with prosciutto on a bed of vine ripe tomatoes, finished with a balsamic reduction

Carpaccio Verdure a cool summer grilled vegetable carpaccio featuring local produce from Czakowski Farms of Hadley, Massachusetts, and garnished with basil aioli

Gamberi Fritta Venetian-style fried shrimp with cool arrabbiata sauce

Secondi

Risotto di Mare traditional carnaroli rice featuring fresh Maine lobster, day boat New Bedford sea scallops, roasted corn and pancetta. Finished with parmigiano.

Pollo Saltimboca pan-seared chicken cutlet, prosciutto and provolone topped with a marsala wild mushroom demi-glaze and served with linguini aglio olio

Vitello alla Parmigiana tender veal cutlet lightly-breaded and pan sautéed, topped with pomodoro and mozzarella and accompanied with linguine pomodoro

Finale

Tiramisu Italian "pick-me-up" with lady fingers, espresso, mascarpone, sweet cream and a touch of rum

Lemon Sorbetto refreshing Italian ice garnished with fresh mint. *Topped with Lemoncello, add \$7.75*

Bombatina homemade puff pastry filled with vanilla gelato, topped with chocolate sauce

Enjoy a cup of fresh-ground gourmet coffee (2.75), cappuccino (3.95), or espresso (2.75).

*Additional Offerings (2.99 each)
Hand-Cut Fries · Braised Spinach · Linguine Pomodoro
Steamed Broccoli · Roasted Red Potatoes*

33.10 per person

