

PAPA • RAZZI

TRATTORIA • BAR

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

Primo

Tuscan Gazpacho cool, refreshing wood roasted vegetable soup featuring local zucchini and squash from Czakowski Farms of Hadley, Massachusetts. Garnished with grilled shrimp and horseradish mascarpone

Cesare award winning salad with romaine, shaved parmigiano, and focaccia croutons

Melon con Prosciutto thinly sliced prosciutto wrapped around fresh melon, served with shaved parmesan and balsamic marinated peppers

Secondi

Orecchiette Salsiccia ear-shaped pasta tossed with sweet Italian sausage, broccoli rabe, white wine, extra virgin olive oil and a touch of garlic

Risotto Cape Sante traditional carnaroli rice simmered with seared day boat New Bedford sea scallops, grilled sweet corn, and pancetta

Chicken Salad Club roasted hand pulled chicken salad, crispy pancetta, Boston lettuce and fresh tomato served on brioche with hand-cut fries

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*

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

20.10

2-course option available for 15.10

