

## Primi Piatti: Appetizers

- Crepes rolled with beef tenderloin tips and seasonal vegetables, paired with a creamy gorgonzola sauce* 11  
*A study of meatballs; one Sicilian, one Milanese, and one made from American Lamb* 9  
*Baked Tomato, filled with our tuna, topped with melted scamorza cheese and drizzled with aged Balsamic* 8  
*Homemade Berkshire Pork Sausage Lasagnetta* 10  
*Ricotta stuffed manicotti with our homemade pomodoro sauce* 7  
*Zucchini Budino (flan) on a cauliflower cream sauce* 7  
*Daily Soup* 7

## Insalate: Salads

- Balsamic marinated berries of the forest with goat cheese, mixed greens, and an almond granola* 8  
*Arugula, roasted shallots, local tomatoes, fresh mozzarella, and string beans in a lemon-basil vinaigrette,* 11  
*Romaine with zucchini, roasted red peppers, Calamata olives, and a warm olive and garlic dressing* 10  
*A simple tossed salad with seasonal vegetables and a creamy balsamic dressing* 7  
*-slivered Parmigiano, aged twenty four months, add* 2
- To Any Salad    *chicken* 3  
                          *beef* 4  
                          *shrimp* 5

## I Farancei: “Starchy Things”

- Fusilli tossed with broccoli rabe, chicken, pignoli nuts and Chianti soaked raisins* 14  
*Fettucine Carbonara with local egg, milk, Parmigiano and Pecorino cheeses and our house made “bacon”* 13  
*Radiatore pasta with a pomodoro and local vegetable ragu* 12  
*Penne with long hot Italian peppers, local tomatoes, and slivered toasted almonds* 13  
*Bavette married with salsa verde and the freshest fish and shellfish of the sea* 18  
*Cavatelli with olive oil braised rabbit, carrots and broccoli* 16  
*Pizzoccherri (buckwheat pasta) with potato, zucchini, mint and pink peppercorns* 14

## Carne: Meat

- Grass Fed Tenderloin of beef topped with lobster, served with Yukon Gold mashed potato and haricot vert* 31  
*“BBQ” Berkshire pork flat-iron steak with Parmigiano creamed broccoli and fingerling potatoes* 26  
*Grilled free range chicken breast with olives artichokes and mashed potatoes* 19  
*Buttermilk Marinated flap steak with hummus broccoli rabe and oven dried tomatoes* 21

## Semplice: Simple Dishes

- Choice of any of our house made pasta with our red sauce* 12  
*Cheese Ravioli and our Pomodoro sauce* 17

## Contorni: Side Dishes 4

- Broccoli Rabe*  
*Mashed Potatoes*  
*Roasted Fingerling Potatoes*  
*Sauteed Seasonal Vegetables*

### *On the Lighter Side*

#### **Panini: Grilled Sandwiches**

Our oven roasted turkey breast with roasted red peppers, arugula, house made mayo, and gorgonzola cheese 8

Grilled Vegetables with basil pesto topped with mozzarella cheese 8

Papacelle's Signature Ham with sliced apples and fontina cheese 9

Tuna salad made with sundried cranberries, lettuce, and melted mozzarella cheese 8

Sliced flap steak with arugula, oven dried tomatoes, and melted cheddar 9

Our house made sweet sausage with pan seared broccoli rabe 9

Imported Italian Speck (smoked prosciutto) with swiss cheese and sautéed chicory 9

Our "Italian Hero" panini with roasted long hot Italian peppers, arugula, Speck, spicy sopprasatta, mortadella, and provolone cheese 10

Free Range Chicken Breast topped with olives, homemade ricotta, artichokes, and oven roasted tomatoes 9

### *Lunch Tasting Menus*

#### **Degustazione: Our Lunch Tasting Menus**

(all menus can be presented as courses or together if short on time)

***Light Lunch:*** 10

Our daily Soup

Any salad of your choosing

***Milanese Tradition:*** 12

Any salad of your choosing

Any of our Panini

***The Roman Lunch:*** 15

Our daily soup

Any salad of your choosing

Any of our Panini

**Papacelle**  
RISTORANTE DELLA CASCINA  
"Creative Italian Cuisine"

***The Gladiator:*** 32 (with wine 46)

Any Appetizer

Any Salad

Any Entree

***The Inquisition:*** 40 (with wine 58)

Four creative courses