

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 Spek (smoked prosciutto) with swiss cheese and sautéed chicory 9

Our "Italian Hero" panini with roasted long hot Italian peppers, arugula, Spek, 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

The Gladiator: 32 (with wine 46)

Any Appetizer

Any Salad

Any Entree

The Inquisition: 40 (with wine 58)

Four creative courses

Papacelle
RISTORANTE DELLA CASCINA
"Creative Italian Cuisine"