

Papa Razzi Wellesley

16 Washington Street 02481 · +17812354747 · Updated: Jan 14, 2026

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KIDS MENU 7

RAVIOLI

pomodoro, grana padano

\$9.00

LINGUINI & MEATBALLS

roasted garlic ricotta

\$9.00

PIZZA

cheese or pepperoni

\$9.00

GRILLED MARINATED CHICKEN

grilled broccolini, roasted red bliss potatoes, lemon roasted garlic butter.

\$9.00

CHICKEN PARMESAN

penne, pomodoro, mozzarella

\$9.00

KIDS BURGER

with Cheese

\$9.00

TENDERLOIN TIPS

french fries, broccolini

\$13.00

SPUMANTE 3

PINOT NOIR/FRANCONIA

Rose Brut Veneto IGT, Col de' Salici, Veneto N.V.

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

PROSECCO

GLERA Prosecco DOC, Ruggeri Areo, Veneto N.V.

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

GRASPAROSSA

Lambrusco Castelvetro DOC, Tenuta Pederzana, Emilia-Romagna '18

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

BIANCO 12

MOSCATO

Moscato D'asti DOCG, Marengo "Strev", Piedmont '20

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

TREBBIANO

Orvieto DOC, Santa Cristina "Campogrande", Umbria '20

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

TURBIANA

Lugana DOC, Ca dei Frati "il Frati", Lombardia '20

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

CARRICANTE

Etna Bianco DOC, Tornatore, Sicily '21

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

PINOT GRIGIO

Delle Venezie DOC, Torre di Luna, Trentino-Alto Adige '20

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

PINOT GRIGIO

Grave DOC, Borgo Magredo, Friuli '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

VERDICCHIO

Castelli Di Jesi DOC, Umani Ronchi "Casal Di Serra" Marches '18

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

VERMENTINO

Sardegna DOC, Cantina Mesa "Giunco", Sardegna '20

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$48.00

SAUVIGNON BLANC

Colli Orientale DOC, Torre Rosaazza, Friuli '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

FALANGHINA

Irpinia DOC, La Capranera, Campania '20

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

CHARDONNAY

Dolomiti IGT, Dipinti, Trentino-Alto Adige '20

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

CHARDONNAY

Sonoma, The Calling, California

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

ROSE 1

CORVINA

Sicilia DOC, Planeta, Sicilia '21

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

ROSSO 15

PINOT NOIR

Grave DOC, Borgo Magredo "Mosaic", Friuli '18

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

PINOT NOIR

Santa Barbera, Siduri, California, '19

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

MONTEPULCIANO

Montepulciano D'abruzzo DOC, Illuminati, Abruzzo '19

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

BARBERA

Monferrato DOC, Marchese di Barolo, Piedmont '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

NEBBIOLO

Langhe DOC, Pecchenino "Botti", Piedmont '19

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$62.00

NERO D'AVOLA

Sicilia DOC, Planeta "La Sagreta", Sicily '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

SANGIOVESE

Chianti Classico DOCG, Gigliole "Rubiolo", Tuscany '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

MONTEPULCIANO / SANGIOVESE

Rosso Pecino DOC, Velenosi, Le Marche '19

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$50.00

SANGIOVESE / CABERNET

Super Tuscan IGT, Querciabella "Mongrana", Tuscany '18

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

MERLOT / CORVINA [APPASSIMENTO]

Veronese IGT, Tenuta Santa Maria alla Pieve "Pragal", Veneto '18

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

CORVINA / RODINELLA

Valpolicella Ripasso Superiore DOC, Le Ragose, Veneto '19

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

MALBEC

Tupungato, La Posta "Fazzio", Mendoza AR '19

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

CABERNET / SANGIOVESE / MERLOT

Super Tuscan IGT, Argiano "NC", Tuscany '18

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$50.00

CABERNET SAUVIGNON

California, Francis Ford Coppola "Ivory Label", California '19

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

CABERNET SAUVIGNON

Napa Valley, Twenty Rows "Napa Reserve", California '18

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$69.00

DOLCE 2

MALVASIA / TREBBIANO

\$55.00

Vinsanto Dell Chianti Classico DOC, Antinori, Tuscany '09

BRACHETTO

\$36.00

Brachetto D' Acqui DOCG, Marengo "Pineto", Piemonte '15

DRAFT 7

PERONI

\$6.00

Pale Lager, Rome IT

OXBOW "LUPPOLO"

\$7.00

Italian Hopped Pilsner, Newcastle ME

ALLAGASH

\$7.00

White Ale, Portland ME

EXHIBIT 'A' "GOODY TWO SHOES"

\$7.00

German Style Kolsch, Framingham MA

NIGHT SHIFT "WHIRLPOOL"

\$7.00

American Pale Ale, Everett MA

MAINE BREWING CO. "LUNCH"

\$12.00

India Pale Ale, Freeport ME

LORD HOBO "BOOM SAUCE"

\$9.00

Double IPA, Woburn MA

ITALIAN MICRO-BREW 4

DEL DUCATO "VIA EMILIA"

\$12.00

Keller Pilsner Parma IT

BALADIN "ISAAC"

\$12.00

White Ale Piozzo IT

BALADIN "NORA"

\$12.00

Egyptian Spiced Ale Piozzo IT

BALADIN SUPER "FLOREALE"**\$12.00**

Belgian Strong Pale Ale Piozzo IT

BOTTLED BEER 12**GREY SAIL "CANAL STREET"****\$7.00**

Kolsch, Westerly RI

AERONAUT "HOP HOP AND AWAY"**\$7.00**

Pale Ale Somerville MA

CASTLE ISLAND "KEEPER"**\$7.00**

I.P.A. Norwood MA

SINGLE CUT "18-WATT"**\$8.00**

I.P.A. Astoria NY

EXHIBIT A "BRIEFCASE"**\$8.00**

Porter, Framingham MA

SPRINGDALE**\$8.00**

Cold Brew Brig Stout, Westbrook MA

GUINNESS**\$6.00**

Stout, Ireland

HEINEKEN**\$6.00**

Pale Lager, Holland

AMSTEL LIGHT**\$6.00**

Light Lager, Holland

MICHELOB "ULTRA"**\$5.00**

Light Lager, USA

DOWNEAST"ORIGINAL" CIDER**\$6.00**

Boston MA

HEINEKEN 0.0**\$5.00**

Non-Alcohol

CLASSIC ITALIAN 6**BELLINI****\$12.00**

Prosecco, Peach Nectar

AMERICANO**\$12.00**

Contratto Americano Vermouth, Campari, Soda

NEGRONI**\$12.00**

Grand Ten Gin (Boston), Campari, Carpano Antica Vermouth

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|---|----------------|
| APEROL SPRITZER | \$12.00 |
| Aperol, Prosecco, Soda | |
| MARTINI | \$12.00 |
| Malfy (Italy), Contratto Bianco | |
| TEMPO TRIPLO | \$12.00 |
| Contratto Bianco, Rosso, Americano Vermouths, Orange Bitters | |
| SEASONAL COCKTAILS 8 | |
| EARL-GREY HOUND | \$13.00 |
| Bespoke botanical Rhodium gin, grapefruit juice, earl grey simple | |
| ORANGE YOU WHISKEY BUSINESS? | \$13.00 |
| Jameson orange, cranberry juice, lemon, lime, ginger beer | |
| SICILIAN SANGRIA | \$13.00 |
| Montepulciano wine with limoncello, raspberry vodka and fresh fruit | |
| 75 DAYS OF FALL | \$13.00 |
| Pomegranate, Beefeater gin, prosecco, cinnamon, lemon juice | |
| SAPPY HOUR | \$13.00 |
| Makers Mark, cinnamon, maple syrup, cocoa bitters, fresh lime juice | |
| THE SPICY GRANNY SMITH | \$13.00 |
| Ghost tequila, Lunazul tequila, triple sec, apple cider, fresh lime juice | |
| GRAPEFRUIT SOUR | \$13.00 |
| Bespoke botanical Rhodium gin, grapefruit, lemon, lime | |
| LIMONCELLO SPRITZ | \$13.00 |
| Limoncello, Prosecco, Pomegranite | |

AROMATIZED WINES & APERTIF 5

CONTRATTO AMERICANO

CONTRATTO BIANCO VERMOUTH

CONTRATTO ROSSO VERMOUTH

CARPAND ANTICA VERMOUTH

The Original

CHINATO BAROLO CAPPELLAND

DESSERT 7

| | |
|--|----------------|
| BUTTERSCOTCH BUDINO | \$10.00 |
| butterscotch pudding, caramel, whipped cream, maldon sea salt | |
| PANNA COTTA | \$10.00 |
| almond crumble, raspberry puree | |
| TORTA FORMAGGIO | \$10.00 |
| vanilla cheesecake, strawberry- rhubarb compote, graham cracker crumble | |
| TIRAMISU | \$10.00 |
| espresso soaked ladyfingers, amaretto-mascarpone mousse, espresso crème anglaise | |
| BROWNIE SUNDAE | \$10.00 |
| warm brownie, vanilla gelato, salted bourbon caramel sauce, walnuts, whipped cream | |
| LEMON MASCARPONE CAKE | \$8.00 |
| raspberry coulis, fresh berries | |
| GELATO & SORBET g/f | \$3.50 |
| ask your server on our flavor options | |

COFFEE 6

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|--|---------------|
| ESPRESSO | \$3.50 |
| CAPPUCCINO OR ICED CAPPUCCINO | \$5.00 |
| CAFFE LATTE | \$5.00 |
| GOURMET SPECIAL ROAST COFFEE | \$3.50 |
| illy blend, ground and brewed to order | |
| TEA | \$3.50 |
| darjeeling, earl grey, english breakfast, oolong, green, chamomile, ginger | |
| FRESH-BREWED ICED TEA OR COFFEE | \$3.50 |

APPETIZERS 11

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|--|----------------|
| CARPACCIO | \$15.00 |
| truffle emulsion, mushrooms, arugula, grana padano | |
| BEEF & SAUSAGE MEATBALLS | \$13.00 |
| pomodoro sauce, roasted garlic ricotta, grilled bread | |
| ROASTED MUSHROOMS | \$13.00 |
| creamy mascarpone polenta, truffle oil, grana padano, chives | |
| ANTIPASTO | \$19.00 |
| italian meats & cheeses, vegetables, olives, rustic bread | |

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|---|----------------|
| ROASTED EGGPLANT PARMESAN | \$13.00 |
| roasted eggplant, pomodoro sauce, mozzarella, grana padano | |
| BURRATA | \$18.00 |
| prosciutto, peperonata, pine nuts, grilled bread | |
| PIZZETTA AGLIO E OLIO | \$11.00 |
| chickpea puree, arugula, pickled onions, grana padano | |
| BRUSCHETTA | \$12.00 |
| marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread | |
| PEI MUSSELS | \$14.00 |
| shallots, roasted garlic, parsley, white wine mustard broth, olive oil croutons | |
| OCTOPUS | \$18.00 |
| braised broccoli rabe, grape tomatoes, garlic, chili, lemon | |
| FRITTO MISTO | \$16.00 |
| calamari, hot cherry peppers, arugula, lemon garlic aioli | |

SOUP & SALAD ⁶

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|---|----------------|
| CLASSIC CHICKEN SOUP | \$7.00 |
| carrots, celery, onions | |
| SOUP DEL GIONO | \$7.00 |
| inquire with server on today's offering bowl | |
| CAESAR | \$13.00 |
| romaine, grana padano, focaccia crisps, creamy anchovy dressing | |
| ROMAINE | \$13.00 |
| romaine, arugula, radicchio, fennel, grana padano, lemon basil vinaigrette | |
| KALE | \$13.00 |
| kale, brussels sprouts, candied walnuts, apples, butternut squash, bacon, smoked cheddar, apple cider vinaigrette | |
| ARUGULA | \$13.00 |
| radicchio, fennel, tomato confit, pistachio, goat cheese, lemon thyme vinaigrette | |

SANDWICHES ¹

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|---|----------------|
| PAPA BURGER* | \$16.00 |
| applewood smoked bacon, cheddar cheese, spicy ketchup, lettuce, tomato, potato roll | |

PIZZA ⁵

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|---|----------------|
| MARGHERITA | \$14.00 |
| san marzano tomatoes, fresh mozzarella, basil | |

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|---|----------------|
| SALSICCIA | \$17.00 |
| san marzano tomatoes, sausage, ricotta, spinach, mozzarella, basil | |
| PEPPERONI | \$16.00 |
| calabrese salami, san marzano tomatoes, whole milk mozzarella | |
| FUNGHI | \$17.00 |
| roasted mushrooms, mushroom puree, fontina, arugula, truffle oil | |
| POLLO | \$17.00 |
| arrabiata sauce, mozzarella, roasted chicken, red onions | |
| PASTA 10 | |
| PENNE ALL'ARRABBIATTA | \$18.00 |
| browned garlic, EVOO, white wine, spicy pomodoro | |
| CAMPANELLE ALA NORMA | \$20.00 |
| roasted eggplant, basil, chili flakes, pecorino, pomodoro | |
| PENNE CON POLLO | \$22.00 |
| grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino | |
| CAVATELLI ALLA TRAPANESE | \$25.00 |
| pecorino, basil cavatelli, almonds, sicilian tomato basil pesto | |
| RIGATONI BOLOGNESE | \$24.00 |
| beef, veal, pork, tomato ragu, cream, grana padano | |
| RISOTTO | \$26.00 |
| saffron risotto, braised veal ragu, grana padano, gremolata | |
| ORECCHIETTE CON FAGIOLI | \$22.00 |
| italian sausage ragu, cannellini beans, ricotta | |
| GNOCCHI | \$22.00 |
| truffle cream sauce, leeks, grana padano | |
| CARBONARA | \$22.00 |
| pancetta, peas, black pepper, cream, egg, pecorino, campanelle | |
| LINGUINE & MEATBALLS | \$19.00 |
| beef & sausage meatballs, pomodoro, roasted garlic ricotta | |
| ENTREES 10 | |
| ZUPPA DI PESCE | \$36.00 |
| cod, shrimp, scallops, calamari, mussels, fennel tomato broth, grilled bread | |
| ATLANTIC SALMON | \$29.00 |
| white bean ragout, grilled radicchio, green olive caper relish, lemon herb breadcrumbs | |

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|--|----------------|
| WHOLE ROASTED BRANZINO | \$34.00 |
| lemon & herbs, salsa verde, fingerling potatoes, broccolini | |
| CHICKEN PICCATA | \$22.00 |
| pan-sautéed chicken scallopini, lemon, white wine, caper butter sauce, creamy asparagus risotto | |
| PAPA BURGER* | \$16.00 |
| applewood smoked bacon, cheddar cheese, spicy ketchup, lettuce, tomato, potato roll, choice of fries or mixed greens | |
| PORK CHOP | \$28.00 |
| creamy mascarpone polenta, braised greens, peperonata | |
| SCALLOPINI | \$23.00 |
| chicken or veal, herbed breadcrumbs, lemon vinaigrette, roasted garlic potatoes, broccolini | |
| PARMESAN | \$23.00 |
| chicken or veal, pan-fried, linguine pomodoro | |
| 1/2 GRILLED CHICKEN | \$26.00 |
| braised greens, potato puree, lemon roasted garlic au-jus | |
| FLAT IRON* | \$32.00 |
| broccoli rabe, potato puree, red wine demi glaze | |

SIDES 6

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|----------------------------------|---------------|
| ASPARAGUS RISOTTO | \$7.00 |
| GRILLED BROCCOLINI, EVOO | \$7.00 |
| SPINACH, GARLIC, CHILI | \$7.00 |
| ROASTED ROSEMARY POTATOES | \$7.00 |
| FRENCH FRIES, PARMAGIANO | \$7.00 |
| Crispy Brussel Sprouts | \$7.00 |

BEGINNINGS 6

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|--|----------------|
| BEEF & SAUSAGE MEATBALLS | \$47.00 |
| pomodoro sauce, roasted garlic ricotta, grilled bread | |
| MOZZARELLA FRITTA | \$36.00 |
| breaded whole milk mozzarella, pan-fried, pomodoro sauce | |
| ANTIPASTO | \$68.00 |
| italian meats and cheeses, olive, vegetables, rustic bread | |
| BRUSCHETTA | \$36.00 |
| marinated tomatoes, fresh mozzarella, arugula pistou | |

BOLOGNESE SAUCE **\$10.00**

pint

FOCACCIA BREAD **\$15.00**

whole loaf

SALADS 4

CAESAR **\$40.00**

romaine, grana padano, focaccia crisps, anchovy dressing

ROMAINE **\$40.00**

romaine ribbons, arugula, fennel, radicchio, grana padano, lemon vinaigrette

BEETS **\$44.00**

endive, arugula, pickled red onion, herb goat cheese, pistachio, orange vinaigrette

QUINOA **\$46.00**

tuscan kale, butternut squash, apples, dried cranberries, pepitas, apple vinaigrette

PASTA & RISO 7

PENNE CON POLLO **\$68.00**

grilled chicken, asparagus, shiitakes, tomatoes, roasted garlic, basil, white wine butter sauce

RIGATONI BOLOGNESE **\$80.00**

beef, pork, veal, tomato ragu, cream, grana padano

PENNE ARRABIATTA **\$58.00**

browned garlic, evoo, white wine, spicy pomodoro sauce

RISOTTO **\$72.00**

creamy carnaroli rice, roasted mushrooms, butternut squash, grana padano

BAKED POTATO GNOCCHI **\$65.00**

tomato, cream, fresh mozzarella, basil

LINGUINE MEATBALLS **\$65.00**

beef & sausage meatballs, pomodoro sauce, roasted garlic ricotta

FUSILLI AFFUMICATI **\$65.00**

garlic, roasted eggplant, marinated tomatoes, smoked mozzarella, pecorino

ENTREE 5

FILETTO BALSAMICO **\$122.00**

roasted vegetables, red wine balsamic sauce, whipped garlic potatoes

PARMESAN **\$77.00**

linguine, pomodoro, mozzarella

PICCATA**\$77.00**

pan-sauteed, lemon, white wine, capers butter sauce, asparagus parmesan risotto

HALF GRILLED CHICKEN**\$77.00**

brined, all natural quartered chicken, wilted spinach, roasted garlic potatoes, lemon roasted garlic butter

SCALOPPINI**\$77.00**

herb breadcrumbs, lemon vinaigrette, capers, herb roasted garlic potatoes, broccolini