

Grazie

Italian Restaurant

Zuppa

French Onion Soup -12

Gratinee with crostini topped with Swiss Cheese.

Chef Oscar's Daily Soup Special-MP

Antipasti

Antipasto all'Italiana -33

A tower of imported cured italian meats & artisinal cheeses topped with burrata, Frutta Mostarda and a balsamic reduction. – gf

Truffle Ricotta Bruschetta -16

Flame broiled house-made bread topped with truffle ricotta, bresaola, fresh basil, toasted hazelnuts & truffle honey drizzle.

Beef Carpaccio* -18

Thin sliced beef tenderloin topped with truffle aoli, citronette, arugula, shaved parmigiano, croutons, & caper berries.

Burratina -16

Burrata, fresh prosciutto di parma, arugula, tomatoes, balsamic reduction, evoo.

Eggplant Tower -16

Stacked eggplant topped with marinara, mozzarella, whipped truffle ricotta, parmigiano, basil.

Bella Napoli -21

Traditional focaccia topped with tomatoes, burrata, fresh sliced prosciutto, basil, sea salt, balsamic reduction, evoo.

Mozzarella Fritta -12

Fresh mozzarella, hand breaded & served with marinara.

Seared Tuna* -18

Yellowfin tuna encrusted with sesame seeds, soy & spicy sauce, wontons with wasabi aioli. - gf w/o wonton

Meatball Trio -15

Three house-made meatballs, marinara, whipped truffle ricotta.

Steamed Mussels -18

Garlic, white wine, preserved lemons, capers, crushed red pepper, crushed fennel seed, & house-made grilled garlic bread. – gf w/o bread

Calamari Fritti -18

Rhode Island Style with hot cherry peppers, marinara and garlic aioli

Insalate

Cobb Salad - 17

Romaine, crispy bacon, tomato, avocado, egg, red onion, blue cheese, ranch dressing.

Summer Panzanella -16

Cucumbers, tomatoes, olives, pickled onions, feta cheese, croutons house-made italian vinaigrette.

Caprese -16

Heirloom tomatoes, fresh mozzarella, house-made pesto and balsamic drizzle.

Caesar -14

Fresh chopped romaine, shaved parmigiano & herbed croutons tossed with Caesar Dressing.
Add: white anchovies 3 gf w/o croutons

Rughetta -17

Arugula, goat cheese, pecans, pears, tomatoes & balsamic vinaigrette. - gf

Farro Salad -18

Baby kale, farro, tomatoes, cranberries, pistachios, balsamic dressing, shaved parmigiano & evoo.

Add to any salad: Grilled chicken -9 Shrimp -12
Steak Tips*-15 Salmon -14

Pizza Napoletana

*House made with imported 00 flour, water, salt, & yeast.
Proofed for 48 hours. Baked with a fire-kissed crust.*

Margherita -17

San Marzano tomato sauce, hand stretched mozzarella, fresh basil, extra virgin olive oil, and sea salt.

Pepperoni, Sausage & Onion -21

Pepperoni, sweet italian sausage, onion, San Marzano tomato sauce, and mozzarella.

Meatball and Ricotta -21

Meatball, ricotta, fresh roasted peppers, San Marzano tomato sauce and mozzarella.

Vegetarian -18

San Marzano tomato sauce, mushrooms, roasted broccoli, grape tomatoes, onion, peppers, mozzarella, evoo.

Bianca Pizzas

Chicken and Broccoli -21

Pan seared chicken, broccoli, roasted garlic, mozzarella, chili flakes, evoo.

Fig and Pecan -22

Fig jam, figs, pecans, gorgonzola, sliced prosciutto, arugula, shaved parmigiano, evoo.

Quattro Formaggi -23

Great Hill blue cheese, mozzarella, ricotta, parmigiano, roasted garlic, crushed red pepper, evoo.

Four Oaks

COUNTRY CLUB

Primi

Lobster Ravioli -MP

House-made ravioli and steamed mussels, admiral sauce, spinach leaves & tomato concassé.

Gnocchi alla Sorrentina -25

Gnocchi & roasted tomatoes in vodka sauce topped with fresh mozzarella and basil.

Shrimp Scampi -25

Sauteéd shrimp & angel hair pasta tossed in a wine and garlic butter sauce.

Tortellini -29

House-made with beef, prosciutto, ricotta, peas, parmigiano, black truffle alfredo sauce.

Cheese Ravioli - 21

Quattro formaggi, marinara, parmigiano.

Tagliatelle alla Bolognese -25

Tagliatelle, hand cut beef, pork & veal ragu, shaved parmigiano.

Cacio e Pepe -21

Spaghetti tossed in a pecorino romano and cracked black pepper sauce.

Chicken alla Vodka -25

Pan seared chicken and fresh rigatoni in a creamy vodka sauce topped with shaved parmigiano.

Orecchiette -24

Sweet italian sausage, roasted tomatoes, garlic, broccoli & crush red pepper tossed in a white wine sauce.

Parmigiana alla Grazie -16

Spaghetti tossed in marinara. Topped with Parmigiano

Add: Chicken Cutlet -9 Meatball -9

Veal Cutlet -13 Eggplant -9

Chef Oscar's Seasonal Daily Risotto -MP

Can be made gluten free

Substitute gluten free penne on any pasta dish - \$3.50

Substitute fresh rigatoni on any pasta dish - \$3.50

A charge of \$3.50 will be added for each substitution.

For parties of 8 or more:

A 20% gratuity will automatically be added to the bill.

We respectfully request that the final bill be split privately.

Secondi

Chicken or Veal Saltimboca -29/39

Pan seared scallopini, sage, prosciutto, fontina cheese, fresh pappardelle & marsala sauce.

Chicken Marsala -28

Chicken scallopini & fresh pappardelle served in a mushroom, demi wine sauce.

Chicken Piccata -26

Pan seared chicken cutlet, creamy saffron lemon caper sauce, sautéed vegetables & mashed potatoes.

Salmone alla Griglia* -28

Faroe Island salmon, parmesian risotto & sautéed vegetables. -gf

Tonno al Sesamo* -32

Pan seared Yellowfin tuna encrusted with sesame seeds. Served with ginger risotto and sautéed vegetables. -gf

Aequa Pazza -33

Haddock, shrimp, mussels, spicy tomato lobster broth, bok choy, house-made grilled garlic bread.

Slow Braised Short Rib -48

Braised short rib, parmesan risotto, demi glace, saffron reduction, and asparagus. -gf

Ribeye* -59

14oz flame broiled Brandt ribeye, mashed potatoes, seasonal sauteed vegetables, compound butter, green peppercorn cognac sauce. -gf

Filet Mignon* -MP

8oz flame broiled filet mignon, mashed potatoes, charred broccoli, caramelized shallots, demi glace. -gf

Contorni

Seasonal sauteéd Vegetables with Garlic -8 gf

Mashed Potatoes -8 -gf

Side Salad -8

Mixed Greens, tomato, cucumber, pickled onion, balsamic dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of anyone with food allergies in your party.

Every "gf" food item is naturally gluten free, or can be prepared so, to accommodate food sensitivities.