

# Lunch at Grazie

## *Appetizers*

### **Steamed Mussels -18**

Garlic, white wine, preserved Meyer Lemons, capers, crushed red pepper, crushed fennel seed, house-made garlic bread. gf w/o bread

### **Chicken Wings or Tenders -16**

Choice of buffalo, BBQ or sweet & sour sauce

### **Calamari Fritti -17**

Fried calamari, hot cherry peppers, marinara & garlic aioli

### **Pub Pretzel -14**

Whole grain mustard, house-made cheese sauce

### **House-Made Hummus -12**

Celery, carrots, pickled red onion, grilled Naan Bread

### **French Onion Soup -11**

Gratinee with crostini, topped with swiss cheese

### **Soup du Jour**

Cup or bowl -MP

## *Salads*

### **Warm Spinach -18**

Crispy bacon, Great Hill Blue Cheese, spicy pecans, red onions, hard boiled egg, apple slices, house-made bacon vinaigrette.

### **Beet -16**

Arugula, toasted walnuts, goat cheese, house-made white balsamic vinaigrette, evoo.

### **Rughetta -17**

Arugula, goat cheese, pecans, pears, cherry tomatoes and balsamic dressing

### **Vegetarian -18**

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

### **Pepperoni, Sausage & Onion -21**

Pepperoni, sweet italian sausage, onion, San Marzano tomato sauce, and mozzarella drizzled with evoo

### **Caesar -14**

Fresh chopped romaine tossed with Caesar dressing and topped with shaved parmigiano & herbed croutons  
Add white anchovies -3 gf w/o croutons

### **Winter Farro Salad -17**

Baby kale, farro, blood oranges, cranberries, & pistachios, house made pomegranate vinaigrette, shaved parmigiano, evoo

Add: Steak Tips\* -14 Salmon\* -14

Grilled Chicken\* -7 Shrimp\* -11

## *Pizza*

### **Margherita -17**

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

### **Meatball and Ricotta -21**

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

### **Other pizzas available upon request**

### **Parmesan Sandwich - 15/18/18/22**

Choice of eggplant, chicken, meatball or veal served on Cibatta bread with marinara and mozzarella.  
Served with french fries\*\*

### **Grilled Chicken Sandwich -18**

Lettuce, tomato, bacon and mayonnaise on a brioche bun. Served with french fries

### **Daily Taco\* -MP**

Ask about chef Oscar's daily creation!

**Substitute truffle fries, sweet potato fries or Onion Rings -3**

## *Sandwiches*

### **Grilled Reuben Sandwich -18**

Corned beef, swiss cheese, thousand island dressing, & sauerkraut, on pumpernickel. Served with french fries\*\*

### **19th Hole\* -19**

1/2 lb burger, american cheese, bacon, lettuce, tomato, caramelized onions. Served with french fries

### **Quesadilla -12**

Cheese, peppers & onions served with sour cream & salsa

**Add: Steak\*-14 Chicken\*-7 Shrimp\*-11**

### **Orecchiette -22**

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

### **Tagliatelle alla Bolognese -24**

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

### **Parmigiana Alla Grazie -16**

Spaghetti tossed in marinara topped with parmigiano

**Add: Chicken cutlet -8 Meatball -9**

**Veal cutlet -12 Eggplant -9**

## *Entrées*

### **Baked Haddock\* -24**

Lightly breaded & baked with white wine, lemon butter, mashed potatoes & vegetables

### **Fish & Chips\* -23**

Beer battered haddock, cole slaw & french fries

### **Grilled Sirloin Steak Tips\* -25**

Served with mashed potatoes & vegetables

### **Baked Macaroni & Cheese -14**

Creamy four cheese blend, Ritz crumb crust

\*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.

Parties of 8 or more will automatically have a 20% gratuity added to the bill. We respectfully request that the final bill be split privately.

# Grazie

*Italian Restaurant*

## *Zuppa*

### **French Onion Soup -11**

Gratinee with crostini topped with Swiss Cheese.

### **Chef Oscar's Daily Soup Special-MP**

## *Antipasti*

### **Antipasto all'Italiana -32**

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 & a 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 -15**

Stacked eggplant tower topped with marinara, mozzarella, 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 -14**

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

### **Steamed Mussels -18**

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

### **Calamari Fritti -17**

Fried calamari and hot cherry peppers served with marinara & garlic aioli.

## *Insalate*

### **Warm Spinach -18**

Crispy bacon, hard boiled egg, apple slices, Great Hill blue cheese, spicy pecans, red onions, house-made bacon vinaigrette.

### **Beet -17**

Arugula, toasted walnuts, goat cheese, house-made white balsamic vinaigrette, evoo.

### **Caesar -14**

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

### **Rughetta -17**

Baby arugula topped with tomatoes, goat cheese, pears, pecans and balsamic vinaigrette. - gf

### **Winter Farro Salad -17**

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

**Add to any salad:** Grilled chicken -7 Shrimp -10  
Salmon -14 Steak -14

## *Primi*

### **Lobster Ravioli -29**

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 -24**

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

### **Tortellini -29**

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

### **Cheese Ravioli -21**

Quattro formaggi, marinara, parmigiano.

### **Tagliatelle alla Bolognese -24**

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 -23**

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

### **Orecchiette -22**

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

### **Chef Oscar's Seasonal Daily Risotto -MP**

Can be made gluten free

### **Parmigiana alla Grazie -16**

Spaghetti tossed in marinara. Topped with Parmigiano

**Add:** Chicken Cutlet -8 Meatball -9  
Veal Cutlet -12 Eggplant -9

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

**Substitute fresh rigatoni on any pasta dish - \$3.50**

# Four Oaks

## COUNTRY CLUB

### Secondi

#### **Salmone alla Griglia\* -28**

Faroe Island salmon, preserved lemon risotto  
& sautéed vegetables. -gf

#### **Pork Chop -39**

14 oz. flame broiled pork chop, parmesan risotto,  
sautéed vegetables & Sally's homemade chutney. -gf

#### **Chicken Piccata -24**

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

#### **Tonno al Sesamo\* -31**

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

#### **Acqua Pazza -33**

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

#### **Chicken Marsala -29**

Pan-fried chicken cutlet & tagliatelle served in a  
mushroom & marsala wine sauce.

#### **Slow Braised Short Rib -47**

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

#### **Ribeye\* -59**

14oz flame broiled Brandt ribeye, mashed potatoes,  
roasted root 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

**Sauteéd Vegetables with Garlic and EVOO -8 gf**

**Mashed Potatoes -8 -gf**

**Side Salad -8**

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

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.

## Pizza Napoletana

*Our pizza dough is made with imported 00 flour, water, salt, yeast and proofed for 48 hours. Baked to order with a fire-kissed crust.*

### Pizzas

#### **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, evoo.

#### **Vegetarian -18**

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

### Bianca Pizzas -

#### **Quattro Formaggi -23**

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

#### **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.

\*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.

# Al Dolce

## **Tiramisu 11**

*Espresso & rum soaked lady fingers, whipped mascarpone cheese, cocoa, & chocolate shavings.*

## **Chocolate Tortino 14**

*House-made, rich chocolate lava cake, crème anglaise, Oreo crumbles, espresso gelato, & whipped cream.*

## **Cheesecake 11**

*Topped with mixed berries & whipped cream.*

## **Cannoli 10**

*Three cannoli stuffed with sweetened ricotta. Garnished with chocolate chips, whipped cream & Oreo crumbles.*

## **Crème Brûlée 12**

*House made, creamy custard with caramelized sugar.  
Topped with mixed berries & whipped cream.*

## **Gelato or Sorbet 5/8/11**

*1, 2 or 3 scoops.  
Ask your server for today's selection.*

# Some Like it Hot

**Cappucino 6      Espresso 4      Double Espresso 7**

## **Italian Coffee 13**

*Amaretto Disaronno, tuaca, coffee & whipped cream.*

## **Irish Coffee 13**

*Jameson, Bailey's, coffee & whipped cream.*

# Cocktails

## Espresso Martini 15

*Stoli Vanilla Vodka, Bailey's, Kahlua & fresh brewed espresso.*

## Limone De Grazie 15

*House-made limoncello, prosecco with a sugar rim.*

# Housemade Limoncello

*Creamy or Clear 10*

# Cognac

## *Rémy Martin Louis XIII*

*1/2 ounce 95*

*1 ounce 190*

*1 1/2 ounce 285*

*Hennessy VS 14*

*Hennessy VSOP 20*

*Hennessy XO 65*

# Dessert Wine

*Graham's Ruby 10*

*Graham's 10 yr. Tawny 16*

# Digestif

*Grand Marnier 12*

*Grand Marnier Centenaire 32*

*Amaro Averna 12*

*Cynar 10*

*Fernet Branca 12*

*Romana Sambuca 11*

*Romana Black 11*

# BAMBINOS

Available to kids 12 and under

## ENTRÉES

**Spaghetti -8**

Served with Marinara or Butter

**Spaghetti & Meatball -10**

Served with Marinara

**Cheese Pizza -12**

Mozzarella and Sauce

**Chicken Fingers -10**

Served with Fries

**Grilled Cheese -8**

Served with Fries

**HOT Dog & Fries -8**

## SOFT DRINKS & MORE

**Soda -\$2.50**

Coca Cola

Sprite

Diet Coke

Ginger ale

**Juice -\$3**

Lemonade

Apple Juice

Cranberry Juice

Orange Juice

Pineapple Juice

**Whole or Chocolate Milk -\$3**

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# Cocktails

## **Blackberry Sangria -12/39**

*Skyy Strawberry Vodka, Blackberry Brandy,  
Triple Sec, Orange Juice & Red Wine*

## **Apple Cider Sangria -12/39**

*White Wine, Apple Cider, Brandy, Prosecco,  
Fresh Cranberries, Cinnamon Stick*

## **Cider Rita -13**

*El Jimador, Triple Sec, Apple Cider,  
Cinnamon Sugar Rim*

## **Hercules Old Fashion -13**

*Hercules Mulligan Rum & Rye,  
Luxardo Cherry, Orange Peel*

## **The Spritz -13**

*Aperol, Orange Bitters & Prosecco*

# Martinis

## **The Pear -15**

*Grey Goose, St Germaine, Pear Nectar,  
Local Honey*

## **Pumpkin -15**

*Stoli Vanilla Vodka, Pumpkin Liqueur,  
Bailey's, House-made Pumpkin Simple,  
Cinnamon Sugar Rim*

## **Sage & Fig -15**

*House-made Sage & Fig Simple, Rum,  
Grand Marnier, Lemon Juice*

## **Mulligan Manhattan -15**

*Hercules Mulligan Eyr & Rye,  
Luxardo Cherry*

## **Stoli Doli -15**

*Fresh Pineapple infused with Stoli Vodka*

## **Limone di Grazie -15**

*House-made Limoncello, Prosecco, Sugar Rim*

## **Espresso Martini -15**

*Stoli Vanilla Vodka, Bailey's,  
Kahlua, Fresh Espresso*

## **Sunset Cosmo -15**

*Milagro Silver, Cointreau, Lime Juice,  
Splash of Cranberry Juice*

# Mocktails

## **Orange Pomegranate -9**

*Ginger Ale, Club Soda, Orange Juice,  
Pomegranate Juice, Hint of Lime*

## **Apple Cider Mule -9**

*Ginger Beer, Apple Cider, Cinnamon Stick,  
Caramel & Cinnamon Sugar Rim*

# Wine

*\*By the glass*

## *Sparkling*

- \*Martini & Rossi Prosecco, Veneto, Italy - Split -11
- Moët Chandon, Champagne, France - Split -25
- Val D'Oca, Italy -39
- Moët & Chandon Impérial, Champagne, France -119
- Veuve Clicquot La Grande Dame, Champagne, France -299
- Dom Perignon, Champagne, France -349

## *Pinot Grigio*

- \*Mezzacorona, Trentino, Italy -9/34
- \*Santa Cristina, Trevenezie, Italy -12/46

## *Sauvignon Blanc*

- \*Silver Gate, California -9/34
- \*Regis Minet, Pouilly-Fume, Loire, France -16/62
- \*Pascal Jolivet, Sancerre, Loire, France -20/78
- Cloudy Bay, Marlborough, New Zealand -79

## *Chardonnay*

- \*Silver Gate, California -9/34
- \*J. Lohr "Riverstone," Arroyo Seco, Monterey, CA -12/46
- \*William Hill, Napa Valley, CA -18/69
- Jordan, Alexander Valley, Sonoma County, CA -74

## *Riesling*

- \*Washington Hills, Columbia Valley, WA -9/34
- Chateau St. Michelle, Cold Creek, WA -39

## *Rosé*

- \*Mezzacorona, Trentino, Italy -9/34
- \*La Jolie Fleur Rose, San Tropez, France -13/49

## *Pinot Noir*

- \*Silver Gate, California -9/34
- \*Angeline Vineyards, CA -11/42

## *Merlot*

- \*Silver Gate, California -9/34
- \*Decoy, Sonoma County, Ca -15/58
- Duckhorn Vineyards, Carneros Napa Valley, CA -99

## *Cabernet Sauvignon*

- \*Silver Gate, California -9/34
- \*J. Lohr "Seven Oaks," Paso Robles, CA -12/46
- \*Decoy, Sonoma County, CA -16/62
- \*Far Niente "Post & Beam", Napa, CA -22/86
- Silverado, Napa Valley, CA -99
- Jordan, Alexander Valley, Sonoma County, CA -119
- Faust, Napa Valley, CA -129
- Caymus, Napa Valley, CA (750ml) -169
- Caymus, Napa Valley, CA (1 Liter) -199
- Heitz Cellar, Napa Valley, CA -129
- Bledsoe "Doubleback", Walla Walla Valley, WA -199
- Opus One, Oakville, Napa Valley, CA -450

## *Blends & Other Reds*

- \*Casillero del Diablo, Malbec, Chile -10/38
- \*Conundrum, Petite Syrah, Zin, Cabernet, CA -12/46
- \*Santa Cristina, Chianti, Sangiovese, Tuscany, Italy -13/49
- \*Di Filippo, Montefalco Rosso, Umbria, Italy -14/54
- Sangiovese, Barbera, Sagrantino
- Masi, Campofiorin, Veneto, Italy -39
- Tenuta di Frescobaldi, Castiglioni, Italy -49
- Peppoli, Chianti, Sangiovese, Tuscany Italy -59
- Guado al Tasso "Il Bruciato" Bolgheri, Tuscany, Italy -79
- Cabernet Sauvignon, Merlot Syrah
- Terrabianca, Campaccio, Tuscany, Italy -79
- Sangiovese, Cabernet Sauvignon
- Rizieri, Barolo Docg, Italy -79
- The Prisoner, Napa, CA -99
- Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Charbono
- Masi, 'Costasera' Amarone della Valpolicella, Italy -129
- Bledsoe "Family Wine", Walla Walla Valley, WA -1 Liter -129
- Cabernet Sauvignon, Malbec, Merlot, Petit Verdot
- Frescobaldi 'Castelgiocondo' Brunello di Montalcino Docg, Italy -129
- Opus One "Overture", Napa Valley, CA -225
- Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot

# *Spirits*

## *Bourbon*

- Angel's Envy -16
- Basil Hayden's -17
- Blanton's -18
- Buffalo Trace -12
- Bulleit -12
- Eagle Rare -12
- Evan Williams -8
- George T. Stag - 48
- Knob Creek -15
- Maker's Mark -12
- Orphan Barrel, "Rhetoric" 24yr -39
- Weller 12yr -20
- Weller Special Reserve -16
- Weller Antique 107 -24
- William Larue Weller Bourbon -60
- Woodford Reserve -12

## *Reserve*

*~Pricing per ounce~*

- Old Rip Van Winkle 10yr -48
- Van Winkle Special Reserve 12yr -68
- Pappy Van Winkle Family Reserve 15yr -98
- Pappy Van Winkle Family Reserve 20yr -118

## *Rye*

- Angel's Envy Rye -24
- Bulleit -12
- Sazerac -10
- Whistle Pig 10yr -20
- Whistle Pig 15yr -44

## *American/Canadian/ Irish*

- Crown Royal -12
- Jameson -11

## *Scotch/ Japanese*

- Chivas Regal 12yr -12
- Dewar's -9
- Johnnie Walker Red -10
- Johnnie Walker Black Label -14
- Johnnie Walker Blue Label -49
- Nikka Coffey Grain -20

## *Single Malt*

- Auchentoshan American Oak -16
- Auchentoshan Three Wood -22
- Balvenie 12yr Doublewood -19
- Glenlivet 12yr -16
- Laphroaig 10yr -17
- Macallan 12yr -19
- Oban 14yr -20
- Oban 18 yr -39

## *Tequila*

- Casamigos Blanco -15
- Clase Azul Reposado -35
- Don Julio Blanco -16
- Don Julio 1942 -35
- El Jimador -9
- Milagro Silver -10
- Patron Anejo - 17
- Patron Silver -14

# Cognac

## *Remy Martin Louis XIII*

**1/2 ounce -95**

**1 ounce -190**

**1 1/2 ounce -285**

**Hennessey VS -14**

**Hennessey VSOP -20**

**Hennessey XO -65**

# Beer

## *Draught*

**Fiddlehead IPA 6.2% VT -9**

**Allagash White Belgian-style Wheat Ale 5.2% ME -9**

**Blue Moon Belgian-style White Ale 5.4% CO -9**

**Bud Light Lager 4.2% MO -7**

**Guinness Draught Dry Stout 4.2% Ireland -9**

**Maine Beer Co. Rotating Tap 7% + ME -10**

**Night Shift Whirlpool Hazy Pale Ale 4.5% MA -9**

**Shipyard Pumpkinhead Wheat Ale 4.5% ME -9**

**Peroni Pale Lager 5.1% Italy -9**

**Stella Artois Belgian Lager 5% Belgium -9**

**Sam Adams Seasonal Rotating Tap 5.3% MA -9**

**Wormtown Be Hoppy American IPA 6.5% MA -9**

## *Bottles & Cans*

**Bud Light Lager 4.2% MO -7**

**Budweiser Lager 5% MO -7**

**Coors Light Lager 4.2% CO -7**

**Corona Extra Lager 4.6% Mexico -8**

**Harpoon IPA 5.9% MA -8**

**Heineken Lager 5% Netherlands -8**

**Michelob Ultra Lager 4.2% MO -7**

**Miller Lite Lager 4.2% WI -7**

**Stella Artois Belgian Lager 5% Belgium -8**

**High Noon Hard Seltzer, Assorted Flavors 4.5% US -8**

## *Non Alcoholic*

**Heineken 0.0 Malt Beverage - 0.0% Holland - 8**