

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 & a balsamic glaze drizzle. -gf

Stracciatella Bruschetta -17

Flame broiled house-made bread topped with stracciatella,
marinated tomatoes, balsamic glaze, evoo.

Beef Carpaccio* -19

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

Burratina -18

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

House-made italian flat-bread, tomatoes, burrata,
fresh sliced prosciutto, arugula,
sea salt, balsamic reduction, evoo.

Mozzarella Fritta -12

Fresh mozzarella, hand breaded & served with marinara.

Seared Tuna* -18

Yellowfin tuna encrusted with sesame seeds, accompanied
with tamari soy sauce, sriracha, wasabi aioli, & wontons.
- 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, 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

Watermelon Feta -17

Arugula, watermelon, feta, red onion,
wood-fired charred croutons, italian vinaigrette.

Burrata Caprese -17

Burrata, tomatoes, basil,
balsamic glaze, sea salt, evoo.

Cobb Salad - 18

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

Cindy's Super Salad-18

Spinach, baby kale, sauerkraut, avocado,
nutritional yeast, walnuts, almonds,
shaved parmigiano, apple cider vinaigrette, sea salt.

Caesar -14

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

Farro Salad -18

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

Add to any salad: Grilled chicken -8 Shrimp -12
Steak Tips*-14 Salmon -14

Wood-fired 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, evoo & sea salt.

BBQ Chicken or BBQ Brisket Pizza -21

House smoked chicken *or* brisket, ricotta, onion,
roasted peppers, corn, barbeque sauce, mozzarella.

Vegetarian -18

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

Pepperoni, Sausage & Onion -21

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

Bianca Pizzas

Mushroom Truffle -21

Mixed mushrooms, mozzarella, goat cheese,
parmigiano, truffle oil, onion, evoo.

Chicken Broccoli Alfredo -21

Chicken, charred broccoli, roasted garlic,
mozzarella, alfredo sauce, evoo.

Fig and Pecan -22

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

Four Oaks

COUNTRY CLUB

Primi

Shrimp Scampi -25

Sauteéd shrimp, angel hair pasta,
red pepper flakes, wine & garlic butter sauce.

Brisket Ravioli - 25

House-made ravioli stuffed with in-house smoked brisket,
carrots, onion, celery, bread crumbs, & parmesan.
Coated with butter sauce & barbeque drizzle.

Cheese Ravioli - 21

Quattro formaggi, marinara, parmigiano.

Lobster Ravioli -MP

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

Orecchiette -25

Sweet italian sausage, broccoli, garlic,
roasted tomatoes, crush red pepper, white wine sauce.

Gnocchi alla Sorrentina -25

House-made gnocchi & roasted tomatoes, vodka sauce
topped with fresh mozzarella & basil.

Tagliatelle alla Bolognese -27

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

Cacio e Pepe -21

Spaghetti tossed in a pecorino romano and
cracked black pepper 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 \$4 will be added for split entrées.

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

Roasted Chicken -29

Roasted chicken, fresh roasted corn,
mashed potatoes, house-made deglazed pan sauce.
Finished in our wood fired oven.

Chicken Milanese -25

Pan seared chicken cutlet, arugula, cherry tomato,
shaved parmigiano, balsamic glaze, evoo.

Chicken Marsala -27

Pan seared chicken scallopini, fresh pappardelle,
mushroom demi wine sauce.

Chicken Piccata -26

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

Chicken alla Vodka -27

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

Salmone alla Griglia* -29

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

Tonno al Sesamo* -32

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

Acqua Pazza -33

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

Slow Braised Short Rib -52

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

Filet Mignon* -MP

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

Contorni

Seasonal vegetables sauteéd with garlic -8 -gf

Mashed potatoes -8 -gf

Caesar or garden side salad -8

Charred broccoli -9

Asparagus -9

Truffle Fries -11

*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.