

# 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 & artisanal cheeses topped with burrata, Frutta Mostarda and a balsamic reduction. -gf

### **Tomato Bruschetta -17**

House-made bread, topped with balsamic glaze drizzle & heirloom tomatoes marinated with basil, garlic, anchovies, balsamic vinaigrette & evoo.

### **Beef Carpaccio\* -19**

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, tomatoes, burrata, fresh sliced prosciutto, basil, sea salt, balsamic reduction, evoo.

### **Mozzarella Fritta -12**

Fresh mozzarella, hand breaded & served with marinara.

### **Tuna Tartare\* -18**

Yellowfin tuna, avocado, ginger & sesame soy vinaigrette, wontons, 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, 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

### **Super Salad-18**

Arugula, baby kale, charred broccoli, goat cheese, pickled red onion, walnuts, blueberries, sea salt, citrus, evoo.

### **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.

### **Barbecue -21**

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

### **Vegetarian -18**

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

## *Bianca Pizzas*

### **Chicken and Broccoli -21**

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

### **Fig and Pecan -22**

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

### **Truffle Mushroom-23**

Mixed mushrooms, mozzarella, goat cheese, ricotta, truffle oil, parmigiano, caramelized onion, 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

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

#### Shrimp Scampi -25

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

#### Sweet Corn Ravioli -23

House-made ravioli stuffed with sweet corn and ricotta. Served in a creamy butter 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 \$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

#### Chicken or Veal Milanese -27/37

Pan seared scallopini, arugula, shaved parmigiano, cherry tomato, balsamic reduction, evoo.

#### 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

#### Acqua 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

#### 1/2 Lamb Rack\* -59

Grass fed lamb chops seared with lemon and garlic, mashed potatoes, charred broccoli, garlic and rosemary au jus.

#### 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 -8**

**Asparagus -8**

\*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.