

Grazie

Italian Restaurant

Appetizers

ANTIPASTO ALL' ITALIANA 21.95 *(for two)*
Chef's daily selection of cured meats & imported cheeses (gf)

LAMB LOLLIPOP MILANESE 14.95
Truffle aioli, agrodolce, pistachio cream, fresh fennel

EGGPLANT TOWER 10.95
Marinara, mozzarella, Parmigiano & basil (v)

PROSCIUTTO DI PARMA & BURRATA 13.95
Mixed greens, balsamic reduction (gf)

MEATBALL TRIO 8.95
Chilled ricotta, melted mozzarella

BEEF CARPACCIO 14.95
Arugula, citronettè, shaved Parmigiano, horseradish, brioche crostini

CALAMARI FRITTI 12.95
Cherry peppers, garlic aioli, marinara

ITALIAN STYLE CALAMARI 14.95
Shallots, Italian chili's, roasted tomatoes, marinara, lobster broth, crostini

TUNA CRUDO 12.95
Ahi Tuna, cucumber pernod, aglio,
olio, pepperoncino, mandarin cream, brioche crostini

MOZZARELLA FRITTA 7.95
Handmade with fresh mozzarella

TRUFFLE PARMESAN FRIES 6.95

Salads

CAPRESE 13.95
Imported buffalo mozzarella, heirloom tomatoes,
fresh basil, balsamic reduction, arugula pesto (gf)

CHOPPED 11.95
Mixed greens, Applewood smoked bacon, eggs, tomato,
cucumber, red onion, buttermilk ranch (gf)

CHICKEN MILANESE 15.95
Breaded chicken breast, pan fried, served with arugula,
grape tomatoes, balsamic reduction, Parmigiano

RUGHETTA 11.95
Baby arugula, goat cheese, toasted pecans, pear,
tomato, house-made balsamic dressing (v) (gf)

TRADITIONAL GREEK 9.95
Tomato, pickled red onion, cucumber,
Kalamata olives, feta cheese (v) (gf)

QUINOA SALAD 9.95
Baby spinach, craisins, tomato, cucumber, balsamic (v) (gf)

CAESAR 8.95
Fresh romaine, croutons, Caesar dressing, Parmigiano (v) (gf)

+ CHICKEN 4 + SALMON* 9 + STEAK TIPS* 8
+ SEARED TUNA* 8 + LOBSTER 11 + SHRIMP 7

Pizza

"00" Caputo flour – San Marzano Tomatoes – Fior Di latte – Wood fired at 900°
With a touch of char on the fire kissed crust

RED PIZZA

MARGHERITA 13.95
Imported buffalo mozzarella, basil, e.v.o.o. (v)

CAPRICCIOSA 14.95
Mozzarella, ham, artichoke, mushrooms, Parmigiano, egg

DIAVOLA ALLA PERUGINA 15.95
Mozzarella, Sausage stuffed crust, pepperoni, sopressata, Parmigiano

AMATRICIANA 12.95
Mozzarella, bacon, onion, pecorino romano, pepperoncino

CALABRESE 15.95
Mozzarella, onion, 'nduja sausage, ham, Parmigiano

ITALIAN SAUSAGE 14.95
Mozzarella, broccolini, sausage, Parmigiano

PARMIGIANA 13.95
Mozzarella, roasted eggplant, grape tomatoes, Parmigiano, oregano

WHITE PIZZA

QUATTRO FORMAGGI 14.95
Mozzarella, blue cheese, Swiss cheese, Parmigiano, white truffle honey (v)

FRESCHISSIMA 17.95
Ricotta truffle stuffed crust, grape tomato, fresh basil, e.v.o.o. (v)

FIG & PECAN 14.95
Mozzarella, gorgonzola, Parmigiano, prosciutto, arugula

MEDITERRANEAN 13.95
Mozzarella, grape tomatoes, corn, black olives, arugula, Parmigiano (v)

CARBONARA 12.95
Mozzarella, Parmigiano, pancetta, sunny-side up egg

FURIO 14.95
Mozzarella, gorgonzola, grape tomatoes,
porcini mushrooms, basil, pepperoncino (v)

CREATE YOUR OWN

MARGHERITA ROSSA 10.95

Peppers, cherry tomatoes, basil, roasted onions .50
Broccoli rabe, extra cheese, mushrooms, spinach,
grilled eggplant, shaved Parmigiano-reggiano 1.00

MARGHERITA BIANCA 9.95

Artichokes, grilled chicken, anchovies, sopressata,
bacon, pepperoni, 'Nduja sausage, ham, meatball 2.50
Grilled shrimp, prosciutto di parma, grilled steak, burrata 6.00
Lobster 11.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
Before placing your order: Please tell your server if anyone in your party has a food allergy
*cooked to order (gf) available gluten free (v) vegetarian

Grazie

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Pasta

LOBSTER RAVIOLI 19.95

House-made ravioli, steamed mussels, admiral sauce

PUMPKIN RAVIOLI 17.95

House-made Ravioli, porcini mushroom cream sauce, red wine reduction, amaretto crumble

TORTELLINI ALLA NORCINA 16.95

Sweet Italian sausage, black truffle cream sauce

FIVE CHEESE RAVIOLI 16.95

Served in vodka sauce

GNOCCHI ALLA GRAZIE 17.95

House-made Gnocchi, Shrimp, caramelized grape tomatoes, garlic, lobster sherry sauce, arugula

TAGLIATELLE ALLA BOLOGNESE 17.95

House-made tagliatelle pasta, classic beef, veal & pork ragu finished with Parmigiano

PAPPARDELLE AL CINGHIALE 18.95

House-made pappardelle, braised boar & porcini mushroom ragu

ORECCHIETTE 15.95

Sweet Italian sausage, crushed red pepper, basil, grape tomatoes, broccolini, white wine, ricotta salata

SPAGHETTI AL NERO 17.95

House-made squid-ink pasta, grape tomatoes, sautéed shrimp, spinach, lobster sherry sauce

SPAGHETTI CARBONARA 15.95

Traditional roman style spaghetti, crispy prosciutto, pecorino, egg mantecato (v)

RISOTTO AL FRUTTI DI MARE 22.95

Chef's daily seafood selection, creamy risotto

PARMIGIANA ALLA GRAZIE 11.95

Spaghetti and house-made marinara with fresh mozzarella (v)

+ CHICKEN CUTLET 5 + VEAL CUTLET 8 + MEATBALL 4

Wood Fire Grilled Entrees

14 OZ GRILLED NY SIRLOIN* 36.95

Chimichurri sauce, crispy duck fat potatoes, sautéed vegetables (gf)

8 OZ FILET MIGNON* 33.95

Demi glace, crispy duck fat potatoes, sautéed vegetables (gf)

+ MAINE LOBSTER TAIL 11

SALMONE ALLA GRIGLIA 21.95

Faroe Island salmon, chive risotto, sautéed vegetables (gf)

BABY RACK OF LAMB 32.95

Balsamic glaze, garlic, mashed potato, sautéed vegetables

BONE-IN SWORDFISH CHOP* 29.95

Served with quinoa primavera, caponata, roasted lemon (gf)

Sautéed - Braised Entrée

TONNO AL'SESAMO* 25.95

Pan-seared yellowfin tuna with a toasted sesame soy wasabi crust, ginger risotto, seasonal vegetables (gf)

AQUA PAZZA 24.95

Mussels, shrimp, haddock, shallots, grape tomatoes, lobster bisque

SALTIMBOCA ALLA ROMANA 19.95

Tender veal with prosciutto & sage in a white wine veal sauce, tagliatelle

THE BOSS 35.95

Bone-in veal chop lightly breaded & pan fried, marinara, fresh mozzarella and ricotta gnocchi

CHEF'S PORK CHOP 28.95

Bone-in pork chop stuffed with radicchio and ricotta, Milanese style, quinoa primavera, asparagus, caper limoncello

CHICKEN LIMONE 22.95

Half roasted organic chicken, preserved lemon & green olives, garlic mashed potatoes & sautéed vegetables (gf)

CHICKEN PICCATA 16.95

Lemon caper sauce, garlic mashed potatoes and sautéed vegetable (gf)

SLOW BRAISED SHORT RIB 34.95

Risotto alla milanese

LAMB SHANK 28.95

Maple Applewood smoked bacon lentils,

Sides

GARLIC MASHED POTATOES 6.95

SAUTEED VEGETABLES 6.95

SPINACH WITH PRESERVED LEMON 6.95

SPICY SAUTEED BROCCOLINI 6.95

FOUR CHEESE GNOCCHI 6.95

SIDE SALAD 6.95

CRISPY DUCK FAT POTATOES 6.95

TRUFFLE FRIES 6.95

*SUBSTITUTIONS \$3.50

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