

Lunch at Grazie

APPETIZERS

- | | |
|--|---|
| PUB PRETZEL 10
WHOLE GRAIN MUSTARD, CHEESE SAUCE | CHICKEN WINGS OR TENDERS 12
YOUR CHOICE OF BUFFALO, BBQ OR SWEET & SOUR |
| TRUFFLE PARMESAN FRIES 10
TRUFFLE PARMESAN, TRUFFLE SALT, WITH TRUFFLE AIOLI | FRIED CALAMARI 13
CHERRY PEPPERS, GARLIC AIOLI & MARINARA |
| SWEET POTATO FRIES 9
VANILLA POWDERED SUGAR, HONEY JALAPEÑO MAYONNAISE | ONION STRINGS 7
PARMESAN CHEESE, SPECIAL SAUCE |
-

SALAD

- | | |
|---|---|
| RUGHETTA 12
ARUGULA, GOAT CHEESE, PECANS,
PEARS, BABY TOMATOES | SUMMER PANZANELLA 12
FRESH TOMATOES, CUCUMBER, PICKLED ONIONS, OL-
IVES, FETA CHEESE, LACTO TOMATO WATER
OREGANO AND CROUTONS IN A CLASSIC DRESSING |
| CAESAR 10
ROMAINE, PARMESAN, HERBED CROUTONS
& HOUSE MADE CREAMY CAESAR DRESSING | ADD ONs: STEAK TIPS 11 SHRIMP 9 |
| CAPRESE 14
TOMATOES, FRESH MOZZARELLA, BASIL, MALDON
SALT, ARUGULA PESTO, BALSAMIC REDUCTION | SALMON 11 CHICKEN 5 |
-

PIZZA

- | | |
|---|--|
| CHEESE 11
IMPORTED SAN MARZANO TOMATO, MOZZARELLA
PARMESAN | MARGHERITA 15
IMPORTED SAN MARZANO TOMATO, FRESH MOZZARELLA,
FRESH BASIL, EVOO, MALDON SALT |
| PEPPERONI 15
IMPORTED SAN MARZANO TOMATO, IMPORTED ITALIAN
PEPPERONI, MOZZARELLA | ITALIAN SAUSAGE 15
IMPORTED SAN MARZANO TOMATO, MOZZARELLA,
SAUSAGE |
-

SANDWICHES

- | | |
|--|--|
| 19TH HOLE 14
1/2 LB BURGER, AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, CARAMELIZED ONIONS, FRENCH FRIES | MEATBALL PANINI 11
MOZZARELLA, ITALIAN PEPPERS & MARINARA ON
GRILLED SOURDOUGH, FRENCH FRIES |
| GRILLED CHICKEN CLUB SANDWICH 12
LETTUCE, TOMATO, BACON & MAYONNAISE ON A BRIOCHE
BUN, FRENCH FRIES | FISH & CRISP 12
BEER BATTERED HADDOCK, DILL TARTAR SAUCE, LETTUCE,
ONION, BRIOCHE BUN, FRENCH FRIES |
| | SUBSTITUTE TRUFFLE FRIES, SWEET POTATO FRIES OR
ONION STRINGS FOR AN ADDITIONAL \$2 |
-

ENTREES

- | | |
|--|--|
| CHICKEN MILANESE 17
BREADED CHICKEN BREAST, ARUGULA, TOMATOES,
BALSAMIC REDUCTION & SHAVED PARMESAN | BAKED MACARONI & CHEESE 15
FOUR CHEESE SAUCE & BREAD CRUMB CRUST
ADD LOBSTER 12 |
| GRILLED SIRLOIN STEAK TIPS 18
SERVED W/ MASHED POTATO & VEGETABLES | FISH N' CHIPS 16
BEER BATTERED HADDOCK W/ FRENCH FRIES &
COLE SLAW |
| BAKED HADDOCK 18
LIGHTLY BREADED, BAKED W/ WHITE WINE, LEMON
BUTTER, MASHED POTATOES & VEGETABLES | PARMIGIANA ALLA GRAZIE 12
MEATBALL 5 CHICKEN 5 VEAL 8 |
| CHICKEN QUESADILLA 12
CHEESE, PEPPERS & ONIONS, SALSA, SOUR CREAM | |
-

DESSERTS

- | | |
|---|---|
| GELATO OF THE DAY 4/6/8
ASK YOUR SERVER FOR TODAY'S SELECTION | CANNOLI 6
SWEETENED RICOTTA & OREO CRUMBLES |
|---|---|
-

Antipasti

Antipasto all'Italiana – Assorted Cured Italian Meats, Artisanal Cheeses, Frutta Mostarda (to Share) – gf 26

Parmigiana di Eggplant – Mozzarella, Marinara, Parmigiano, Basil 11

Asparagus alla Bismarck – Sunny Side Up Egg, Cacio e Pepe sauce, Toasted Hazelnuts, Truffle Salt, and Parmigiano 15

Beef Carpaccio – Arugula, Citronette, Shaved Parmigiano, Caper Berry, Truffle Aioli, Crouton 15

Calamari Fritti – Cherry Peppers, Garlic Aioli, Marinara 13

Mozzarella Fritta – Handmade, Breaded Fresh Mozzarella, Marinara 9

★ **Burratina** – Arugula, Grape Tomatoes, Fresh Prosciutto di Parma, Balsamic Reduction 14

Seared Tuna – Sesame Seed Crust, Spicy Dipping Sauce, Creamy Wasabi, Crostini - gf w/o Crostini 13

Steamed Mussels – Preserved Meyer Lemon, Pepperoncino, Capers in White Wine, Crostini, Fennel Pollen – gf w/o Crostini 14

Insalate

Caesar – Romaine, Radicchio, Parmigiano, Herbed Croutons, Housemade Creamy Caesar Dressing – gf w/o croutons 10

Rughetta – Baby Arugula, Goat Cheese, Pears, Pecans, Tomato, Balsamic Vinaigrette- gf 12

Caprese – Heirloom Tomatoes, Fresh Mozzarella, Basil, Maldon Salt, Arugula Pesto, Balsamic reduction – gf 14

Summer Panzanella – Fresh Tomatoes, Cucumber, Pickled Onions, Olives, Feta, Lacto Tomato Water, Oregano, Croutons 12

Add Ons: Chicken 5 Salmon 11
Shrimp 9 Steak Tips 11

Pizza Napoletana

Our pizza is made with imported 00 flour and proofed for 48 hours. Baked with a Fire-Kissed Crust

Margherita – Imported San Marzano Tomato, Fior di Latte Mozzarella, Basil, EVOO, Maldon Salt 15

★ **Diavola** – Imported San Marzano Tomato, Mozzarella, Italian Sausage, Imported Pepperoni, N'Duja Sausage, Olio Santo, Fennel Pollen 18

Italian Sausage – Imported San Marzano Tomato, Mozzarella, Broccoli, Pepperoncino 15

Carbonara – Mozzarella, Pancetta, Parmigiano, Crispy Prosciutto, Farm Fresh Egg 16

★ **Vegetariana** – Imported San Marzano Tomato, Eggplant, Mushroom, Broccoli, Cherry Tomato, Onion, Peppers, EVOO 15

Freschissima – Truffle Ricotta Stuffed Crust, Mozzarella, Grape Tomato, Shaved Parmigiano, Basil, EVOO 18

Fig & Pecan – Gorgonzola, Mozzarella, Prosciutto, Arugula, Parmigiano 17

★ **Putanesca** – Imported San Marzano Tomato, Anchovies, Garlic, Capers, Gaeta Olives 16

★ **Ragu di Nonna** – Ragu Sauce, Fior di Latte Mozzarella, Parmigiano, Basil, Orange Zest, Maldon Salt 17

Add Prosciutto to any Pizza – 6 • Pizza does not contain cheese

★ - New Item/Updated Item

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

Italian Classics

Meatball Trio – Chilled Ricotta, Melted Mozzarella, and Traditional 9

Parmigiana alla Grazie – Spaghetti, Sugo di Pomodoro, Parmigiano 12

Add: Chicken Cutlet- 5 Veal Cutlet – 8 Meatball – 5

Chicken Piccata – Lemon Caper Sauce, Sautéed Vegetables, Mashed Potatoes 17

Primi

Lobster Ravioli – Housemade Ravioli, Steamed Mussels in Admiral Sauce, Spinach Leaves, Tomato Concassé 23

Potato Gnocchi alla Bersagliera – Broiled, Buffalo Mozzarella, Marinara, Fresh Basil 18

Tortellini alla Norcina – Sweet Italian Sausage, Truffle Cream Sauce 19

Five Cheese Ravioli – Vodka sauce, Shaved Parmigiano 17

Tagliatelle alla Bolognese – Imported San Marzano Tomatoes, Classic Beef, Pork and Veal Ragu, Parmigiano 18

★ **Shrimp Scampi En Ceci** – Jumbo Shrimp, Roasted Grape Tomatoes, Ceci Puree, Spinach Leaves, Calabrian Chili over Tagliatelle 20

Cacio e Pepe – Spaghetti, Pecorino Romano, Cracked Black Pepper 17

Orecchiette – Sweet Italian Sausage, Crushed Red Pepper, Broccoli, Cherry Tomatoes, White Wine, Ricotta Salata 17

Fury Fusilli Avellinesi – Fresh Fusilli, N'Duja Sausage, Vodka Sauce, Chili, Fresh Stracciatella 19

Chef's Daily Risotto – can be made gluten free MP

Secondi

Salmone alla Griglia* - Faroe Island Salmon, Chive Risotto, Sautéed Vegetables – gf 23

Broiled Swordfish* – Caponata, Garlic Mashed Potatoes, Puttanesca Sauce, Grilled Lemon – gf 28

Tonno al Sesamo* – Seared Yellowfin Tuna, Sesame seeded Crust, Ginger Risotto, Arugula, Sautéed Vegetables – gf 27

★ **Acqua Pazza** – Mussels, Shrimp, Haddock, Calabrian Chili, Grape Tomatoes, Lobster Bisque, Bok Choy, Fregola Sarda 29

Chicken Limone – Sous Vide, Roasted, Preserved Lemon, Olives, Mashed Potatoes, Vegetables, Grilled Bok Choy – gf 25

Slow Braised Short Rib – Parmesan Risotto, Saffron Reduction, & Asparagus – gf 37

Lamb Shank – Garlic Mashed Potatoes, Broccoli - gf 29

Filet Mignon* - Garlic Mashed Potatoes, Grilled Romaine, Caramelized Shallots – gf 36

Add: Demi Glace – 3

Contorni

Sautéed Seasonal Greens with Garlic and Olive Oil – gf 7

Asparagus – gf 8

Garlic Mashed Potatoes – gf 7

★ - New Item/Updated Item

A charge of \$3.50 may be added for any substitutions.

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