

Grazie

Italian Restaurant

Appetizers

ANTIPASTO ALL' ITALIANA 22.95 *(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)

**BURRATA & CRISPY
PROSCIUTTO DI PARAMA 13.95**
heirloom tomatoes, basil oil, balsamic reduction (gf)

MEATBALL TRIO 8.95
Chilled ricotta, melted mozzarella

BEEF CARPACCIO 14.95**
Arugula, citronete, shaved parmigiano, caper berry,
truffle aioli, crouton

CALAMARI FRITTI 12.95
Cherry peppers, garlic aioli, marinara

TUNA CRUDO 12.95
Ahi Tuna, cucumber pernod, aglio,
olio, pepperoncino, creamy wasabi, crostini

MOZZARELLA FRITTA 7.95
Handmade with fresh mozzarella

SEARED TUNA 12.95
pan seared yellowfin fin tuna with a toasted sesame soy
wasabi crust, greens, creamy wasabi, crostini

ASPARAGUS ALLA BISMARCK 11.95
Sunny side egg, parmigiano, toasted hazelnut (gf)

MUSSELS LIMONE 11.95
Homemade preserved lemon, garlic, hot pepperoncino, capers, crostini

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, pickled red onion,
buttermilk ranch (gf)

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

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

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

+ CHICKEN 5 + SALMON* 10 + STEAK TIPS* 10
+ SEARED TUNA* 9 + LOBSTER 12 + SHRIMP 8

Neapolitan Pizza

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

PIZZA ROSA

MARGHERITA 13.95
Fior de latte mozzarella, basil, e.v.o.o. (v)

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 (v)

PIZZA BIANCA

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

FRESCHISSIMA 17.95
Fresh mozzarella, truffle ricotta 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, Kalamata olives, arugula, Parmigiano (v)

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

MAGDA 15.95
Mozzarella, gorgonzola, pear, pecans, parmigiano (v)

CREATE YOUR OWN

ROSSA 10.95
Peppers, cherry tomatoes, basil, roasted onions .50
Broccoli rabe, extra cheese, mushrooms, spinach,
grilled eggplant, shaved Parmigiano-reggiano 1.00

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 12.00

*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

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Pasta

LOBSTER RAVIOLI 21.95

House-made ravioli, steamed mussels, admiral sauce

POTATO GNOCCHI ALLA BERSAGLIERA 17.95

House made Potato Gnocchi tossed in House made marinara, buffalo mozzarella, broiled and topped with Basil

TORTELLINI ALLA NORCINA 18.95

Sweet Italian sausage, black truffle cream sauce

FIVE CHEESE RAVIOLI 16.95

Served in vodka sauce

GNOCCHI ALLA GRAZIE 18.95

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

CHEF'S DAILY RISOTTO M.P.

PAPPARDELLE AL CINGHIALE 19.95

House-made pappardelle infused with fresh herbs, braised boar & porcini mushroom ragu, shaved Parmigiano

ORECCHIETTE 15.95

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

SPAGHETTI CACIO E PEPE 15.95

Traditional roman style spaghetti, pecorino, cheese, crushed black pepper

LOBSTER FRA DIAVOLO M.P.

Lobster, house-made tagliatelle, roasted grape tomatoes, sherry, lobster bisque, pepper

PARMIGIANA ALLA GRAZIE 11.95

Spaghetti and house-made marinara with fresh mozzarella

+ CHICKEN CUTLET 5 + VEAL CUTLET 8 + MEATBALL 4

Grilled Entrees

14 OZ GRILLED NY SIRLOIN* 38.95

Chimichurri sauce, caramelized shallots, garlic mashed potatoes, grilled romaine

8 OZ FILET MIGNON* 35.95

Caramelized shallots, garlic mashed potatoes, grilled romaine

+ MAINE LOBSTER TAIL 14, + CHIMICHURRI SAUCE \$3,
+ TRUFFLE BERNAISE SAUCE \$3, + DEMI GLACE \$3

SALMONE ALLA GRIGLIA 21.95

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

BABY RACK OF LAMB* 34.95

Balsamic glaze, garlic mashed potatoes, grilled romain

SWORDFISH 25.95

Caponata, garlic mashed potatoes, putanesca sauce, roasted lemon

Sautéed - Braised Entrée

TONNO AL SESAMO* 25.95

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

AQUA PAZZA** 25.95

Mussels, shrimp, haddock, shallots, Calabrian chili, grape tomatoes, lobster bisque, crostini

SALTIMBOCA ALLA ROMANA 19.95

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

THE BOSS 39.95

1 lb. bone-in veal chop lightly breaded & pan fried, marinara, fresh mozzarella and ricotta gnocchi

MIKE'S PORK CHOP 28.95

Bone-in pork chop Milanese style, prosciutto di Parma, mozzarella, caper sauce

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

SLOW BRAISED SHORT RIB 34.95

Risotto alla milanese (gf)

LAMB SHANK 28.95

Maple Applewood smoked bacon lentils, garlic mashed potatoes (gf)

Sides

GARLIC MASHED POTATOES (gf) 6.95

SAUTEED VEGETABLES (gf) 6.95

SPINACH WITH PRESERVED LEMON (gf) 6.95

SPICY SAUTEED BROCCOLINI (gf) 6.95

SIDE SALAD (gf) 6.95

TRUFFLE FRIES 6.95

ASPARAGUS (gf) 7.95

+SUBSTITUTIONS \$3.50

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