

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**
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, toasted sesame soy wasabi crust,
greens, creamy wasabi, crostini

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

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

Insalate

BRAISED BEET SALAD 11.95
Truffle, ricotta, pecans,
Goat cheese, balsamic dressing

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

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

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

Pizza Napoletana

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

FOCACCIA AL ROSMARINO \$5.95

PIZZA ROSA

MARGHERITA 12.95
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 14.95
Mozzarella, onion, 'nduja sausage, ham, Parmigiano

ITALIAN SAUSAGE 14.95
Mozzarella, broccolini, sausage, Parmigiano, pepperoncino

ORTOLANA 13.95
Mozzarella, basil, onion, eggplant, pepper, cherry tomato, evvo

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, goat cheese, pear, pecans, parmigiano,
arugula, truffle honey (v)

ADD ONS

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

Grilled chicken, anchovies, sopressata, bacon,
pepperoni, 'Nduja sausage, ham, meatball 4.50
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
(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, fresh herbs, braised boar, porcini mushroom, ragu, shaved Parmigiano

ORECCHIETTE 15.95

Sweet Italian sausage, crushed red pepper, grape tomatoes, broccolini, white wine, aromatic crumbles 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, house-made marinara, fresh mozzarella

+ CHICKEN CUTLET 5 + VEAL CUTLET 8 + MEATBALL 4

ZUPPA DELGIORNO M.P.

Secondi

SALMONE ALLA GRIGLIA 21.95

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

SWORDFISH 25.95

Caponata, garlic mashed potatoes, putanesca sauce, roasted lemon

***TONNO AL SESAMO 25.95**

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

AQUA PAZZA 25.95

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

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

GRILLED BEEF TAGLIATA 29

Lardo di colannata, garlic mashed, grilled romaine, arugula, parmigiana, vincotto, truffle salt

BABY RACK OF LAMB 34.95

Balsamic glaze, garlic mashed potatoes, grilled romaine

CHICKEN LIMONE 22.95

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

CHICKEN PICCATA 16.95

Lemon caper sauce, garlic mashed potatoes, sautéed vegetables

LAMB SHANK 28.95

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

SLOW BRAISED SHORT RIB 34.95

Risotto alla milanese (gf)

8 OZ FILET MIGNON 35.95

Caramelized shallots, garlic mashed potatoes, grilled romaine

+ MAINE LOBSTER TAIL 14,
+ DEMI GLACE \$3

Contorni

SAUTEED VEGETABLES (gf) 6.95

SPINACH WITH PRESERVED LEMON (gf) 6.95

SPICY SAUTEED BROCCOLINI (gf) 7.95

GARLIC MASHED POTATOES (gf) 6.95

TRUFFLE FRIES 6.95

ASPARAGUS (gf) 7.95

+SUBSTITUTIONS \$3.50

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