

Grazie

Italian Restaurant

Antipasti

Antipasto all'Italiana -32

A tower of assorted cured Italian meats and artisanal cheeses topped with Frutta Mostarda and a balsamic reduction. (to Share) - gf

Parmigiana di Eggplant -15

Eggplant topped with marinara, mozzarella, parmigiano, and basil.

Beef Carpaccio* -18

Thin sliced beef tenderloin topped with a truffle aoli, citronette, arugula, shaved parmigiano, croutons, and caper berries.

Calamari Fritti -16

Fried calamari and cherry peppers served with marinara and garlic aoli.

Mozzarella Fritta -12

Hand breaded fresh mozzarella served with house-made marinara.

Meatball Trio -12

Three house-made meatballs served traditionally, with chilled ricotta, and melted mozzarella.

Burratina -16

Burrata served over fresh prosciutto di parma topped with arugula, grape tomatoes, and balsamic reduction.

Seared Tuna* -16

Sesame seed crusted yellowfin tuna served with a spicy dipping sauce, wasabi aoli, and crostini. - gf w/o crostini

Steamed Mussels -17

Mussels steamed with preserved meyer lemons, peperoncino, capers, and white wine topped with fennel pollen served with crostini. - gf w/o crostini

Truffle Ricotta Bruschetta -16

House-made crostini topped with truffle ricotta, bresaola, fresh basil, toasted hazelnuts and a truffle honey drizzle.

Pelosi Focaccia -10

Caramelized Onions, Rosemary, extra virgin olive oil and maldon salt.

Bella Napoli -23

Traditional Focaccia topped with tomatoes, burrata, fresh sliced prosciutto, basil, extra virgin olive oil, maldon salt, and balsamic reduction.

Insalate

Caesar -13

Fresh chopped romaine and radicchio tossed with parmigiano, creamy caesar dressing and herbed croutons. -gf w/o croutons

Rughetta -15

Baby arugula topped with cherry tomatoes, goat cheese, pears, pecans and balsamic vinaigrette. - gf

Farro Salad -16

Baby kale tossed with farro and cherry tomatoes in balsamic and extra virgin olive oil and topped with cranberries, pistachios, and shaved parmigiano.

Braised Beet Salad -15

Truffle ricotta, pecans, goat cheese, citrus vinaigrette, pickled onions, and croutons. -gf w/o croutons

Add ons

Chicken -7

Shrimp -10

Salmon -14

Steak -14

Primi

Lobster Ravioli -30

House-made ravioli served with steamed mussels in admiral sauce, spinach leaves, and tomato concassé.

Potato Gnocchi alla Bersagliera -23

House-made gnocchi tossed in marinara and topped with broiled fior di latte mozzarella and fresh basil.

Cheese Ravioli -22

Ravioli served with arugula pesto, toasted hazelnut and fresh pecorino cheese or pomodoro sauce.

Tagliatelle alla Bolognese -23

Fresh tagliatelle served in a san marzano tomato, beef, pork, and veal ragu topped with parmigiano.

Shrimp Scampi en Ceci -24

Sauteéd shrimp with roasted cherry tomatoes, spinach, crushed red pepper, and ceci puree served over tagliatelle.

Cacio e Pepe -21

Pecorino romano and cracked black pepper sauce served over spaghetti.

Orecchiette -22

Sweet italian sausage, cherry tomatoes, broccoli and crush red pepper tossed in a white wine sauce.

Tortellini Panna e Prosciutto -23

Tortellini, prosciutto and peas in a cream sauce with parmigiano.

Chef's Daily Risotto - MP

Can be made gluten free

Parmigiana alla Grazie -16

Spaghetti tossed in sugo di pomodoro topped with parmigiano

Add ons

Chicken Cutlet -7

Meatball -7

Haddock - 12

Veal Cutlet -12

Four Oaks

COUNTRY CLUB

Secondi

Salmone alla Griglia* -28

Faroe island salmon served with jalapeno mixed grains and vegetables. -gf

Chicken Piccata -20

Chicken cooked in lemon caper sauce served with sautéed vegetables and mashed potatoes.

Tonno al Sesamo* -31

Sesame seed crusted seared yellowfin tuna served with ginger risotto and sauteed vegetables. -gf

Acqua Pazza -33

Haddock, shrimp, mussels, and bok choy cooked in a spicy tomato lobster broth served with crostinis.

Chicken Limone -29

Sous vide statler half chicken with preserved lemon and olives then roasted and served with mashed potatoes, vegetables, and grilled bok choy. -gf

Slow Braised Short Rib -44

Braised short rib served with parmesan risotto, saffron reduction, and asparagus. -gf

Lamb Shank -36

14-16 oz. Braised lamb shank served with mashed potatoes and lentils. -gf

Filet Mignon* -MP

*Flame broiled filet cooked to your choice served with mashed potatoes, grilled romaine and caramelized shallots. -gf
Add: Demi Glace -3*

Contorni

Sauteéd Vegetables with Garlic and Olive Oil -8 gf

Asparagus -9 -gf

Double Mashed Potatoes -9 -gf

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.

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.

Pizza Napoletana

Our pizza is made with imported 00 flour, water, salt, yeast and proofed for 48 hours. Baked to order with a fire-kissed crust.

Red Pizzas

Pepperoni -19

San Marzano tomato sauce, mozzarella, pepperoni and oregano.

Margherita -17

San Marzano tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil, and maldon salt.

Piccante -22

San Marzano tomato sauce, fior di latte mozzarella, sweet italian sausage, peppadew, N'duji sausage, with an olio santo drizzle.

Italian Sausage -21

San Marzano tomato sauce, shredded mozzarella, sweet italian sausage, broccoli, and peperoncino.

Vegetariana -18

San Marzano tomato sauce, eggplant, mushroom, broccoli, cherry tomatoes, onion, peppers with an olive oil drizzle.

Salsicciotta -20

San Marzano tomato sauce, shredded mozzarella, sweet italian sausage and mushrooms.

White Pizzas - Fior di latte Mozzarella

Freschissima -23

Truffle ricotta stuffed crust, cherry tomatoes topped with shaved parmigiano, olive oil and fresh basil.

Fig and Pecan -22

Fig jam, figs, pecans, gorgonzola finished with fresh sliced prosciutto, arugula, shaved parmigiano and olive oil.

Quattro Fromaggi -19

Gorgonzola, parmigiano, ricotta with a truffle honey drizzle.

Add Prosciutto to any Pizza -7

Add Arugula to any Pizza - 4

Add Meatball to any Pizza - 4

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.