

# Grazie

*Italian Restaurant*

## Antipasti

**Antipasto all'Italiana - 23**  
Assorted Cured Italian Meats,  
Artisanal Chesses (to Share)

**Lamb Lollipop Milanese - 15**  
Truffle Aioli, Agrodolce, Pistachio Cream, Fresh Fennel

**Eggplant Tower - 11**  
Mozzarella, Marinara, Parmigiano, Basil

**Burrata & Crispy Prosciutto di Parma - 14**  
Fresh Tomatoes, Basil Oil, Balsamic Reduction

**Asparagus alla Bismark - 12**  
Farm Fresh Eggs, Parmigiano,  
Toasted Hazelnut, Truffle Salt

**Beef Carpaccio - 15**  
Arugula, Citronete, Shaved Parmigiano,  
Caper Berry, Truffle Aioli, Crouton

**Calamari Fritti - 13**  
Cherry Peppers, Garlic Aioli, Marinara

**Tuna Crudo - 13**  
Ahi Tuna, Cucumber Pernod, Aglio Olio,  
Pepperoncino, Creamy Wasabi, Crostini

**Mozzarella Fritta - 8**  
Handmade, Fresh Sliced Mozzarella

**Seared Yellow Fin Tuna - 13**  
Toasted Sesame-Soy Crust,  
Creamy Wasabi, Local Greens

**Meatball Trio - 9**  
Chilled Ricotta, Melted Mozzarella

**Mussels Limone - 12**  
Preserved Lemon, Pepperoncino,  
Garlic, Capers, Crostini

## Insalate

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

**Braised Beets - 12**  
Truffle Ricotta, Pecans, Goat Cheese,  
Balsamic Vinaigrette

**Caesar - 9**  
Romaine, Radicchio, Parmigiano, Herbed Croutons,  
Housemade Creamy Caesar Dressing

**Quinoa - 10**  
Baby Spinach, Dried Cranberries, Cucumber,  
Tomato, Balsamic Vinaigrette

## Pizza Napoletana

- Rosa -

**Margherita -13**  
Fior de Latte Mozzarella, Basil, EVOO

**Diavola alla Perugina -16**  
Sausage Stuffed Crust, Mozzarella, Pepperoni,  
Sopressata, Parmigiano

**Amatriciana -13**  
Mozzarella, Bacon, Onion, Pecorino Romano, Pepperoncino

**Calabrese -15**  
Mozzarella, 'Nduja Sausage, Ham, Onion, Parmigiano

**Italian Sausage -15**  
Broccolii, Mozzarella, Parmesan, Pepperoncino

**Ortolana -14**  
Mozzarella, Eggplant, Cherry Tomato,  
Onion, Peppers, EVOO

- Bianca-

**Quattro Fromaggi -15**  
Mozzarella, Gorgonzola, Swiss, Parmigiano, Truffle Honey

**Freschissima -18**  
Truffle Ricotta Stuffed Crust, Mozzarella,  
Tomato, Basil, EVOO

**Fig & Pecan -15**  
Gorgonzola, Mozzarella, Prosciutto, Arugula, Parmigiano

**Mediterranean -14**  
Mozzarella, Tomato, Corn, Olives, Arugula, Parmigiano

**Carbonara -13**  
Mozzarella, Pancetta, Parmigiano, Farm Egg

**Magda -16**  
Goat Cheese, Mozzarella, Pears, Pecans, Arugula,  
Parmigiano, Truffle Honey

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## Pasta

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**Potato Gnocchi alla Bersagliera - 18**

Broiled, Buffalo Mozzarella,  
Marinara, Fresh Basil

**Tortellini alla Norcina - 19**

Sweet Italian Sausage, Truffle Cream Sauce

**Five Cheese Ravioli - 17**

Vodka Sauce, Fresh Basil

**Gnocchi alla Grazie - 19**

Shrimp, Carmelized Grape Tomatoes, Garlic,  
Lobster Sherry Sauce, Arugula

**Tagliatelle alla Bolognese - 18**

Housemade Tagliatelle, Classic Beef,  
Pork & Veal Ragu, Parmigiano

**Cacio e Pepe - 16**

Spaghetti, Pecorino Romano, Cracked Black Pepper

**Chef's Daily Risotto - M.P.**

**Lobster Ravioli - 22**

Housemade Ravioli, Steamed Mussels,  
Admiral Sauce

**Pappardelle al Cinghiale - 20**

Housemade Pappardelle, Braised Boar, Porcini,  
Ragu, Fresh Herbs, Shaved Parmigiano

**Orecchiette - 16**

Sweet Italian Sausage, Crushed Red Pepper, Broccolini,  
Cherry Tomatoes, White Wine, Ricotta Salata

**Lobster Fra Diavolo - MP**

Housemade Tagliatelle, Roasted Tomatoes,  
Lobster Bisque, Crushed Red Pepper

**Parmigiano alla Grazie - 12**

Spaghetti, Fresh Mozzarella,  
Chef Beni's Marinara

add:

**Chicken Cutlet - 5**

**Veal Cutlet - 8**

**Meatball - 4**

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## Secondi

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**Salmone alla Griglia\* - 22**

Faroe Island Salmon, Chive Risotto,  
Sautéed Vegetables

**Swordfish - 26**

Caponata, Garlic Mashed Potatoes,  
Puttanesca Sauce, Lemon

**Tonno al Sesamo - 26**

Seared Yellowfin Tuna, Sesame-Wasabi Crust,  
Ginger Risotto, Sautéed Vegetable

**Aqua Pazza - 26**

Mussels, Shrimp, Haddock, Calabrian Chili,  
Grape Tomatoes, Lobster Bisque, Crostini

**The Boss - 39**

16oz Bone-in Veal Chop, Lightly Breaded,  
Mozzarella, Ricotta Gnocchi, Marinara

**Mike's Pork Chop - 29**

Bone-in Pork Chop Milanese Style, Mozzarella,  
Prosciutto di Parma, Caper Sauce

**Baby Rack of Lamb - 35**

Balsamic Glaze, Grilled Romaine  
Garlic Mashed Potatoes

**Chicken Limone - 23**

Roasted Organic Half Chicken, Preserved Lemon, Olives,  
Garlic Mashed Potatoes, Sautéed Vegetable

**Chicken Picatta - 17**

Lemon Caper Sauce, Sautéed Vegetables,  
Mashed Potatoes

**Lamb Shank - 29**

Applewood Smoked Bacon Lentils,  
Garlic Mashed Potatoes

**Slow Braised Short Rib - 35**

Parmesan Risotto & Asparagus

**Grilled Sirloin Tagliata - 29**

Truffle Salt, Arugula, Parmigiano, Vincotto,  
Garlic Mashed Potatoes, Grilled Romaine

**Filet Mignon - 36**

Garlic Mashed Potatoes, Grilled Romaine,  
Caramelized Shallots

Add:

**Lobster Tail - 14**

**Demi Glace - 3**

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## Contorni

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**Sautéed Vegetable - 7**

**Spinach, Preserved Lemon - 7**

**Spicy Sautéed Broccolini - 8**

**Garlic Mashed Potatoes - 7**

**Truffle Fries - 7**

**Asparagus - 8**

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