



# GRAZIE

## PRIVATE EVENT DINNER MENU



\$95 3 Course Menu (App, Entrée, Dessert)  
\$110 4 Course Menu (App, Pasta, Entrée, Dessert)  
(Plus Room Charge)

### APPETIZER

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Choose One

#### BUFFALO MOZZARELLA

- Vine Ripened Tomatoes, Basil, Balsamic Reduction

#### CHOPPED MISTO SALAD

- Cucumber, Tomato, Mozzarella, Black Olives, Capers, Market Greens

#### CAESAR SALAD

- Traditional Dressing, Sundried Tomatoes and Parmesan

#### TROPICAL SALAD

- Heart of Palm, Tomato, Corn, Avocado, Market Greens, Shaved Parmesan

#### MEDITERRANEAN FARRO SALAD

- Topped with Fresh Mozzarella

#### EGGPLANT PARMIGIANA

- Breaded Eggplant topped with Mozzarella and Tomato Sauce

#### ROASTED PEAR SALAD

- Arugula, Dried Cranberries, Goat Cheese, Honey Mustard Vinaigrette

#### WARM GOAT CHEESE SALAD

- Arugula, Golden Raisins, Candied Walnuts, Lemon Vinaigrette

#### FAMILY STYLE

- Fritto Misto with Red Pepper Aioli and Tomato Sauce, Prosciutto and Parmigiana Arancini, Goat Cheese and Tomato Dip

### ENTRÉE

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Choose 2 Entrées and 1 Pasta

#### POLLO FUNGHI

- Chicken Breast with Wild Mushrooms

#### CHICKEN PARMIGIANA

- Tomato Sauce and Melted Mozzarella and linguine Aglio e Olio

#### VEAL SCALOPPINE ROMA

- Encrusted in Aged Parmesan with Lemon Caper Sauce and Spinach

### **PAN ROASTED SALMON**

- Mustard Dill Sauce Served with String Beans

### **PAN ROASTED SALMON**

- Lentils and Pancetta

### **PAN ROASTED BRANZINO**

- Shallots, Red and Yellow Tomatoes, Capers, Black Olives, White Wine

### **BRAISED SHORT RIBS**

- Slowly Braised with Carrots Served with Mashed Potatoes

### **FILET MIGNON SUPP. \$10**

- Brandy-Peppercorn Sauce

## **PASTA**

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### **LINGUINE AMALFI**

- Fresh Mozzarella, Tomato, Black Olives, Capers, Garlic and Olive Oil

### **ORECCHIETTE**

- Chicken, Sundried Tomatoes, Parmesan Cream and Fresh Arugula

### **WILD MUSHROOM RAVIOLI**

- Spinach, Sundried Tomatoes, Truffle White Wine

### **LINGUINE PRIMAVERA**

- Spring Vegetables and Light Tomato Sauce

### **LINGUINE SCAMPI**

- Shrimp and Garlic White Wine, Spinach

### **TRENETTE BOLOGNESE**

- Traditional Meat Sauce

## **DESSERT**

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Choose one

### **HOUSE-MADE TIRAMISU**

- Lady Fingers Soaked in Espresso and Coffee Liqueur layered with sweet Mascapone

### **CHOCOLATE MOLTEN CAKE**

### **WARM SEASONAL FRUIT CRISP**

### **TO SHARE:**

- Fresh Seasonal Berries, Warm Zeppoli with Caramel and Chocolate Sauce House-made Tiramisu