



Christmas Eve at Grazie

Appetizer, Entrée and Dessert \$75

APPETIZER

Butternut Squash Soup

Buffalo Mozzarella

Vine Ripened Tomatoes, Basil, Balsamic Reduction

Roasted Pear Salad

Arugola, Dried Cranberries, Goat Cheese

Tropical Salad

Heart of Palm, Tomato, Corn, Avocado, Market Greens

Salmon Tartare

Layered with Avocado and Hand Cut Potato Chips

Fritto

Parmesan Crusted Calamari, Zucchini, Shrimp

Crab Cakes

Tomato, Corn and Arugula with Red Pepper Aioli

Asparagus Wrapped In Prosciutto

Tomato Carpaccio and Marsala Wine

Sausage and Meatballs

Broccoli Rabe, Caramelized Onions and Garlic Toast

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella and Tomato Sauce

ENTRÉE

Veal Scaloppine Roma

Encrusted in Aged Parmesan with Lemon Caper Sauce and Spinach

Filet Mignon

Red Wine Reduction and Mashed Potatoes

Branzino

Tomatoes, Capers, Shallots, White Wine Served with Spinach

Tilapia Francese

Lemon White Wine and Sautéed Spinach

Pan Roasted Salmon

Served Over Lentils and Italian Pancetta

Cioppino

Shrimp, Calamari, Mussels, Clams and Spicy Tomato Sauce

Chicken Parmigiana

Sautéed Spinach with Garlic and Oil

Roasted Organic Chicken

with Garlic Rosemary and Fingerling Potatoes

Linguine Vongole

Baby clams and Choice of Red or White Wine Sauce

Wild Mushroom Ravioli

Spinach, Sundried Tomatoes, Truffle White Wine

Orecchiette Lombardia

Sausage, Broccoli Rabe, Mozzarella, Tomatoes, Garlic, Oil, White Wine

Trenette

Braised Short Rib Ragu

Linguine Amalfi

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

DESSERT

Warm Seasonal Fruit Crisp

Chocolate Molten Cake

With Vanilla Gelato

House-Made Tiramisu

Lady Fingers Soaked in Espresso and Coffee Liqueur layered with sweet Marscapone

Panettone Bread Pudding with White Chocolate Sauce

Italian Cheesecake