

GRAZIE'S WEEKEND BRUNCH

APPETIZERS

PUREED BUTTERNUT SQUASH SOUP	14
PASTA FAGIOLI SOUP	14
MISTO SALAD	17
• Tomato, Black Olive, Capers, Cucumber, Mozzarella	
WARM GOAT CHEESE	17
• Arugula, Candied Walnuts, Golden Raisins, Lemon	
BUFFALO MOZZARELLA	20
• Organic Tomatoes, Sea Salt, Olive Oil, Basil	
FRITTO	18
• Parmesan Crusted Calamari, Zucchini, Shrimp	
CAESAR SALAD	15
• Sundried Tomatoes	

Add Grilled Organic Chicken \$9,
Grilled Shrimp \$12, Crab Cakes \$14

ENTRÉE SALADS AND SANDWICHES

PAN ROASTED SALMON	30
• Arugula, Orange, Capers, Red Onions, Dried Cranberries	
ROASTED ORGANIC CHICKEN SALAD	25
• Pears, Tomatoes, Avocado, Greens, Mustard Balsamic	
ITALIAN TUNA SALAD	19
• Imported Canned Tuna, Tomatoes, Fresh Mozzarella, Market Greens,	
NAPOLI	16
• Italian Ham, Provolone, Arugula, Ciabatta	
ROMA	18
• Grilled Organic Chicken, Mozzarella, Arugula, Sundried Tomatoes, Balsamic Vinaigrette, Ciabatta	

BRUNCH ITEMS

BACON BOURBON PANCAKES	18
• with Maple Syrup	
BANANA RICOTTA PANCAKES	18
• Warm Maple Syrup, Candied Walnuts	
BREAKFAST BOWL	21
• Farro, String Beans, Goat Cheese, Tomatoes, Roasted Peppers Topped with Poached Eggs.	
EGGS BENEDICT	20
• Italian Ham, Hollandaise	
EGGS ROYALE	22
• Poached Eggs, Smoked Salmon, Hollandaise	
CRAB CAKES EGGS BENEDICT	24
• Poached Eggs over Crab Cakes with Hollandaise	
GOAT CHEESE OMELETTE	21
• Sundried Tomatoes, Spinach	
ITALIAN OMELETTE	21
• Ham, Spinach, Mushrooms, Provolone	
SMOKED SALMON OMELETTE	21
• Caramelized Onions and Cream Cheese	
FRITTATA	20
• Zucchini, Broccoli, Tomatoes, Mozzarella	
EGGS PURGATORIO	21
• Eggs Baked with Spicy Tomato, Pancetta, Avocado	
THIN CRUST BREAKFAST PIZZA	
SCRAMBLED EGGS	22
• Mozzarella, Sliced Tomato, Pesto	
ADD BLACK TRUFFLES +14	
SAUSAGE BREAKFAST PIZZA	25
• with assorted mushrooms	

PASTA

- LINGUINE AMALFI** 25
• Tomato, Black Olive, Fresh Mozzarella, Capers, Garlic and Oil
- TRENETTE** 28
• Braised Short Rib Ragù, Peas, Carrots
- WILD MUSHROOM RAVIOLI** 26
• Spinach, Sundried Tomatoes, Truffle White Wine
- LINGUINE VONGOLE** 28
• Baby Clams, Red or White Sauce
- HOUSE-MADE GNOCCHI** 25
• Tomato, Basil, Fresh Mozzarella
- ORECCHIETTE LOMBARDIA** 26
• Sausage, Spinach, Fresh Mozzarella, Tomatoes

PIZZA

Gluten free add \$4.50

- MARGHERITA** 24
• Shredded Mozzarella, Tomato Sauce, Basil
- NAPOLITANO** 24
• Fresh Mozzarella, Tomato Sauce, Basil
- SALSICCIA** 26
• Hot and Sweet Sausage, Mushrooms
- FUNGHI** 26
• Wild Mushrooms, Caramelized Onions
- VERDURA** 26
• Artichoke, Sundried Tomato, Zucchini
- IMPORTED BLACK TRUFFLES** 32
• Shaved Over White Pizza
- PROSCIUTTO DI PARMA** 29
• Sliced Tomato, Pesto, Mozzarella, Arugula

SECONDI

- ORGANIC CHICKEN PARMIGIANA** 30
• Linguine Aglio e Olio
- VEAL ROMA** 34
• Milk Fed Veal Encrusted in Aged Parmesan, Lemon, Capers, Spinach
- TILAPIA FRANCESE** 30
• Capers, White Wine, Market Vegetable Rice
- CIOPPINO** 38
• Assorted Shellfish and Fish with White Beans, Tomato Broth, French Fries
- AGNELLO SCOTTADITO** 42
• Lamb Chops, Brandy Peppercorn Sauce, Fingerling Potatoes

PRIX FIXE \$26

Includes a Bloody Mary, Mimosa or Glass of Champagne

- EGGS BENEDICT**
• Ham and Hollandaise Sauce
- GRILLED HAM AND CHEESE SANDWICH**
• Italian Ham and Provolone
- LINGUINE AMALFI**
• Tomatoes, Black Olives, Fresh Mozzarella, Capers, Garlic and Oil
- RICOTTA PANCAKES**
• with Maple Syrup
- OMELETTE**
• Caramelized Onions, Mushrooms and Provolone
- SCRAMBLED EGGS**
• Smoked Salmon and Onions

BOTTOMLESS BRUNCH \$34 FOR 1 HOUR
