

Table Bites

Designed for Sharing with Appetizers.

GRAZIE'S ARANCINI	12
Fried Risotto, Prosciutto, Mozzarella	
SAUSAGE AND MEATBALLS	15
Broccoli Rabe and Caramelized Onions Served with Garlic Toast	
GOAT CHEESE AND TOMATO DIP	12
Rustic Tomato Sauce, Goat Cheese Served with Garlic Toast	
SHRIMP SCAMPI	16
Garlic, Parsley, Butter, Olive Oil Served with Garlic Toast	

Appetizers

PASTA FAGIOLI SOUP	14
PUREED BUTTERNUT SQUASH SOUP	14
MISTO SALAD	18
Tomato, Black Olive, Capers, Cucumber, Mozzarella	
CAESAR SALAD	16
Traditional Dressing, Sundried Tomatoes. Add Prosciutto +5	
WARM GOAT CHEESE	18
Arugula, Candied Walnuts, Golden Raisins, Lemon	
TROPICAL SALAD	19
Heart of Palm, Tomatoes, Avocado, Corn, Romaine, Shaved Parmigiana Reggiano	
FRITTO	18
Parmesan Crusted Calamari, Zucchini, Shrimp	
BUFFALO MOZZARELLA	20
Organic Tomatoes, Sea Salt, Olive Oil, Basil	
VONGOLE SPEZZATINO	21
Baby Clams Stewed in Tomato Broth served with Garlic Toast	
CRAB CAKES	20
Corn and Tomato Salad, Roasted Red Pepper Aioli	
BLACK TRUFFLE SALMON TARTARE	24
Avocado, Arugula and Hand Cut Potato Chips	

Individual Pizza

Choice of Thin or NY Style Crust. Gluten Free add \$4.50

MARGHERITA	24
Shredded Mozzarella, Tomato Sauce, Basil	
NAPOLITANO	24
Fresh Mozzarella, Tomato Sauce, Basil	
SALSICCIA	28
Hot and Sweet Sausage, Mushrooms	
FUNGHI	28
Wild Mushrooms, Caramelized Onions	
PROSCIUTTO DI PARMA	32
Sliced Tomato, Pesto, Mozzarella, Arugula	
IMPORTED BLACK TRUFFLES	34
Shaved Over White Pizza	

Pasta

LINGUINE AMALFI	26
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	29
New Zealand Baby Clams, Choice of Red or White Sauce	
ORECCHIETTE LOMBARDIA	27
Sausage, Spinach, Fresh Mozzarella, Tomatoes	
HOUSE-MADE GNOCCHI	26
Tomato, Basil, Fresh Mozzarella	
SHRIMP PENNE	28
Local Corn, Tomatoes and Pesto Cream	
PENNE SIENA	27
Chicken, Sun-dried Tomatoes, Cream Sauce, Topped with Chopped Fresh Arugula	

Entrée

ORGANIC CHICKEN PARMIGIANA	30
Linguine Aglio e Olio	
ROASTED GIANNONE CHICKEN	32
Herbed Lemon and Roasted Fingerling Potatoes	
ITALIAN MEATLOAF	28
Rustic Tomato-Mushroom Sauce and Mashed Potatoes	
VEAL ROMA	35
Milk Fed Veal Encrusted in Aged Parmesan, Lemon, Capers, Spinach	
AGNELLO SCOTTADITO	42
Lamb Chops, Brandy Peppercorn Sauce, Fingerling Potatoes	
ROASTED WHOLE BRANZINO	38
Mediterranean Sea Bass, Broccoli Rabe	
SALMONE	32
Pan Roasted with Italian Pancetta and Lentils	
GRILLED SHRIMP	30
Heart of Palm, Romaine, Avocado, Corn, Tomatoes, Shaved Parmigiano	
TILAPIA FRANCESE	30
Capers, White Wine, Market Vegetable Rice	
CIOPPINO	38
Assorted Shellfish and Fish with White Beans, Tomato Broth, French Fries	

Sides

ROASTED FINGERLING POTATOES	10
HOUSE CUT FRENCH FRIES WITH AIOLI	10
MASHED POTATOES	9
MARKET VEGETABLE RICE	9
SAUTÉED SPINACH OR BROCCOLI	10
GARLICKY BROCCOLI RABE	10

Sunday Special: \$25
Spaghetti and Meatballs with choice of Caesar or House Salad