

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

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	
MEDITERRANEAN FARRO SALAD	20
Tomato, String Beans, Roasted Pepper, Fresh Mozzarella	
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	
FRITTO	18
Parmesan Crusted Calamari, Zucchini, Shrimp	
GRILLED OCTOPUS	21
Warm Potato Salad, Capers, Black Olives	

Pasta

TRENETTE	28
Braised Short Rib Ragu, 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 Linguine Aglio e Olio	30
ROASTED GIANNONE CHICKEN Herbed Lemon and Roasted Fingerling Potatoes	32
ITALIAN MEATLOAF Rustic Tomato-Mushroom Sauce and Mashed Potatoes	28
VEAL ROMA Milk Fed Veal Encrusted in Aged Parmesan, Lemon, Capers, Spinach	35
NEW YORK STRIP STEAK Barolo Reduction and French Fries	46
AGNELLO SCOTTADITO Lamb Chops, Brandy Peppercorn Sauce, Potatoes	42
ROASTED WHOLE BRANZINO Mediterranean Sea Bass, Broccoli Rabe	38
SHRIMP LIMONE Jumbo Shrimp with Lemon, Capers, white Wine and Spinach	36
SWORDFISH Roasted Peppers, Capers, White Wine and Asparagus	42
SALMONE Pan Roasted with Italian Pancetta and Lentils	32
TILAPIA FRANCESE Capers, White Wine, Market Vegetable Rice	30
CIOPPINO Assorted Shellfish and Fish with White Beans, Tomato Broth, French Fries	38

Sides

10

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