

## Single Malt Scotch

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### ISLAY & SKYE (peaty & maritime)

Lagavulin 16 \$16.00

Talisker 10 \$11.00

Laphroaig 10 \$14.00

### HIGHLANDS (smooth & floral)

Dalmore 12 \$10.00

Oban 14 \$14.00

### SPEYSIDE (fruity & Delicate)

Cragganmore 12 \$13.00

Glenfiddich 12 \$10.00

Glenlivet 12 \$10.00

Macallan 12 \$13.00

Macallan 18 \$25.00

Macallan rare cask \$36.00

Dalwhinnie 15 \$15.00

Balvinie double wood 12 \$14.00

Balvinie 21 \$32.00

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## Cognac

Courvoisier V.S.O.P. \$12.00

Courvoisier V.S. \$10.00

Hennessey V.S. \$11.00

Remy Martin V.S.O.P. \$12.00

Remy Martin X.O. \$28.00

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## Small Batch Bourbon

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Woodford Reserve 7year \$10.00

Four Roses 8year \$10.00

Bookers 8year \$13.00

Basil Hayden 8year \$10.00

Eagle Rare 10year \$10.00

Bulleit 10year \$10.00

Knob Creek 9year \$10.00

Buffalo Trace 7year \$9.00

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## Grazie Mules \$9

fresh lime juice, cock'n bull ginger beer

Moscow (vodka)

Kentucky (bourbon)

Mexico (tequila)

Alpental (blueberry vodka)

India (coconut vodka)

Mt. Ida (raspberry vodka)

French (strawberry vodka)

Guadeloupe (pineapple vodka)

China (basil, deep eddy peach vodka)

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## Sparkling \$10

### Grazie Bellini

Prosecco & white peach nectar

### Holy Water

Aperol, Prosecco & blood orange juice

### Aperol Spritz

Prosecco, soda, aperol

### French 75

Gin, lemon juice, ginger, prosecco

### Rosé all Day

Rosé wine, cocchi Americano, papaya shrub, lemon juice, prosecco

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## Grazie Warmers

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<b>Coffee Nudge</b>	<b>\$7.00</b>
Brandy, Dark Crème de Cacao, Kahlua, Coffee, whipped cream	
<b>B-52 Coffee</b>	<b>\$8.50</b>
Grand Marnier, Kahlua, Baileys, coffee and whipped cream	
<b>Nuts and Bolts</b>	<b>\$8.00</b>
Frangelico, Amaretto, coffee, whipped cream.	
<b>Italian Stallion</b>	<b>\$8.50</b>
Kahlua, Tuaca, Frangelico, coffee, whipped cream	

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## Fresh Roasted Coffee

<b>Espresso</b>	<b>\$3.00</b>
<b>Double Espresso</b>	<b>\$4.00</b>
<b>Cappuccino</b>	<b>\$4.00</b>
<b>Americano</b>	<b>\$3.00</b>
<b>Macchiato</b>	<b>\$3.00</b>
<b>Café Latte</b>	<b>\$3.50</b>
<b>Café Mocha</b>	<b>\$4.00</b>
<b>Caffe Correcto</b>	<b>\$8.00</b>
(a demi shot of grappa in espresso)	

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## Desserts

<b>Chocolate Decadence</b>	
<b>Turtle Cheesecake</b>	
<b>Tiramisu</b>	
<b>Crème Caramel</b>	
<b>Canoli</b>	
<b>Berry Torte</b>	
<b>Strawberry Marsala</b>	
<b>Key Lime Cheesecake</b>	
<b>Spumoni</b>	<b>\$5.00</b>
<b>Vanilla Bean Ice Cream</b>	
<b>Sorbet</b>	

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## Digestivo

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### SWEET

<b>Barolo Chinato Cocchi</b>	<b>\$12.00</b>
<b>Limoncello</b>	<b>\$7.50</b>
<b>Romana Sambuca</b>	<b>\$8.00</b>
<b>Meletti Sambuca</b>	<b>\$8.00</b>
<b>Molinari Sambuca</b>	<b>\$8.00</b>
<b>Grand Marnier</b>	<b>\$9.50</b>

### BITTER

<b>Nardini Amaro</b>	<b>\$10.00</b>
<b>Fernet Branca</b>	<b>\$10.00</b>
<b>Tosolina Amaro</b>	<b>\$10.00</b>
<b>Montenegro Amaro</b>	<b>\$10.00</b>
<b>Brovo Amaro 01</b>	<b>\$10.00</b>
<b>Cynar</b>	<b>\$10.00</b>

### STRONG

<b>Jagermeister</b>	<b>\$6.50</b>
<b>Grappa Di Rubizzo</b>	<b>\$8.00</b>
<b>Nardini Grappa Reserve</b>	<b>\$9.00</b>
<b>Poli Miele (honey)</b>	<b>\$9.00</b>
<b>Poli di Lamponi (raspberry)</b>	<b>\$9.00</b>
<b>Poli di Ciliegie (cherry)</b>	<b>\$9.00</b>
<b>Poli di Pere (pear)</b>	<b>\$9.00</b>
<b>Nardini Aqua di Cedro(lemon)</b>	<b>\$9.00</b>

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## Porto

<b>Taylor Fladgate 20 year</b>	<b>\$10.00</b>
<b>Taylor Fladgate LBV</b>	<b>\$10.00</b>
<b>Otima 10 year</b>	<b>\$8.00</b>

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## Appetizers

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### **Dungeness Crab & Artichoke Dip 9/14**

Crab, artichoke hearts & parmesan with toasted bread

### **Muffaletta 7/10**

Mortadella, salami, ham, gardeniera, olive tapenade & provolone on foccacia

### **Bruschetta Arezzo 6/10**

Toasted bread, marinated tomatoes, herb ricotta cheese & olive tapenade

### **Caprino 6/10**

Baked goat cheese in a smoked tomato sauce with grilled bread

### **Calamari 8/14**

Tender calamari, deep fried and served with fresh lemon, garlic & basil pesto aioli

### **Vitello Meatballs 7/12**

Homemade veal meatballs in a red wine tomato sauce with grilled polenta cakes

### **Ravioli Fritti 6/10**

Jumbo cheese filled ravioli, deep fried on a bed of rosé sauce

### **Vongole 9/16**

Fresh baby manila clams, steamed in white wine & aromatic herbs

### **Coconut Prawns 8/15**

Prawns rolled in coconut, fried and served with coconut aioli & cocktail sauce

### **Margherita Pizza 6/10**

Olive oil, fresh mozzarella, basil & tomato

### **Arugula Pizza 6/10**

Prosciutto, arugula, balsamic & shaved parmesan

### **Italchos 6/12**

Pizza dough chips, red sauce, sausage, pepperoni, Mama Lil's peppers & cheese

### **Spiedini 8/15**

Grilled chicken & beef skewers on a bed of wild greens with parmesan vinaigrette

### **Spaghettoni Pomodoro 7/10**

Home made tomato sauce with parmesan and basil

### **Caesar Salad 3/6**

Romaine, classic dressing, lemon, croutons and parmesan

## Hand Crafted Cocktails

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### **Lemon Drop \$10**

Vodka, lemon, triple sec, sweet & sour

### **Metropolitan \$11**

Mandarin vodka, lime, orange & cranberry juice

### **Blood Orange Martini \$11**

Mandarin vodka, oranges & blood orange juice

### **Pesca Bianca Cosmo \$11**

Vodka, lime, orange, cranberry juice & white peach nectar

### **Sicilian Sunset \$12**

Blueberry vodka, lemons, limes, coconut water, mango purée & grenadine

### **Negroni \$9**

Gin, sweet vermouth, campari

### **Grantini \$11**

Vodka, pomegranate, lemon & orange

### **Italian Surfer \$11**

Mandarin vodka, amaretto, orange, coconut rum & pineapple juice

### **Gingertini \$11**

Ginger vodka, lime, orange, lemon & pomegranate juice

### **Sergio Leone Martini \$13**

Woodinville whiskey, amaro, dry vermouth, smoked paprika

### **Firesuite \$10**

Pimms, dry gin, lime juice, ginger beer, cayenne extract, soda

### **Blood Orange Pear Blossom \$11**

Pear vodka, prosecco, blood orange

### **Paloma \$10**

Silver tequila, grapefruit, lime juice, club soda

### **Gyns Mai Tai – Monkey Pod \$12**

Rum, orange curacao, cream de noyaux, pineapple, meyers, egg white honey foam

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*before 6:00 / after 6:00*

*Happy Hour not available for takeout*

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*Happy Hour Daily Until 6:00*

Well Drinks \$4

Draft Beer \$4

House Wine \$5