



Grazie

S O U T H C E N T E R

C E N A

INSALATA & ANTIPASTI

MINISTRONE ZUPPA 5/8

homemade veal stock with fresh vegetables, topped with romano cheese

GRAZIE SALAD 5/10

mixed greens, mozzarella, tomato, creamy Italian dressing

CHICKEN CHOPPED SALAD 9/14

roasted chicken, salami, onion, tomato, cucumber and garbanzo beans with penne pasta, romaine and parmesan balsamic vinaigrette

PRIMAVERA SALAD 6/11

cucumbers, tomatoes, red and green bell peppers, calamata olives, feta cheese, red onions and our own Italian vinaigrette.

SPINACI SALAD 6/12

wilted spinach salad with pancetta, mushrooms, fried shallots, pine nuts and egg, in a light pancetta, balsamic dressing, toasted bread crumbs and romano cheese

CLASSIC CAESAR SALAD 5/11

romaine, classic dressing made in house, croutons and parmesan cheese

CAPRESE SALAD 13

fresh tomato, fresh basil and fresh mozzarella, drizzle of evoo and sea salt

PANE TOSCANO 7

toasted sourdough garlic bread with basil, garlic, mozzarella and parmesan

CALAMARI FRITTI OR SAUTEÉ 14

with garlic chive aioli

FORMAGGIO ARRABBIATA 14

mozzarella and goat cheese, served hot with prosciutto, pomodoro sauce, chili oil, fresh basil and crostini

CRISPY GARLIC SHRIMP 16

with fried lemons, chive aioli

ANTIPASTI DEL GIORNO (serves 2-4) 15

your server will explain today's selection

VEAL MEATBALLS 12

braised in san marzano tomato sauce

PASTE PICCOLI & SMALL PASTA PLATES

the perfect size as an intermediate course

SPAGHETTINI POMODORO 9

our own pear tomato sauce with fresh basil and romano

FETTUCINE ALFREDO 11

classic cream sauce with garlic, cream and parmesan cheese

CAPELLINI CON PESTO 11/15

tossed with our basil pesto, sundried tomatoes and pine nuts

SPAGHETTINI AGLIO OLIO 10/14

with extra virgin olive oil, parsley, garlic, pepper flakes and parmesan cheese

TORTELLINI GORGONZOLA 10/14

cheese-filled pasta in creamy sauce of gorgonzola with a touch of basil pesto and pine nuts

We use only wild seafood, cage free eggs and no GMO's in our oil.

PASTA

SPAGHETTINI POMODORO 14

our own pear tomato sauce with fresh basil and romano cheese

FETTUCINE ALFREDO 15

classic cream sauce with garlic, cream and parmesan cheese (add chicken or shrimp for \$4)

SPAGHETTINI SALSICCIA OR MEATBALLS 16

our own hearty meat sauce with a grilled spicy sausage link or 2 meatballs

LINGUINE DI MARE 23

prawns, shellfish, scallops and seasonal fish, served in a romano cream sauce, or spicy tomato broth

LINGUINE MARCO 19

roasted chicken, capers, oregano, roasted garlic, feta cheese, pine nuts, white wine and lemon

CAPELLINI GAMBERETTI 18

shrimp, mushrooms, artichoke hearts, tomatoes, fresh basil and asiago cheese with a light, white wine sauce, tossed with angel hair pasta

SPAGHETTINI CON FUNGHI 17

prosciutto, wild mushrooms, cherry tomatoes and garlic, in a white wine stock and a touch of cream, topped with goat cheese

PENNE AL POLLO 18

chicken, mushrooms, green onions, tomatoes and a pomodoro, marsala wine, sauce, topped with romano cheese

CAPELLINI PRIMAVERA 15

fresh vegetables, in a light white wine, garlic, butter sauce and romano cheese

FETTUCINE PUTTANESCA 18

anchovies, tomatoes, calamata olives, mushrooms, capers and artichoke hearts, in a spicy tomato sauce, topped with parmesan cheese

RAVIOLI ROSÉ 16

tender pillows of cheese filled fresh pasta with capers, in a light rosé sauce

PIATTI DELLA CASA & HOUSE SPECIALTIES

LASAGNA 19

with sausage, romano, mozzarella and ricotta, served on pomodoro sauce, topped with pesto béchamel sauce

CANNELLONI 19

fresh pasta stuffed with sausage, chicken, mushrooms, ricotta, fresh mozzarella and fresh spinach, served on pomodoro sauce and topped with béchamel

CALAMARI PICCATA 23

calamari steak, shallots, capers, white wine, and artichoke hearts in a lemon butter sauce

POLLO LIMONE 18

chicken breast sautéed with lemon butter, shallots, white wine, capers and artichoke hearts

POLLO SALTIMBOCCA 23 with Veal 26

chicken breast or veal, pan roasted, topped with prosciutto, spinach, fresh mozzarella and sage cream sauce

POLLO PARMIGIANO 23

lightly breaded chicken breast with marinara sauce, mozzarella and parmesan

VEAL PICCATA 26

veal tenderloin medallions, sauteed with artichoke hearts, capers, lemon, white wine and butter

POLLO MARSALA 24 with Veal 26

veal tenderloin medallions, sauteed with mushrooms and herbs, finished with marsala wine

FILETTO GORGONZOLA 29

filet mignon, pan-seared medium rare, finished with a rich balsamic gorgonzola sauce and frizzled onions

HALF RACK OF LAMB 29

flavorful chops grilled medium rare, topped with roasted garlic, olive, onion butter

Gluten Free Pasta available for an extra \$2.00 on some of the dishes; ask server.
A gratuity of 18% will be added to parties of 8 or more / Split plate charge \$2.00 / Substitutions \$2.00

*Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risks of foodborne illness.