



Grappa Ristorante

est. 2009



Dinner Menu

Appetizers

Salad - 10

Arugula

Walnuts, dry cranberries, goat cheese, pears in a citrus vinaigrette dressing, balsamic glaze.

Grappa

Endive, radicchio, arugula, shaved parmesan cheese, tomatoes, citrus vinaigrette, balsamic.

Caesar

Baby romaine lettuce, freshly baked herb croutons, Caesar dressing

Truffle Buratta Mozzarella 22

Tomatoes, roasted peppers, olives, prosciutto di Parma, EVOO, balsamic.

Tuna Tartar 26

Sliced cucumbers, avocados, roasted peppers, caviar, balsamic, EVOO, wasabi dressing.

Shrimp Cocktail 25

Jumbo shrimp, cocktail sauce and lemons.

Fried Calamari 24

Golden brown, mild marinara sauce, lemons.

Meatballs 16

Homemade, topped with mozzarella cheese, marinara sauce.

Mussels 22

Roasted garlic, basil, marinara sauce or white wine sauce.

Spiedini 17

White bread, mozzarella, parmesan encrusted, pan fried, marinara or Anchovy capers sauce.

Eggplant Rollatini 18

Stuffed ricotta cheese, spinach, finished with marinara sauce, melted mozzarella cheese.

Soup - 10

Pasta Fagioli

Minestrone

Stracciatella Romano

Cheese Tortellini

Meat

Pollo Parmigiana 30

Chicken breast, breaded, topped with mozzarella in a marinara sauce over linguini.

Pollo Milanese 30

Fried chicken Cutlet, arugula, onions, tomatoes, shaved parmesan cheese, EVOO, balsamic.

NY Strip 48

USDA certified grilled, sautéed mushrooms, onions, drizzle of white truffle oil, balsamic reduction.

Veal Chop 48

Grilled, topped with melted gorgonzola cheese in a red Barolo wine reduction.

Pasta

Rigatoni Grappa 28

Sausage, sun dried tomatoes, roasted shallots, garlic, grappa pink cream sauce.

Penne Alla Vodka 28

Pancetta, green peas, roasted shallots, garlic, vodka pink cream sauce and fresh herbs.

Farfalle Broccoli Rabe 28

Sausage, garlic, broccoli rabe, EVOO, white wine and touch of butter.

Gnocchi Bolognese 30

Potato pasta, homemade ground beef sauce, fresh herbs.

Linguini and Clams 36

Whole little neck clams, garlic white wine, touch of butter, fresh herbs.

Zuppa Di Pesce 40

Shrimp, clams, mussels, calamari, garlic, basil in a light tomato sauce, linguini.

Tortellini De Maio 28

Cheese tortellini, peas, pancetta garlic parmesan cream sauce.

Fish

Sushi Grade Tuna 40

Blackened (spicy), pan seared, caramelized onions, seaweed, balsamic, wasabi, raspberry vinaigrette served rare over spinach.

Shrimp Fra Diavolo 38

Jumbo shrimp, Julienne vegetables, hot peppers, touch of marinara, linguini

Kid's Menu

Chicken fingers, French Fries 16

Plain Pasta 8

Pasta with Meatballs 16

Cheese Ravioli 16

Gluten free, vegan, and vegetarian options available upon request.

Due to rising costs, an operating fee of 3.5% is applied on all orders. This is unrelated to any form of payment.

A service charge of 20% will be added to the check for parties of 6 or more. Get a 3.35% discount on your order when you pay cash.