



Grappa Ristorante

est. 2009



Lunch 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

Caprese 18

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

Tomato and Avocado 18

Tomatoes, red onions, roasted pepper, roasted beets with EVOO, balsamic.

Shrimp Cocktail 25

Jumbo shrimp, cocktail sauce and lemons.

Fried Calamari 22

Golden brown, mild marinara sauce, lemons.

Meatballs 16

Homemade, topped with mozzarella cheese, marinara sauce.

Mussels 20

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

Eggplant Rollatini 18

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

Soup - 10

Pasta Fagioli

Minestrone

Stracciatella Romano

Cheese Tortellini

Fish

Salmon 34

Filet of salmon served in a Dijon mustard sauce, touch of cream and sun-dried tomatoes.

Shrimp Fra Diavolo 32

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

Pollo - 25

Pollo Parmigiana

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

Pollo Milanese

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

Pollo Marsala

Chicken breast, mushrooms, marsala wine.

Pollo Francaise

Chicken breast, egg battered, white wine lemon sauce fresh herbs over linguini

Pasta

Rigatoni Grappa 24

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

Penne Alla Vodka 24

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

Gnocchi Bolognese 26

Potato pasta, homemade ground beef sauce, fresh herbs.

Linguini and Clams 30

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

Tortellini De Maio 24

Cheese tortellini, peas, pancetta garlic parmesan cream sauce.

Paninis & Wraps - 19

Pollo Parm Panini

Breaded chicken topped with mozzarella cheese and marinara sauce

Pollo Cutlet Panini

Breaded chicken, prosciutto, roasted peppers, mozzarella cheese, aged balsamic

Pollo Pesto Panini

Grilled, with mozzarella cheese, creamy pesto and roasted peppers

Pollo Portobello Panini

Grilled, topped with portobello, caramelized onions and gorgonzola cheese

Grappa Panini

Grilled Chicken, tomatoes, prosciutto di Parma, roasted peppers, mozzarella, pesto aioli

Vegetarian Panini

Eggplant, asparagus, roasted peppers, tomatoes, fontina cheese, aged balsamic

Grappa Wrap

Breaded chicken, honey mustard, baby romaine, fresh mozzarella and roasted peppers

Vegetarian Wrap

Tomato, avocado, roasted peppers, asparagus, fresh mozzarella and aged balsamic

Pollo Caesar Wrap

Grilled chicken with baby romaine, shaved parmesan cheese, Caesar dressing

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 orders when you pay cash.