



ANTIPASTI

EGGPLANT ROLLATINE

A Naples speciality, fried parmesan eggplant, rolled with our homemade ricotta, mozzarella, basil, baked with tomato sauce

\$24

CALAMARI FRITTI

Tender flash fried squid, marinara and Pepe Dolce sauce

\$24

*SHRIMP ARRABBIATA GF

Pan sautéed, garlic, fresh tomatoes, hot peppers and scallions

\$26

MUSSELS OR CLAM POSILLIPO

Steamed in a garlic tomato broth

\$27

ANTIPASTO MISTO FOR TWO

An array of meats, cheeses, olives, vegetables, artistically arranged over mixed greens

\$30

CARCIOFINI ALLA ROMANA

Baby whole artichokes stuffed with herbed mascarpone and goat cheese, parmesan encrusted and lightly fried, served with asiago cream sauce

\$28

*TUNA TARTARE GF

Habanero sauce, siracha, seaweed, ginger, sweet soy, red onion and sesame seeds

\$26

*CARPACCIO DI MANZO GF

Dijon sauce, capers, sweet onions, arugula, Padana parmesan and infused e.v.o.o. 24.00 GF

\$29

*SMOKED SALMON CARPACCIO GF

Smoked salmon, arugula, capers, red onion, olive oil, lemon, and dill aioli

\$26

*STEAK TARTARE GF

Traditional raw tenderloin, capers, sweet onion, dijon, truffle oil, parmesan, fried egg, and toast points

\$30

*ESCARGOT ANTONIO GF

Chef's speciality, shallots, cremini mushrooms, roasted red peppers, garlic, herbs and fresh tomato cream sauce.

\$30

ZUPPE & INSALATE

PASTA E FAGIOLI

Mixed beans, veggies and orzo pasta in a beef broth

\$15

ITALIAN WEDDING SOUP

Chicken, spinach, meatballs, parmesan and acini de pepe pasta

\$15

INSALATA CESARE

Crispy hearts of romaine, house made caesar, shaved padana parmesan and rustic croutons

\$18

BUFFALO & PROSCIUTTO

Buffalo mozzarella, prosciutto, Sicilian confit tomatoes, Arugula, and E.V.O.O

\$28

*CAPRESE SALAD GF

Local ripe tomatoes, burrata mozzarella, roasted red peppers, bermuda onions, kalamata olives, infused e.v.o.o. and drizzled aged balsamic

\$26

GRATZZI CHOPPED SALAD GF

Mixed greens, marinated tomatoes, kalamata olives, cucumbers, sweet onios, roasted red peppers, ceci beans, blue cheese crumbles, tossed with our house vinaigrette

\$22

ITALIAN WEDGE SALAD

Iceberg lettuce,crispy prosciutto , tomato, red onion, cucumbers, craisins , blue cheese dressing and crumbles

\$24

FRESH PASTA

All served with your choice of a cup of our specialty soup or house salad

SPAGHETTI MEATBALLS, SAUSAGE OR BOLOGNESE

Choice of our handmade meatballs, fennel sausage or our authentic meat sauce. Add a Burrata \$8

\$31

CAVATELLI AL PESTO GENOVESE

Handmade ricotta pasta, our fresh pesto sauce, sun dried tomatoes, goat cheese and chicken

\$35

*PESTO-PARMESAN RISOTTO GF

Creamy pesto risotto with grilled salmon, asparagus and fire roasted tomatoes

\$40

LINGUINI PESCATORE

Shrimp, scallops, mussels, clams, in a vodka tomato cream sauce

\$41

GNOCCHI PUGLIESE

Handmade potato pasta, crispy pancetta, cremini and porcini mushrooms, fire roasted tomatoes, peas, and roasted chicken in an asiago chesse sauce

\$35

PAPPARDELLE GIULIANA

Seared scallops, sweet peas, mushrooms, fresh roma tomatoes, and baby spinach on our roasted red pepper and garlic madeira sauce

\$43

PAPPARDELLE ALFREDO

An italian classic with our Alfredo asiago sauce
Add: Chicken \$10 Shrimp \$12 Salmon \$14

\$30

SHRIMP SCAMPI

Shrimp sautéed with garlic, fire roasted tomatoes, capers and artichokes in a white wine lemon sauce over linguini

\$39

RIGATONNACI ALLA VODKA

Handmade pasta filled with herbed ricotta, tossed with crispy pancetta, peas, and sausage in an asiago vodka cream sauce

\$38

CAVATELLI BADA BING

Our handmade ricotta cavatelli, flambéed inside, padana parmesan wheel with San Daniele prosciutto, tomatoes, basil and vodka sauce

\$47

Add: Chicken \$10 Shrimp \$12 Salmon \$14

GOAT CHEESE BAKED ZITI

Our signature meat sauce, goat cheese, fresh ricotta, basil and mozzarella

\$35

LASAGNA BOLOGNESE

Oven baked pasta layered with ricotta, ground beef, sausage and mozzarella

\$38

BUCATINI CACIO E PEPE

A classic "Cheese & Pepper ", Grana Padana Cheese, coarse black pepper, creamy, rich and peppery

\$36

BUCATINI CON BURRATA

Whole burrata ball melted with our pomodoro sauce, basil, E.V.V.O

\$38

*GLUTEN FREE pasta available upon request for an additional \$7

CHEF'S PINSAS

Pinsa is a flatbread-style pizza, known for its airy, light, and crispy, bubbly texture.

MARGHERITA \$26

A classic, sliced roma tomatoes, fresh mozzarella and basil

PICCANTE \$26

Salami, pepperoni, and mozzarella

RUSTICA \$30

Sausage, pepperoni, mushrooms, vidalia onions, sliced cherry peppers and mozzarella

PROSCIUTTO E ARUGULA \$30

Prosciutto, arugula, and mozzarella

GRATZZI FAVORITES

Served with your choice of a cup of our specialty soup or house salad. Four cheese truffle mashed potatoes and Chef's market vegetables

CEDAR PLANK SALMON

Atlantic filet, with our roasted pepper and garlic madeira sauce, grilled asparagus and blue crab meat

\$44

EGGPLANT PARMIGIANA**

A classic done Capri style with spaghetti pomodoro

\$34

CHILEAN SEA BASS MARECHIARO

Pan scared with scallops, basil, capers, broccolini in a garlic tomato sauce

\$65

ZUPPA DI PESCE**

An amazing combination of mussels, clams, shrimp, scallops, calamari, chef's catch in our marinara sauce over linguini

\$51

SPEZZATINO RISOTTO

Classic italian style boneless short rib stew with porcini mushroom risotto

\$49

PORK OSSOBUCO

Overnight slowly roasted kurobuta pork shank in an demi reduction over porcini mushroom risotto. (Ask for availability)

\$56

VEAL PARMIGIANA**

Romano breaded, pomodoro sauce, mozzarella with spaghetti

\$45

CHICKEN PARMIGIANA**

Romano breaded, pomodoro sauce, mozzarella with spaghetti

\$37

VEAL PICCATA OR MARSALA

Piccata: Artichokes, capers, lemon wine sauce
Marsala: Mushrooms, prosciutto

\$47

CHICKEN PICCATA OR MARSALA

Piccata: Artichokes, capers, with lemon wine sauce
Marsala: Mushrooms, prosciutto

\$41

VEAL SALTIMBOCCA

Milk fed veal, prosciutto, shallots, mushrooms, fontina cheese, in a sage butter sauce with wilted spinach.

\$49

STUFFED LOBSTER TAIL

10 oz cold water tail, crabmeat stuffed, topped with shrimp and scallops, garlic, fresh tomato in a lemon butter sauce

\$75

CHEF'S SPECIAL

VEAL CHOP PARMIGIANA

14 oz milk-fed chop, parmesan encrusted, Pomodoro sauce fresh mozzarella, basil. Upon availability.

\$73

VEAL CHOP SALTINBOCCA

14 oz milk-fed chop, grilled topped with a sage mushroom lemon sauce, prosciutto, spinach, baked au gratin with fontina cheese

\$73

Upon availability. Served with our four cheese truffle mashed potatoes and Chef's market vegetables

GRATZZI GRILLE

Served with your choice of a cup of our specialty soup or house salad. Four cheese truffle mashed potatoes and Chef's market vegetables

CAST IRON RIBEYE

14 oz cut, medium rare or rare only, pizzaiola sauce on side which includes garlic, tomatoes, olives, capers, and basil

\$65

PORK CHOP

12 oz Berkshire Chop, pancetta, mushrooms, roasted red pepper, in creamy roasted red pepper Madeira sauce

\$48

NEW YORK STRIP AU POIVRE

12 oz, pepper-crusted, caramelized onions, portobello mushrooms on a demi cream reduction

\$62

ROASTED DUCK ALL'ARANCIA

Crispy half duck, with an apple-craisin stuffing and Grand Marnier sauce

\$52

FILET MIGNON

Finished with barolo demi glaze. Over Portobello mushrooms

6 OZ. \$46

8 OZ. \$55

SURF & TURF

8oz lobster tail, 6oz filet, portobello mushrooms, with a Barolo wine demi

\$82

SIDES

Meatball 5 • Sauteéd Portobello Mushrooms 10 • Asparagus Aglio e Olio 10 • Pesto-Parmesan Risotto 8
Four Cheese Truffle Mashed Potatoes 4 • Steak Fries 8 • Broccolini Aglio e Olio 10 • Wilted Garlic Spinach 10

****Items are not served with our four cheese mashed potatoes and Chef's vegetables.**

EXECUTIVE CHEF / OWNER - TONY MANGIAFICO | OWNER/ DIRECTOR - DOMENIC D'ANGELO

*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.