

## ANTIPASTI FREDDI - COLD APPETIZERS

<b>PICCOLI FRESCHI ASSAGGI</b>	110
Famous Principe San Daniele ham with mascarpone, jet fresh Pettinicchio buffalo mozzarella, tomatoes, rocket and melon, a great collection.	
<b>PROSCIUTTO e CARCIOFI</b>	100
Sliced parma ham with artichokes.	
<b>GRAPPA'S TRATTORIA PLATTER</b>	260
A grand selection of salad, San Daniele prosciutto, air dried beef, buffalo mozzarella, peppers, eggplant, tomatoes (the works, for two or more).	
<b>ANTIPASTO MISTO</b>	120
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables, and mesclun greens.	
<b>CARPACCIO di BUE LIVORNO</b>	100
Thin slices of raw chilled beef, extra virgin olive oil, capers and mesclun leaves.	
<b>SALMONE SCOZZESE AFFUMICATO</b>	120
Thin slices of Scottish salmon with red onions, capers and dill aioli.	
<b>BRUSCHETTE</b>	80
Toasted Ciabatta with red vine ripened tomatoes, garlic, basil, flat leaf parsley and balsamic vinaigrette.	
<b>TARAMASALATA</b>	70
Nutrient rich cod roe (spread) with house pizza bread.	
<b>"LECCA LECCA" al PARMIGIANO REGGIANO</b>	50
Cheddar and Parmesan cheese-lollipops.	
<b>CARPACCIO di TONNO su INSALATINA di FINOCCHIO e SALSA al POMPELMO</b>	120
Tuna carpaccio and fennel salad with grapefruit dressing.	

## ANTIPASTI CALDI - HOT APPETIZERS

<b>FEGATO D'OCA al COGNAC</b>	220
Fresh pan fried goose liver with Cognac, portabella mushrooms, potato pancake, and rosemary.	
<b>CALAMARI FRITTI</b>	110
Crispy baby squid with anchovy aioli.	
<b>SCAMPI con SALSA al BURRO e LIMONE</b>	120
Sautéed prawns with garlic lemon butter sauce.	
<b>CESTO di VONGOLE</b>	160
Jet fresh clams with special garlic and parsley broth.	
<b>COZZE in BIANCO</b>	170
Air fresh steamed mussels Grappa's style, garlic cream and white wine broth.	
<b>MELANZANE all' AGLIO e PARMIGIANO</b>	90
Eggplant with roasted garlic and parmesan cheese. Light and wonderful.	
<b>CARPACCIO di BARBABIETOLE e CAPPESANTE alla PIASTRA</b>	90
Beetroot carpaccio, seared scallop and balsamic vinegar dressing.	
<b>TONNO alla PALERMITANA</b>	90
Pan fried tuna loin, golden bread crumbs, cheese, spicy crust with grilled eggplant and vinegar dressing.	

## INSALATE - SALADS

<b>INSALATA di CASA GRAPPA</b>	110
A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans, and pinenuts. Choice of house herb dressing or gorgonzola cheese dressing.	
★ <b>INSALATA di SPINACI</b>	110
Fresh spinach, crispy pancetta bacon, mushrooms, eggs, pinenuts, Grappa's warm herb dressing.	
★ <b>INSALATA di MOZZARELLA e POMODORO</b>	120
Rich red vine ripened tomatoes, mozzarella, fresh basil, vinaigrette dressing.	
<b>INSALATA CESARE</b>	85 with chicken 100
Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's special Caesar dressing.	
<b>INSALATA MISTA</b>	70
Market fresh mesclun leaves and vegetables.	
<b>FORMAGGIO e PERE su INSALATA VERDE</b>	90
Pears, goat cheese, baby field greens, toasted walnuts, aged sherry vinaigrette.	

## ZUPPE - SOUPS

- ★ **MINISTRONE** 66  
Traditional hearty soup with cannellini beans and rough cut fresh vegetables.  
"The best in the world" – Salvatore Zavatti.
- ZUPPA di PESCE** 100  
Market fresh seafood soup.

## PASTA

Fresh whole wheat pasta available upon request for all pasta dishes

- PENNE ARRABBIATA** 100  
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers, onions and tomato sauce.
- FETTUCCINE ai QUATTRO FORMAGGI e FUNGHI** 100  
Gorgonzola, fontina, provolone, piccante, parmesan cheese with mushrooms, thyme, basil and cream.
- RIGATONI al RAGU** 100  
Rigatoni and rich tomato meat sauce.
- ★ **FETTUCCINE NERE** 150  
Fresh homemade pasta blackened with squid ink made in Grappa's own kitchen, plus fresh prawns and cream sauce sautéed with cognac. A house specialty.
- LINGUINE GRATINATE** 100  
Linguine, parma ham, béchamel sauce, and parmesan cheese.
- PENNE PUTTANESCA** 110  
Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.
- LINGUINE al "PESTO" GENOVESE** 120  
Fresh basil, garlic, olive oil, pinenuts, parmigiano, romano pecorino cheese make a wonderful aromatic sauce for the health conscious gourmet (Forget the romance tonight).
- CAPELLI D'ANGELO al SALMONE** 120  
Angel hair pasta, creamy mushroom sauce and chilled smoked salmon.
- ★ **SPAGHETTI MARINARA** 150  
Buffalo mozzarella and mushrooms in marinara sauce.
- PENNE all' ARAGOSTA** 220  
Penne, fresh lobster, tomatoes, Grappa, garlic cream sauce.
- LINGUINE CARBONARA** 100  
Linguine, pancetta, egg yolk cream.
- RAVIOLI di POLLO** 110  
Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.
- LASAGNE BOLOGNESE** 110  
Meat and cheese with 3 sauces and fresh made lasagna pasta.
- ★ **LINGUINE TUTTO MARE** 170  
Linguine, assorted seafood in tomato sauce.
- SPAGHETTI alle VONGOLE** 160  
Spaghetti, USA jet fresh clams swimming in herb, garlic, and white wine sauce.
- LINGUINE FATTE in CASA alle ERBE AROMATICHE** 120  
Fresh homemade linguini with fresh basil, thyme, oregano, rosemary, plum tomatoes, garlic and virgin olive oil. A classic herb pasta.
- FETTUCCINE FATTE a MANO ai GAMBERETTI e CARCIOFI** 150  
Fresh homemade fettuccine, shrimp, artichokes, onions and special Grappa's tomato sauce.
- PAPPARDELLE ai FUNGHI** 110  
Pappardelle with wild mushroom, pink pepper and sun-dried tomato.
- FUSILLI alle MELANZANE** 120  
Corkscrew pasta, eggplant, prosciutto, basil and goat cheese in a delicate tomato sauce
- ## RISOTTO e GNOCCHI
- RISOTTO al TARTUFO NERO** 180  
Black truffle risotto with chicken jus and parmesan cookie.
- RISOTTO al GRANCHIO e GAMBERETTI** 150  
Risotto with crab meat and prawns in lobster sauce.
- GNOCCHI di PATATE RIPIENI di SALSA di POMODORINI SECCHI su FONDUTA di SCAMORZA AFFUMICATA e GOCCE di PESTO** 110  
Potato gnocchi stuffed with sun-dried tomato sauce over a smoked mozzarella fondue and touch of pesto.
- RISOTTO ai PORCINI e FEGATO D'OCA** 180  
Porcini mushroom and goose liver risotto with fennel puree.

## ENTREES

PETTO di POLLO all' AGLIO e ROSMARINO	140
Boneless breast of chicken sautéed with white wine, garlic, rosemary, porcini mushroom, and homemade polenta.	
OSSO BUCO	190
Veal shank stew in Barolo red wine sauce and risotto.	
★ SALSICCIA LUGANEGA	130
Grappa's own homemade Italian savory sausages, polenta, stewed peppers, onions, and tomatoes.	
BISTECCA alla GRIGLIA	12 oz 280
Sirloin steak, green beans, roasted herb potatoes.	
TRANCIA di SALMONE	160
Sautéed salmon fillet, sun-dried tomatoes, pinenuts, garlic and spinach.	
★ ARROSTO di AGNELLO al ROSMARINO	210
Roasted lamb chops, fennel-parmesan gratin, rosemary port sauce.	
FILETTO di MANZO e RISOTTO TOSTATO ALLO ZAFFERANO	230
Grilled beef tenderloin, crispy saffron risotto cake, spinach, fried leeks.	
FILETTO di BRANZINO STUFATO al VINO BIANCO	170
Seabass, potato puree, corn, edamame salsa, miso lobster butter.	
GAMBERONE all' AGLIO	220
Grilled king prawn with white wine and garlic butter sauce.	
BACCALA' ai PEPERONI	190
Pan fried cod fish fillet, with mascarpone cheese, anchovies, assorted bell peppers and new potatoes.	
<i>New recipe for an old favourite</i>	
SCALOPPINE alla PIZZAIOLA	190
Crust veal scaloppine, tomato, capers, oregano, basil sauce with melted mozzarella cheese, polenta and sautéed porcini mushroom.	

## DOLCI - DESSERTS

GRAPPA'S CHEESE CAKE	60
American style.	
TORTA di MELE con GELATO	60
Homemade apple tart with vanilla ice-cream.	
SEMIFREDDO di CIOCCOLATO e NOCCIOLE	60
Chocolate and hazelnut semi freddo.	
★ TIRAMISU	45
Tira, means pick - mi, means me - and su, means up. The cognac and espresso soaked Savoiardi biscuits is where the name pick-me-up came from. A true delight with mascarpone and eggs. Grappa's speciality.	
BEN & JERRY'S SUPER PREMIUM ICE-CREAM	60
Choice of seasonal flavors. (three scoops)	
PANNA COTTA	50
A light and delicate "cooked" cream with mixed berries.	
MACEDONIA di FRUTTA con SORBETTO	60
Fresh fruits with sorbet.	
TORTA alle BARBABIETOLE e GELATO al FRUTTO della PASSIONE	60
Beetroot, apple and carrot tart, served with passion fruit ice cream.	

## BEVANDE CALDE

Coffee	30
Milk	30
Tea	30
Cappuccino	38
Chocolate	38
Espresso	30
Latte	38
Mocca	38
Double Espresso	45
Caffe Borgia	58
Caffe Grappa	58
Caffe Irlandese	35
Ice Coffee / Ice Tea	35
Ice Cappuccino / Ice Mocca	43
Ice Latte / Ice Chocolate	43

## PIZZA

Fresh whole wheat pizza dough available upon request for all pizza dishes

PIZZA con ANATRA PEKINESE (Peking Duck Pizza)	110
Roast duck, Hoisin sauce, cheese, and spring onions. The P.C. pie!	
PIZZA NUMERO DUE (Pizza #2)	120
Pepperoni, sausages, mushrooms, tomatoes, olives. There must be a better pizza somewhere in the world, just we have not found it!	
PIZZA alla ROMAGNOLA	110
Tomatoes, mushrooms, onions, oregano, mozzarella cheese.	
PIZZA SARDEGNA	120
Grappa's traditional homemade duck sausages with unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers, onions.	
PIZZA MARGHERITA	110
A blend of Italian cheeses, plum tomatoes, basil. Representing the colors of the Italian flag and named after Italy's first queen.	
PIZZA ai FUNGHI e SPINACI	120
Blended cheese, spinach, roast garlic, and a variety of exotic mushrooms.	
PIZZA al SALMONE AFFUMICATO	130
Smoked salmon, onions, capers.	
★ PIZZA alla SALSIACCIA	120
Grappa's own homemade sausages combined with salami, tomatoes and cheese in a pizza that sausage makers love.	
CALZONE di SIENA (In a Pocket)	110
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers, and a combination of cheese with fresh rosemary. (Please allow 20 min.)	
PIZZA PARMA	130
Fine sliced parma ham, tomato sauce, olives, artichokes, mozzarella cheese.	
PIZZA TODI	120
Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies, parmesan cheese. An umbrian delight. Toppings are cold.	
PIZZA CAPRESE	120
Thin freshly baked crust with mesclun leave, fresh Buffalo Mozzarella, cherry tomatoes, extra virgin olive oil, and fresh basil. Toppings are cold.	
PIZZA al POLLO e SALSA BBQ	110
Chicken, mozzarella, onion and our special BBQ sauce. A crowd favourite.	

## GRAPPA'S PRODUCTS & MEMORABILIA (All Net Prices)

Grappa's Base-ball Cap	30
Grappa's Great Cheese Grater	40
Grappa's T-Shirt	45
Grappa's Polo Shirt	75
Grappa's Salt & Pepper Grinder	85
- Grappa's puts the squeeze to the everyday grind	