

## ANTIPASTI FREDDI - COLD APPETIZERS

GRAPPA'S ITALIAN "TRATTORIA STYLE" PLATTER	220.00
A selection of specialities, including Caesar salad, Italian cold cuts, mozzarella and many more (for two or more), and it is "Atkins" friendly!	
CARPACCIO di BUE LIVORNO	98.00
Thin slices of raw chilled beef with Balsamic vinaigrette and parmesan cheese.	
SALMONE SCOZZESE AFFUMICATO	115.00
Thin slices of Scottish salmon with red onions, capers and dill aioli.	
BRUSCHETTA	70.00
Toasted country bread with vine ripened tomatoes, garlic, basil, and olive oil.	
<sup>new</sup> PROSCIUTTO e CARCIOFI	100.00
Sliced parma ham with artichokes.	
<sup>new</sup> ANTIPASTO MISTO	110.00
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables and mesclun greens.	

## ANTIPASTI CALDI - HOT APPETIZERS

MELANZANE alla PARMIGIANA	80.00
Eggplant with tomato, buffalo mozzarella, basil, oregano and parmesan cheese. Light and wonderful.	
CALAMARI FRITTI	95.00
Crispy baby squid marinated in buttermilk, served with anchovy aioli.	
VONGOLE AGLIO OLIO	145.00
Bucket of imported fresh clams in white wine and garlic broth.	
COZZE	150.00
Jet fresh black mussels with choice of white wine garlic sauce or vegetables and cream sauce.	

## INSALATE – SALADS

INSALATA di CASA GRAPPA	110.00
A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans and pine nuts, with Millennium Island dressing.	
★ INSALATA di SPINACI	100.00
Fresh spinach, crispy pancetta bacon, mushrooms, grated egg and pine nuts with Grappa's warm herb dressing.	
★ INSALATA di MOZZARELLE e POMODORO	85.00 half-portion 120.00
Buffalo mozzarella cheese and cherry tomato with extra virgin olive oil and fresh basil.	
INSALATA CESARE	80.00 with grilled chicken 100.00
Fresh romaine lettuce, crispy pancetta, parmesan cheese, croutons and anchovies with Grappa's own Caesar dressing.	
FORMAGGIO e PERE su INSALATA VERDE	80.00
Pears, goat cheese, baby field greens, toasted walnuts and aged sherry vinaigrette.	

## PIZZA

- ★ PIZZA alla ROMAGNOLA 100.00  
Tomatoes, mushrooms, onions, oregano and mozzarella cheese.
- PIZZA BBQ POLLO 105.00  
Grilled chicken with BBQ sauce.
- PIZZA MARGHERITA 100.00  
A blend of Italian cheeses, plum tomatoes and basil, representing the colors of the Italian flag and named after Italy's first Queen.
- PIZZA al SALMONE AFFUMICATO 125.00  
Pizza with smoked salmon, Bermuda onions and capers.
- PIZZA alla SALSICCIA 110.00  
Our own homemade sausage combined with salami and cheese in a pizza that sausage maker's love.
- PIZZA TODI 110.00  
A salad style pizza. Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies and parmesan cheese. An Umbrian delight.
- CALZONE di SIENA (In a Pocket) 105.00  
Salami, prosciutto ham, sun-dried tomatoes, mushrooms, onions, green peppers and a combination of cheeses with fresh rosemary.
- New PIZZA PARMA 120.00  
Finely sliced parma ham, tomato sauce, olives, artichokes and mozzarella cheese.
- New PIZZA ai FUNGHI e SPINACI 110.00  
Blended cheese, spinach, roast garlic and a variety of exotic mushrooms.

## ZUPPE - SOUPS

- ★ MINISTRONE 48.00  
Traditional hearty soup with cannellini beans and rough cut fresh vegetables.
- ZUPPA del GIORNO 45.00  
Soup of the day, prepared daily with fresh seasonal ingredients.

## PASTA

- PENNE ARRABBIATA 95.00  
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell pepper and onion in a delicate tomato sauce. The devil made us do it.
- RISOTTO al TARTUFO 170.00  
Black truffle risotto with chicken jus and parmesan cookie.
- CAPELLI D'ANGELO al SALMONE e FUNGHI 120.00  
Angel hair with fresh mushrooms, smoked salmon and white wine cream sauce.

<b>New</b>	<b>RISOTTO al GRANCHIO e GAMBERETTI</b> Risotto with crab meat and prawns in lobster sauce.	140.00
★	<b>FETTUCCINE NERE</b> Fettuccine pasta blackened with cuttlefish ink, sautéed with cognac, fresh prawns and cream.	140.00
	<b>RIGATONI al RAGU</b> Rigatoni with rich tomato meat sauce.	98.00
	<b>LINGUINE al "PESTO" GENOVESE</b> Fresh basil, garlic, olive oil, pine nuts, parmigiano and romano pecorino cheese make this wonderful aromatic sauce for the health conscious gourmet with no romance planned.	110.00
★	<b>SPAGHETTI MILLENNIO</b> Buffalo mozzarella and mushrooms in marinara sauce. Warning, this is addictive!	130.00
★	<b>PENNE all' ARAGOSTA</b> Penne with fresh lobster chunks, tomatoes, grappa and cream.	200.00
	<b>SPAGHETTI CARBONARA</b> Spaghetti pasta with cream, pancetta bacon, finished with fresh egg yolks.	98.00
	<b>LASAGNE alla BOLOGNESE</b> A rich meat and cheese lasagna with 3 sauces.	100.00
★	<b>LINGUINE TUTTO MARE</b> Thin noodles with assorted seafood in Grappa's special sauce.	150.00
	<b>SPAGHETTI alle VONGOLE</b> Spaghetti with jet fresh clams swimming in an herb, garlic and white wine sauce.	150.00

## ENTREES

	<b>OSSO BUCO</b> Veal shank braised in Barolo red wine sauce with risotto.	170.00
<b>New</b>	<b>GAMBERONI all' AGLIO</b> Grilled king prawn with white wine and garlic butter sauce.	210.00
<b>New</b>	<b>BISTECCA alla GRIGLIA 12oz</b> Sirloin steak, green beans and roasted herb potatoes.	275.00
<b>New</b>	<b>FILETTO di BRANZINO STUFATO al VINO BIANCO</b> Seabass, potato purée, corn, edamame salsa and miso lobster butter.	170.00
★	<b>POLLO ARROSTO al ROSMARINO e LIMONE</b> Roast fresh chicken with rosemary, finished with Balsamic-garlic glaze, served with sautéed vegetables and baby potatoes.	135.00
	<b>SCALOPPINE ala PIZZAIOLA</b> Veal scaloppini in golden bread crumbs crust with tomato, mozzarella cheese and basil. Served with roast potatoes and porcini mushrooms.	175.00
★	<b>ARROSTO di AGNELLO al ROSMARINO</b> Roast lamb chops with fennel parmesan gratin and rosemary port sauce.	210.00

## DOLCI - DESSERTS

CHEESE CAKE della CASA Grappa's home-made cheese cake.	48.00
★★ TIRAMISU Tira, means pick - mi, means me - and su, means up. The Amaretto and espresso soaked Savoiardi biscuits is where the name pick-me-up came from. A creamy delight with mascarpone and eggs. Grappa's specialty.	60.00
BEN & JERRY'S SUPER PREMIUM Ice-Cream Choice of seasonal flavors (three scoops).	55.00
PANNA COTTA A light and delicate "cooked" cream with mixed berries.	48.00
TORTA di MELE con GELATO Homemade apple tart with vanilla ice-cream.	60.00
SEMIFREDDO al CIOCCOLATO e NOCCIOLE Chocolate and hazelnut semi freddo.	60.00

## BEVANDE CALDE

Coffee	28.00*		
Tea	28.00*		
Herb Tea	32.00		
Cappuccino	32.00	Large	38.00
Chocolate	32.00	Large	38.00
Espresso	32.00		
Latte	32.00	Large	38.00
Mocca	32.00	Large	38.00
Double Espresso	38.00*		
Caffe Borgia	60.00		
Caffe Grappa	60.00		
Caffe Irlandese	60.00		

\*free refills with food purchase

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

Grappa's Base-ball Cap	30.00
Grappa's Great Cheese Grater	40.00
Grappa's T-Shirt	45.00
Grappa's Polo Shirt	75.00
Grappa's Salt & Pepper Grinder - Grappa's puts the squeeze to the everyday grind	85.00
Grappa's Extra Virgin Olive Oil	125.00
Grappa's Pepperball	95.00