

ANTIPASTI FREDDI - COLD APPETIZERS

	PROSCIUTTO e CARCIOFI	90
	Sliced parma ham with artichokes.	
	SUSHI ITALIANO di CASA GRAPPA	210
	A selection of specialties, including Cesare salad, Italian cold cuts, mozzarella and many more (for two or more), and it is "Atkins" friendly!	
	ANTIPASTO MISTO	95
	Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables and mesclun greens.	
	CARPACCIO di MANZO	90
	Thin slices of raw chilled beef, extra virgin olive oil, with capers and mesclun leaves.	
New	SALMONE SCOZZESE AFFUMICATO	118
	Thin slices of Scottish salmon with red onions, capers and dill aioli.	
	BRUSCHETTA	50
	Toasted Ciabatta with red vine tomatoes, garlic, basil, extra virgin olive oil and balsamic vinaigrette.	

ANTIPASTI CALDI - HOT APPETIZERS

	CESTO di VONGOLE	125
	Imported fresh clams with garlic, parsley and special broth.	
	CAPPESANTE e ARUGULA	98
	Pan fried scallops with grappa, served with rocket leaves, sun-dried tomatoes, and balsamic vinaigrette.	
	CALAMARI FRITTI	90
	Crispy baby squids marinated in buttermilk, served with anchovy aoli.	
	COZZE in BIANCO	135
	Air fresh steamed mussels served Grappa's style in garlic and white broth.	
New	SCAMPI con SALSA al BURRO e LIMONE	100
	Sauteed prawns with garlic lemon butter sauce.	
New	INVOLTINO di VERZA	98
	Cabbage leave stuffed with crunchy vegetable, served with pumpkin cream.	

INSALATE - SALADS

	INSALATA di CASA GRAPPA	95
	A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans and pinenuts. With a choice of balsamic vinaigrette or gorgonzola cheese dressing.	
★	INSALATA di SPINACI	95
	Fresh spinach, crispy pancetta bacon, mushrooms, grated eggs and pinenuts with Grappa's warm herb dressing.	
★	CAPRESE	85
	Rich red vine ripened tomatoes, mozzarella and fresh basil with vinaigrette dressing.	
	INSALATA CESARE	80 with chicken 95
	Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's own Caesar dressing.	
	INSALATA MISTA	60
	Market fresh mesclun leaves and vegetables.	
New	FORMAGGIO e PERE su INSALATA VERDE	70
	Pears, goat cheese, baby field greens, toasted walnuts, and aged sherry vinaigrette.	
New	INSALATA LIBRIACA	95
	Frisee, green beans, gorgonzola cheese and pecan nuts with champagne vinaigrette.	

ZUPPE - SOUPS

★	MINISTRONE	50
	Traditional hearty soup with cannellini beans and rough cut fresh vegetables.	
	ZUPPA del GIORNO	50
	Daily soup.	
New	CREMA di ARAGOSTA	85
	Lobster bisque.	

PASTA

Whole wheat pasta [homemade] available upon request for all pasta dishes

	PENNE all'ARRABBIATA	95
	Quill-shaped pasta with hot crushed red peppers flakes, garlic, bell peppers and onion in a delicate tomato sauce.	
<i>new</i>	FETTUCCINE ai QUATTRO FORMAGGI e FUNGHI	98
	Gorgonzola, fontina, provolone piccante and parmesan cheese with mushroom, thyme, basil and cream.	
<i>new</i>	RIGATONI al RAGU	95
	Rigatoni with rich tomato meat sauce.	
★	FETTUCCINE NERE	130
	Fresh made pasta blackened with squid ink made right in grappa's own kitchen, plus fresh prawns and cream sauce sautéed with cognac, a house specialty.	
	PENNE PUTTANESCA	95
	Quill-shaped pasta with onion, anchovies, olives, capers and sun dried tomatoes.	
	LINGUINE al PESTO GENOVESE	95
	Fresh basil, garlic, olive oil pinenuts, parmigiano, and romano pecorino cheese.	
<i>new</i>	CAPELLI d'ANGELO al SALMONE	115
	Angel hair and creamy mushroom sauce with chilled smoked salmon.	
<i>new</i>	SPAGHETTI MARINARA	115
	Buffalo mozzarella and mushroom in marinara sauce.	
★	PENNE all' ARAGOSTA	160
	Penne with fresh lobster, tomatoes, grappa and cream cheese.	
	LINGUINE CARBONARA	95
	Linguine with pancetta in egg yolk cream.	
	RAVIOLI di POLLO	100
	Homemade ravioli, with minced chicken, bacon and ricotta cheese in parmesan cream sauce.	
	LASAGNE alla BOLOGNESE	98
	A rich meat and cheese lasagna with 3 sauce and fresh pasta.	
<i>new</i>	LINGUINE TUTTO MARE	140
	Linguine with assorte seafood in tomato sauce.	
	SPAGHETTI alle VONGOLE	135
	Spaghetti with usa jet fresh clams swimming in herb, garlic, and white wine sauce.	
<i>new</i>	LINGUINE FATTE in CASA alle ERBE AROMATICHE	95
	Homemade linguine with fresh basil, thyme, oregano, rosemary, plum tomatoes, garlic and extra virgin olive oil.	
<i>new</i>	FETTUCCINE FATTE a MANO ai GAMBERETTI e CARCIOFI	135
	Homemade fettuccine, shrimps, artichokes and onion with special tomato sauce.	
RISOTTO AND GNOCCHI		
<i>new</i>	RISOTTO al TARTUFO NERO	150
	Black truffle risotto with chicken jus and parmesan cookie.	
<i>new</i>	RISOTTO al GRANCHIO e GAMBERETTI	135
	Risotto with crab meat and prawns in lobster sauce.	
<i>new</i>	GNOCCHI di PATATE RIPIENI di SALSA di POMODORINI SECCHI su FONDUTA di SCAMORZA AFFUMICATA e GOCCE di PESTO	95
	Potatoes gnocchi stuffed with sun -dried tomato sauce over a smoked mozzarella fondue and drop of pesto.	
	RISOTTO di ARAGOSTA	175
	Pan toss risotto with lobster and fresh asparagus, finish with parmesan cheese.	
DOLCI - DESSERTS		
	GRAPPA's CHEESE CAKE	50
	American style.	
<i>new</i>	TORTA di MELE con GELATO	60
	Homemade apple tart with vanilla ice cream.	
<i>new</i>	SEMIFREDDO di CIOCCOLATO e NOCCIOLE	58
	Chocolate and hazelnut semifreddo.	
★	TIRAMISU	60
	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 creamy delight with mascarpone and eggs. Grappa's speciality.	
	PANNA COTTA	42
	A light and delicate "cooked" cream with mixed berries.	
	MACEDONIA di FRUTTA con SORBETTO	70
	Fresh fruit with sorbet.	
	BEN & JERRY's SUPER PREMIUM ICE CREAM	52
	Choice of seasonal flavours. (3 scoops).	
<i>new</i>	CREME BRULEE ALLA LAVANDA	40
	Lavender crème brulee.	

PIZZA

	"SPACCATA" - THE ORIGINAL RECIPE Pepperoni, mushroom, mozzarella cheese, spinach, roast garlic and a variety of exotic mushroom.	Regular: 108	Spaccata: 188
	PARMIGIANA Roasted marinated chicken, artichokes, eggplant, tomato sauce and mozzarella cheese.	Regular: 98	Spaccata: 168
	PIZZA QUATTRO STAGIONI Prawns, avocado, fresh tomatoes and mozzarella cheese.	Regular: 128	Spaccata: 218
	PIZZA NAPOLETANA Mozzarella cheese, tomato sauce and anchovies.	Regular: 90	Spaccata: 160
	PIZZA AVOCADO e GAMBERI Black tiger prawns, avocado, mozzarella cheese and light tomato sauce.	Regular: 125	Spaccata: 205
	GRAPPA'S "PIZZA DELLA CASA" Sausages, onions, tomato sauce, mozzarella cheese and oregano.	Regular: 98	Spaccata: 168
	QUATTRO FORMAGGI Mozzarella, Fontina, Gorgonzola and parmesan cheese. This is for the cheese lovers.	Regular: 98	Spaccata: 168
★	PIZZA SARDEGNA Grappa's traditional homemade duck sausages with a unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers and onions.	Regular: 100	Spaccata: 170
	PIZZA MARGHERITA A blend of Italian cheeses, plum tomatoes and oregano. Representing the colors of the Italian flag and named after Italy's first queen.	Regular: 90	Spaccata: 160
	PIZZA FUNGHI e SPINACI Blended cheese, spinach, roast garlic and a variety of exotic mushrooms.	Regular: 98	Spaccata: 165
	PIZZA al SALMONE AFFUMICATO Smoked salmon, onions and capers.	Regular: 125	Spaccata: 228
★	PIZZA alla SALSICCIA Our own homemade sausages combined with salami, tomatoes and cheese in a pizza that sausage makers love.	Regular: 98	Spaccata: 168
	PIZZA TODI Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies and parmesan cheese. An Umbrian delight.	Regular: 95	
	CALZONE di SIENA (In a Pocket or Open Pizza) Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers and a combination of cheese with fresh rosemary.	Regular: 100	
New	PIZZA NUMERO DUE (Pizza #2) Pepperoni, sausages, mushrooms, tomatoes and olives. There must be a better pizza somewhere just we have not found it!	Regular: 98	Spaccata: 168
New	PIZZA PARMA Uncooked fine sliced parma ham, tomato sauce, olives, artichokes and mozzarella cheese.	Regular: 110	Spaccata: 188
New	PIZZA al POLLO e SALSA BBQ Chicken, mozzarella and our special BBQ sauce. Back on menu in response to multi-request!	Regular: 98	Spaccata: 168

ENTREES

New	SALTIMBOCCA alla ROMANA Veal's loin with sage and parma ham, served with orzo in marsala sauce.	150
	POLLO ARROSTO al ROSMARINO e LIMONE Roast fresh chicken with garlic, lemon and rosemary, served with grilled polenta and bell peppers.	138
	STINCO di AGNELLO Slowly braised lamb shank in red wine and herbs with saffron risotto and rosemary sauce.	150
	BISTECCA al BAROLO U.S. prime sirloin of beef with red wine sauce, marsala au-jus or black peppercorn sauce, sautéed fresh mushroom and new potatoes.	180
★	SALSICCIA LUGANEGA Grappa's own homemade Italian savory sausage, grilled and served with polenta and spicy tomato sauce.	125
	TRANCIA di SALMONE al FORNO Sautéed salmon fillet with sun-dried tomatoes, pinenuts, garlic and spinach.	160
★	COSTOLINE di AGNELLO al ROSMARINO Roasted lamb chop with fennel parmesan gratin and rosemary port sauce.	160
New	FILETTO di BRANZINO al VINO BIANCO Seabass, potato puree, corn, edamame sauce, and miso lobster sauce.	160
New	OSSO BUCO Veal shank stew in Barolo red wine sauce and risotto.	155
New	FILETTO di MANZO e RISOTTO TOSTATO allo ZAFFERANO Grilled beef tenderloin with crispy saffron risotto cake, spinach and fried leeks.	168