

Grappa's Cellar "Business Lunch" Menu

(31 July - 4 August 2006)

Choose one item each from two categories \$135
Choose one item each from three categories \$155
(includes coffee, tea or iced tea)

(NOTE, ALL PASTA ARE ENTIRELY HOMEMADE)

I. Primi / Appetizers

Caesar Salad

Zuppa del Giorno
Soup of the day

Minestrone
Grappa's original minestrone

Bruschette
Toasted bread with chopped tomato in extra virgin olive oil, basil and garlic flavour

II. Secondi / Mains

Filetto di Branzino alla Mediterraneo
Sea bass fillet cooked in cherry tomato, black olives and caper sauce served with French beans and steam potatoes

Fettuccine al Salmone e Asparagi
Fettuccine pasta with salmon and asparagus in cream sauce

Spaghetti al Ragù di Manzo con Funghi Misti
Spaghetti pasta with meat sauce and mixed mushroom

Petto di Pollo al Marsala
Chicken breast in Marsala wine sauce served with baked bell pepper and mashed potatoes

Filetto di Manzo con Salsa al Pepe Nero
Beef tenderloin with black pepper sauce served with roasted potatoes and baked tomatoes

Saltimbocca alla Romana
Pork sirloin pan fried with sage and ham served with grilled vegetables and mixed greens

III. Dolci / Desserts

Ben & Jerry's Super Premium Ice-cream

Macedonia di Frutta
Mix of chopped fruit in lemon, sugar and white wine sauce

Tiramisu

*** 10% service charge will be added ***

Pizza-All-Day (Regular / Spaccata)

"Spaccata" - The Original Recipe \$108 / \$188
Pepperoni, mushrooms, mozzarella cheese, spinach, roast garlic & a variety of exotic mushrooms.

Parmigiana \$95 / \$165
Roasted marinated chicken, artichokes, eggplant, tomato sauce & mozzarella cheese.

Pizza Millennio \$98 / \$165
New age fusion of Pepperoni, green olives, potato slices, capers & oregano. An explosive treat.

Pizza Quattro Stagioni \$128 / \$218
Tomato sauce, Parmesan & mozzarella cheese, avocado, fresh tomatoes & prawns.

Pizza Napoletana \$85 / \$155
Mozzarella cheese, tomato sauce & anchovies.

Pizza alla Avocado e Gamberi \$125 / \$205
Black tiger prawns, avocado, mozzarella cheese & light tomato sauce.

Grappa's "Pizza Della Casa" \$95 / \$165
Sausages, onions, tomato sauce, mozzarella cheese & oregano.

Quattro Formaggi \$95 / \$165
Mozzarella, Fontina, Gorgonzola & parmesan cheese. This is for the cheese lovers.

Pizza alla Sardegna \$100 / \$165
Grappa's traditional homemade duck sausage with unique blend of mozzarella, goat cheese, crushed tomatoes, roasted sweet peppers & onions.

Pizza Margherita \$85 / \$155
A blend of Italian cheeses, plum tomatoes & oregano.

Pizza al Funghi e Spinaci \$95 / \$160
Italian plum tomatoes, blended cheese, spinach, roast garlic & a variety of exotic mushrooms.

Pizza al Salmone Affumicato \$125 / \$228
Pizza with smoked salmon, purple onions & capers.

Pizza alla Salsiccia \$98 / \$165
Grappa's homemade sausages combined with salami, tomatoes & cheese in a pizza that sausage makers love.

Pizza Todi \$95
Thin, freshly baked crust with mesclun leaves, arugula, salami, Parma ham, capers, tomatoes, anchovies & parmesan cheese. An Umbrin delight.

Calzone di Siena (In a Pocket or Open Pizza) \$95 / \$188
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers and a combination of cheese with fresh rosemary.

Pizza Aglio, Olio e Peperoncino \$88 / \$165
Garlic, olive oil, tomato & chilli.

"" Add on Dessert for Pizza \$35 "" "" Add on Appetizer for Pizza \$55 ""

Wine of the Week

Verdicchio, Valle delle Ceme Vignamato / Crima I.G.T., Marche
\$53 / glass \$200 / bottle

*** 10% service charge will be added ***