

ANTIPASTI FREDDI - COLD APPETIZERS

PROSCIUTTO e CARCIOFI	130
Sliced parma ham with artichokes.	
GRAPPA’S TRATTORIA PLATTER	320
A grand selection of salad, San Daniele prosciutto, air dried beef, buffalo mozzarella, peppers, eggplants, tomatoes (the works, for two or more).	
ANTIPASTO MISTO	140
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables, and mesclun greens.	
CARPACCIO di BUE LIVORNO	130
Thin slices of raw chilled beef, extra virgin olive oil, capers and mesclun leaves.	
SALMONE AFFUMICATO	140
Thin slices of smoked salmon with red onions, capers and dill aioli.	
BRUSCHETTA	85
Toasted Ciabatta with red vine-ripened tomatoes, garlic, basil, flat leaf parsley and balsamic vinaigrette.	
TARAMASALATA	115
Mediterranean meze spread made from nutrient-rich salted and cured cod roe mixed with olive oil and lemon juice. With homemade pizza bread.	
VITELLO TONNATO	115
Slices of tender veal in a rich fish sauce made from tuna, capers and anchovy. A classic Piedmontese dish and a hugely popular crowd pleaser.	
TARTARE di TONNO	150
Tuna tartare with guacamole and house pizza bread.	
TARTARE DI FASSONA PIEMONTESE	158
Steak tartare made with Piedmontese beef, mixed with fresh egg, capers, onions, and our own secret sauce. Served on thin toast.	
CROSTA TODI	140
Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies, parmesan cheese. An umbrian delight. Toppings are cold.	

ANTIPASTI CALDI - HOT APPETIZERS

OLIVE ASCOLANA	4pcs - 148
Fried olives stuffed with pork and veal, served with Tzatziki cream sauce.	
CALAMARI FRITTI	138
Crispy baby squid with anchovy aoli.	
GAMBERI con SALSA al BURRO e LIMONE	160
Sautéed prawns with garlic lemon butter sauce.	
CESTO di VONGOLE	208
Jet fresh clams from Washington State, north of Puget Sound, adjacent the Canadian border. Served with our special wine, garlic and parsley broth, plus garlic bread for dunking.	
MELANZANE all’ AGLIO e PARMIGIANO	115
Eggplant, roasted garlic, parmesan cheese. Light and wonderful.	

INSALATE - SALADS

INSALATA di CASA GRAPPA	128
A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans, and pinenuts. Choice of house herb dressing or gorgonzola cheese dressing.	
★ INSALATA di SPINACI	128
Fresh spinach, crispy pancetta bacon, mushrooms, eggs, pinenuts, Grappa’s warm herb dressing.	
★ INSALATA di MOZZARELLA e POMODORO	150
Rich red vine ripened tomatoes, mozzarella, fresh basil, vinaigrette dressing.	
BURRATA POMODORINI e BASILICO	158
Burrata cheese, basil and cherry tomatoes.	
INSALATA CESARE	98
Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa’s special Caesar dressing.	
	with chicken - 130
INSALATA MISTA	75
Market fresh mesclun leaves and vegetables.	

ZUPPE - SOUPS

★ MINISTRONE	75
Traditional hearty soup with cannellini beans and rough cut fresh vegetables. ‘The best in the world’ - Salvatore Zavatti.	
ZUPPA di PESCE	125
Market fresh seafood soup.	

## PASTA

*(Gluten-free linguine (add \$30) or whole wheat spaghetti or penne (add \$20) can be used for the below dishes upon request.)*

**PENNE ARRABBIATA** 125

Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers, onions and tomato sauce.

**FETTUCCINE ai QUATTRO FORMAGGI e FUNGHI** 135

Gorgonzola, fontina, provolone piccante, parmesan cheese with mushrooms, thyme, basil and cream.

**RIGATONI al RAGU** 135

Rigatoni and rich tomato meat sauce.



**FETTUCCINE NERE** 178

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.

**PENNE PUTTANESCA** 135

Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.

**LINGUINE al "PESTO" GENOVESE** 140

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** 140

Angel hair pasta, creamy mushroom sauce and chilled smoked salmon.



**CACIO E PEPE** 180

Spaghetti with a delightful blend of pecorino and burrata mozzarella cheeses, with a hint of black pepper.



**SPAGHETTI MARINARA** 170

Buffalo mozzarella and mushrooms in marinara sauce.

**PENNE all' ARAGOSTA** 260

Penne, fresh lobster, tomatoes, Grappa, garlic cream sauce.

**LINGUINE CARBONARA** 135

Linguine, pancetta, egg yolk cream.

**RAVIOLI di POLLO** 140

Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.

**LASAGNE BOLOGNESE** 140

Meat and cheese with 3 sauces and fresh made lasagna pasta.



**LINGUINE TUTTO MARE** 190

Linguine, assorted seafood in tomato sauce.

**SPAGHETTI alle VONGOLE** 190

Spaghetti, USA jet fresh clams swimming in herb, garlic, and white wine sauce.

**FETTUCCINE FATTE a MANO ai GAMBERETTI e CARCIOFI** 170

Fettuccine, shrimp, artichokes, onions and special Grappa's tomato sauce.

**ORECCHIETTE alla 'NDUJA** 145

Orecchiette pasta with italian sausage, spicy 'nduja, red onion, pecorino romano cheese, cherry tomato, rocket salad and a touch of cream.

**LINGUINE alla NORCINA** 205

Linguine with black truffle paste, Pecorino Romano cheese, San Daniele ham and broad beans.

## RISOTTO AND GNOCCHI

**RISOTTO al TARTUFO NERO** 195

Black truffle risotto with chicken jus and parmesan cookie.

**RISOTTO al GRANCHIO e GAMBERETTI** 175

Risotto with crab meat and prawns in lobster sauce.

**GNOCCHI di PATATE RIPIENI di SALSA di POMODORINI SECCHI su FONDATA di SCAMORZA AFFUMICATA e GOCCE di PESTO** 138

Potato gnocchi stuffed with sun-dried tomato sauce over a smoked mozzarella fondue and touch of pesto.

**RISOTTO ai PORCINI e FEGATO D'OCA** 210

Porcini mushroom and goose liver risotto with fennel purée.

PIZZA

Our pizza dough is made with Molino Paolo Mariani's supreme-quality doppio zero flour, obtained from the best wheats of the Marche and Romagna regions in Italy.

PIZZA MARGHERITA	135
A blend of Italian cheeses, tomatoe sauce, basil. Representing the colors of the Italian flag and named after Italy's first queen.	
PIZZA con ANATRA PEKINESE (Peking Duck Pizza)	158
Roast duck, Hoisin sauce, cheese, and spring onions. The P.C. pie!	
★ PIZZA NUMERO DUE (Pizza #2)	158
Pepperoni, sausage, mushrooms, tomatoes, olives. We humbly call this Pizza #2 because there must be a better pizza somewhere in the world, we just have not found it!	
PIZZA alla ROMAGNOLA	158
Tomatoes, mushrooms, onions, oregano, mozzarella cheese.	
PIZZA SARDEGNA	158
Grappa's traditional homemade duck sausage with unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers, onions.	
QUATTRO FORMAGGI	158
Mozzarella, Taleggio, Gorgonzola, Scamorza and parmesan cheese. This is for the cheese lovers	
PIZZA ai FUNGHI e SPINACI	158
Blended cheese, spinach, roast garlic, and a variety of exotic mushrooms.	
PIZZA al SALMONE AFFUMICATO	158
Smoked salmon, onions, capers.	
★ PIZZA alla SALSICCIA	158
Grappa's own homemade sausage combined with salami, tomatoes and cheese in a pizza that sausage makers love.	
CALZONE di SIENA (In a Pocket)	158
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers, and a combination of cheese with fresh rosemary. (Please allow 20 min.)	
PIZZA PARMA	158
Fine sliced parma ham, tomato sauce, olives, artichokes, mozzarella cheese.	
PIZZA al POLLO e SALSA BBQ	158
Chicken, mozzarella, onion and our special BBQ sauce. A crowd favourite.	
PIZZA alla GRAPPA'S QRE	158
Grappa's QRE house pizza. Cheese, pepperoni, green olives, potatoes, onion, oregano.	
★ PIZZA PEPPERONI	158
Pepperoni, mozzarella, tomato sauce	
PIZZA alla 'NDUJA	158
Mozzarella cheese, tomato sauce, Italian sausage, 'nduja, rocket salad	
PIZZA con BURRATA e OLIVE	170
Fresh burrata, Kalamata olives, tomato sauce, basil.	
PIZZA al TARTUFO NERO	175
Blended of Italian cheeses, mozzarella and mascarpone, with a touch of imported black truffle paste from Italy.	

GRAPPA'S PRODUCTS & MEMORABILIA (All Net Prices)

Grappa's Salt & Pepper Grinder	130
Grappa's Cheese Grater	55
Grappa's Base-ball Cap	75
Grappa's T-Shirt	45
Grappa's Polo Shirt	75
Grappa's Wine Cork Retriever	88
A wine lovers' must-have assistant.	

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ENTREES

COSTINA di MAIALE alle MELE	14 oz	310
Pork chop with milk potato cake and apple sauce. Made with Snake River Farms' American Korobuta pork, 100% pure Berkshire breed, guaranteeing the finest texture and marbling.		
POLLO ALLA CREAM DI MOSTARDA		170
Mustard-braised chicken steak with toasted almond creamy dijon mustard sauce and spinach.		
PETTO di POLLO all' AGLIO e ROSMARINO		185
Boneless breast of chicken sautéed with marsala, white wine, garlic, rosemary, porcini mushroom, and homemade polenta.		
OSSO BUCO		228
Veal shank stew in red wine sauce and risotto.		
★ SALSICCIA LUGANEGA		178
Grappa's own homemade Italian savory sausage, polenta, stewed peppers, onions, and tomatoes.		
CHEF COSIMO'S SIGNATURE STEAK 	12 oz	370
Char-grilled U.S. sirloin with roasted potatoes, rocket salad, shaved parmesan cheese and balsamic reduction.		
★ BISTECCA alla GRIGLIA	12 oz	380
Natural beef, green beans, roasted herb potatoes.		
TRANCIA di SALMONE		208
Sautéed salmon fillet, sun-dried tomatoes, pinenuts, garlic and spinach.		
★ ARROSTO di AGNELLO al ROSMARINO		315
Roasted lamb chops, fennel-parmesan gratin, rosemary port wine demi-glace.		
FILETTO di MANZO con PATATE e SPINACI		315
Grilled beef tenderloin, roast herb potatoes, spinach and gravy sauce.		
GAMBERONE all' AGLIO		298
Grilled king prawn with white wine and garlic butter sauce.		
BRANZINO ai PEPERONI		295
Chilean sea bass, assorted bell peppers and new potatoes.		
SCALOPPINE alla PIZZAIOLA		230
Crust veal scaloppine, tomatoes, capers, oregano, basil sauce with melted mozzarella cheese, polenta and sautéed porcini mushrooms.		

DOLCI - DESSERTS

GRAPPA'S CHEESE CAKE		70
American style.		
TORTA di MELE con GELATO		80
Homemade apple pie with vanilla ice-cream.		
SEMIFREDDO di CIOCCOLATO e NOCCIOLE		70
Chocolate and hazelnut semi freddo.		
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.		
GELATO		68
2 scoops of ice cream.		
PANNA COTTA		60
A light and delicate "cooked" cream with mixed berries.		
MACEDONIA di FRUTTA con SORBETTO		70
Fresh fruits with sorbet.		
TORTA al CIOCCOLATO		70
Chocolate mousse cake.		
GELATO con ACETO BALSAMICO di MODENA		120
INVECCHIATO 30 ANNI		
1 scoop of ice cream and 30 year old balsamic vinegar. A speciality.		

BEVANDE CALDE

Espresso	22
Coffee / Tea / Milk	30
Premium Tea - Choice of South African Laager Rooibos/ Citrus and Ginger/ Chamomile and Mint. Caffeine-free and rich in antioxidants and nutrients.	32
Cappuccino / Latte / Mocca / Double Espresso / Chocolate	38
Caffe Borgia / Caffe Grappa / Caffe Irlandese	70
Ice Coffee / Ice Tea	35
Ice Cappuccino / Ice Latte / Ice Mocca / Ice Chocolate	40