


## ANTIPASTI FREDDI - COLD APPETIZERS

PROSCIUTTO e CARCIOFI	120
Sliced parma ham with artichokes.	
GRAPPA'S TRATTORIA PLATTER	290
A grand selection of salad, San Daniele prosciutto, air dried beef, buffalo mozzarella, peppers, eggplants, tomatoes (the works, for two or more).	
ANTIPASTO MISTO	130
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables, and mesclun greens.	
CARPACCIO di BUE LIVORNO	120
Thin slices of raw chilled beef, extra virgin olive oil, capers and mesclun leaves.	
SALMONE AFFUMICATO	130
Thin slices of smoked salmon with red onions, capers and dill aioli.	
BRUSCHETTA	80
Toasted Ciabatta with red vine-ripened tomatoes, garlic, basil, flat leaf parsley and balsamic vinaigrette.	
TARAMASALATA	88
Nutrient rich cod roe (spread) with house pizza bread.	
 VITELLO TONNATO	108
Cold sliced veal in a creamy fish sauce made with tuna, anchovies, capers and lemon juice. A Piedmontese classic.	
TARTARE di TONNO	130
Tuna tartar with guacamole and house pizza bread.	
 TARTARE DI FASSONA PIEMONTESE	130
Steak tartare made with Piedmontese beef, mixed with fresh egg, capers, onions, and our own secret sauce. Served on thin toast.	
CROSTA TODI	130
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	115
Fried olives stuffed with pork and veal, served with Tzatziki cream sauce.	
CALAMARI FRITTI	120
Crispy baby squid with anchovy aoli.	
GAMBERI con SALSA al BURRO e LIMONE	130
Sautéed prawns with garlic lemon butter sauce.	
CESTO di VONGOLE	188
Jet fresh New York clams. A favorite of the Algonquian Native Americans in 17th Century New England, who after consuming them carved the shells into beads that they used as currency for trading with early Dutch settlers. Served with our special wine, garlic and parsley broth, plus garlic bread for dunking.	
MELANZANE all' AGLIO e PARMIGIANO	110
Eggplant, roasted garlic, parmesan cheese. Light and wonderful.	

## INSALATE - SALADS

INSALATA di CASA GRAPPA	120
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	120
Fresh spinach, crispy pancetta bacon, mushrooms, eggs, pinenuts, Grappa's warm herb dressing.	
 INSALATA di MOZZARELLA e POMODORO	130
Rich red vine ripened tomatoes, mozzarella, fresh basil, vinaigrette dressing.	
BURRATA POMODORINI e BASILICO	138
Burrata cheese, basil and cherry tomatoes.	
INSALATA CESARE	90
Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's special Caesar dressing.	
	with chicken - 125
INSALATA MISTA	70
Market fresh mesclun leaves and vegetables.	

## ZUPPE - SOUPS

 MINISTRONE	70
Traditional hearty soup with cannellini beans and rough cut fresh vegetables. 'The best in the world' - Salvatore Zavatti.	
ZUPPA di PESCE	120
Market fresh seafood soup.	

## PASTA

*(Gluten-free spaghetti and penne (add \$15) or whole wheat pasta can be used for the below dishes upon request.)*

PENNE ARRABBIATA	115
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers, onions and tomato sauce.	
FETTUCCHINE ai QUATTRO FORMAGGI e FUNGHI	125
Gorgonzola, fontina, provolone piccante, parmesan cheese with mushrooms, thyme, basil and cream.	
RIGATONI al RAGU	120
Rigatoni and rich tomato meat sauce.	
★ FETTUCCHINE NERE	160
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	125
Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.	
LINGUINE al "PESTO" GENOVESE	130
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	130
Angel hair pasta, creamy mushroom sauce and chilled smoked salmon.	
★ SPAGHETTI MARINARA	160
Buffalo mozzarella and mushrooms in marinara sauce.	
PENNE all' ARAGOSTA	230
Penne, fresh lobster, tomatoes, Grappa, garlic cream sauce.	
LINGUINE CARBONARA	125
Linguine, pancetta, egg yolk cream.	
RAVIOLI di POLLO	125
Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.	
LASAGNE BOLOGNESE	125
Meat and cheese with 3 sauces and fresh made lasagna pasta.	
★ LINGUINE TUTTO MARE	180
Fresh homemade linguine, assorted seafood in tomato sauce.	
SPAGHETTI alle VONGOLE	180
Spaghetti, USA jet fresh clams swimming in herb, garlic, and white wine sauce.	
FETTUCCHINE FATTE a MANO ai GAMBERETTI e CARCIOFI	160
Fresh homemade fettuccine, shrimps, artichokes, onions and special Grappa's tomato sauce.	
ORECCHIETTE alla 'NDUJA	130
Orecchiette pasta with italian sausage, spicy 'nduja, red onion, pecorino romano cheese, cherry tomato, rocket salad and a touch of cream.	
LINGUINE alla NORCINA	195
Linguine with black truffle paste, Pecorino Romano cheese, San Daniele ham and broad beans.	
<b>RISOTTO AND GNOCCHI</b>	
RISOTTO al TARTUFO NERO	185
Black truffle risotto with chicken jus and parmesan cookie.	
RISOTTO al GRANCHIO e GAMBERETTI	160
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	125
Potato gnocchi stuffed with sun-dried tomato sauce over a smoked mozzarella fondue and touch of pesto.	
RISOTTO ai PORCINI e FEGATO D'OCA	190
Porcini mushroom and goose liver risotto with fennel purée.	

## PIZZA

*(Gluten-free (add \$15) or whole wheat pizza bases available upon request.)*

*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 con ANATRA PEKINESE (Peking Duck Pizza)	130
Roast duck, Hoisin sauce, cheese, and spring onions. The P.C. pie!	
PIZZA NUMERO DUE (Pizza #2)	130
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	130
Tomatoes, mushrooms, onions, oregano, mozzarella cheese.	
PIZZA SARDEGNA	130
Grappa's traditional homemade duck sausage with unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers, onions.	
PIZZA MARGHERITA	120
A blend of Italian cheeses, tomatoe sauce, basil. Representing the colors of the Italian flag and named after Italy's first queen.	
PIZZA ai FUNGHI e SPINACI	130
Blended cheese, spinach, roast garlic, and a variety of exotic mushrooms.	
PIZZA al SALMONE AFFUMICATO	140
Smoked salmon, onions, capers.	
★ PIZZA alla SALSICCIA	130
Grappa's own homemade sausage combined with salami, tomatoes and cheese in a pizza that sausage makers love.	
CALZONE di SIENA (In a Pocket)	130
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers, and a combination of cheese with fresh rosemary. (Please allow 20 min.)	
★ PIZZA PARMA	140
Fine sliced parma ham, tomato sauce, olives, artichokes, mozzarella cheese.	
PIZZA al POLLO e SALSA BBQ	130
Chicken, mozzarella, onion and our special BBQ sauce. A crowd favourite.	
<i>New</i> PIZZA con BURRATA e OLIVE	160
Fresh burrata, Kalamata olives, tomato sauce, basil.	
<i>New</i> PIZZA alla GRAPPA'S QRE	130
Grappa's QRE house pizza. Cheese, pepperoni, green olives, potatoes, onion, oregano.	
<i>New</i> PIZZA PEPPERONI	130
Pepperoni, mozzarella, tomato sauce	
<i>New</i> PIZZA alla 'NDUJA	130
Mozzarella cheese, tomato sauce, Italian sausage, 'nduja, rocket salad	
<i>New</i> 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.	

## (Entrees & Desserts Next Page)

## ENTREES

<b>COSTINA di MAIALE alle MELE</b>	14 oz	280
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.		
<b>New POLLO ALLA CREAM DI MOSTARDA</b>		160
Mustard-braised chicken steak with toasted almond creamy dijon mustard sauce and spinach.		
<b>New PETTO di POLLO all' AGLIO e ROSMARINO</b>		170
Boneless breast of chicken sautéed with marsala, white wine, garlic, rosemary, porcini mushroom, and homemade polenta.		
<b>OSSO BUCO</b>		200
Veal shank stew in red wine sauce and risotto.		
<b>★ SALSICCIA LUGANEGA</b>		150
Grappa's own homemade Italian savory sausage, polenta, stewed peppers, onions, and tomatoes.		
<b>New CHEF COSIMO'S SIGNATURE STEAK</b> 	12 oz	330
Char-grilled U.S. sirloin with roasted potatoes, rocket salad, shaved parmesan cheese and balsamic reduction.		
<b>★ BISTECCA alla GRIGLIA</b>	12 oz	320
Natural beef, green beans, roasted herb potatoes.		
<b>TRANCIA di SALMONE</b>		180
Sautéed salmon fillet, sun-dried tomatoes, pinenuts, garlic and spinach.		
<b>★ ARROSTO di AGNELLO al ROSMARINO</b>		280
Roasted lamb chops, fennel-parmesan gratin, rosemary port wine demi-glace.		
<b>FILETTO di MANZO con PATATE e SPINACI</b>		280
Grilled beef tenderloin, roast herb potatoes, spinach and gravy sauce.		
<b>GAMBERONE all' AGLIO</b>		260
Grilled king prawn with white wine and garlic butter sauce.		
<b>BRANZINO ai PEPERONI</b>		230
Chilean sea bass, assorted bell peppers and new potatoes.		
<b>SCALOPPINE alla PIZZAIOLA</b>		220
Crust veal scaloppine, tomatoes, capers, oregano, basil sauce with melted mozzarella cheese, polenta and sautéed porcini mushrooms.		

## DOLCI - DESSERTS

<b>GRAPPA'S CHEESE CAKE</b>		65
American style.		
<b>TORTA di MELE con GELATO</b>		70
Homemade apple pie with vanilla ice-cream.		
<b>SEMIFREDDO di CIOCCOLATO e NOCCIOLE</b>		65
Chocolate and hazelnut semi freddo.		
<b>TIRAMISU</b>		55
"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.		
<b>GELATO EKSELENCE</b>		68
2 scoops of Ekselence ice cream.		
<b>PANNA COTTA</b>		55
A light and delicate "cooked" cream with mixed berries.		
<b>MACEDONIA di FRUTTA con SORBETTO</b>		70
Fresh fruits with sorbet.		
<b>TORTA al CIOCCOLATO</b>		65
Chocolate mousse cake.		
<b>New GELATO EKSELENCE con ACETO BALSAMICO di MODENA INVECCHIATO 30 ANNI</b>		120
1 scoop of Ekselence ice cream and 30 year old balsamic vinegar. A speciality.		

## BEVANDE CALDE

Espresso	22
Coffee / Tea / Milk	30
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