

ANTIPASTI FREDDI - COLD APPETIZERS

PROSCIUTTO e CARCIOFI Sliced parma ham with artichokes.	130
GRAPPA'S TRATTORIA PLATTER A grand selection of salad, San Daniele prosciutto, air dried beef, buffalo mozzarella, peppers, eggplants, tomatoes (the works, for two or more).	318
ANTIPASTO MISTO Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables, and mesclun greens.	140
CARPACCIO di BUE LIVORNO Thin slices of raw chilled beef, extra virgin olive oil, capers and mesclun leaves.	130
SALMONE AFFUMICATO Thin slices of smoked salmon with red onions, capers and dill aioli.	140
BRUSCHETTA Toasted Ciabatta with red vine-ripened tomatoes, garlic, basil, flat leaf parsley and balsamic vinaigrette.	85
TARAMASALATA Nutrient rich cod roe (spread) with house pizza bread.	108
VITELLO TONNATO Cold sliced veal in a creamy fish sauce made with tuna, anchovies, capers and lemon juice. A Piedmontese classic.	115
TARTARE di TONNO Tuna tartar with guacamole and house pizza bread.	140
TARTARE DI FASSONA PIEMONTESE Steak tartare made with Piedmontese beef, mixed with fresh egg, capers, onions, and our own secret sauce. Served on thin toast.	148
CROSTA TODI Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies, parmesan cheese. An umbrian delight. Toppings are cold.	140

ANTIPASTI CALDI - HOT APPETIZERS

OLIVE ASCOLANA Fried olives stuffed with pork and veal, served with Tzatziki cream sauce.	2pcs - 65	4pcs - 120
CALAMARI FRITTI Crispy baby squid with anchovy aoli.		135
GAMBERI con SALSA al BURRO e LIMONE Sautéed prawns with garlic lemon butter sauce.		140
CESTO di VONGOLE 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.		198
MELANZANE all' AGLIO e PARMIGIANO Eggplant, roasted garlic, parmesan cheese. Light and wonderful.		115

INSALATE - SALADS

INSALATA di CASA GRAPPA A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans, and pinenuts. Choice of house herb dressing or gorgonzola cheese dressing.		128
★ INSALATA di SPINACI Fresh spinach, crispy pancetta bacon, mushrooms, eggs, pinenuts, Grappa's warm herb dressing.		128
★ INSALATA di MOZZARELLA e POMODORO Rich red vine ripened tomatoes, mozzarella, fresh basil, vinaigrette dressing.		140
BURRATA POMODORINI e BASILICO Burrata cheese, basil and cherry tomatoes.		148
INSALATA CESARE Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's special Caesar dressing.	with chicken -	98 130
INSALATA MISTA Market fresh mesclun leaves and vegetables.		75

ZUPPE - SOUPS

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

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	120
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers, onions and tomato sauce.	
FETTUCCHINE ai QUATTRO FORMAGGI e FUNGHI	130
Gorgonzola, fontina, provolone piccante, parmesan cheese with mushrooms, thyme, basil and cream.	
RIGATONI al RAGU	130
Rigatoni and rich tomato meat sauce.	
★ FETTUCCHINE NERE	170
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	130
Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.	
LINGUINE al "PESTO" GENOVESE	135
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.	
★ SPAGHETTI MARINARA	170
Buffalo mozzarella and mushrooms in marinara sauce.	
PENNE all' ARAGOSTA	260
Penne, fresh lobster, tomatoes, Grappa, garlic cream sauce.	
LINGUINE CARBONARA	130
Linguine, pancetta, egg yolk cream.	
RAVIOLI di POLLO	135
Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.	
LASAGNE BOLOGNESE	135
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.	
FETTUCCHINE FATTE a MANO ai GAMBERETTI e CARCIOFI	170
Fettuccine, shrimp, artichokes, onions and special Grappa's tomato sauce.	
ORECCHIETTE alla 'NDUJA	140
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

(Gluten-free (add \$50) 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 MARGHERITA	130
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)	148
Roast duck, Hoisin sauce, cheese, and spring onions. The P.C. pie!	
★ PIZZA NUMERO DUE (Pizza #2)	148
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	148
Tomatoes, mushrooms, onions, oregano, mozzarella cheese.	
PIZZA SARDEGNA	148
Grappa's traditional homemade duck sausage with unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers, onions.	
PIZZA ai FUNGHI e SPINACI	148
Blended cheese, spinach, roast garlic, and a variety of exotic mushrooms.	
PIZZA al SALMONE AFFUMICATO	148
Smoked salmon, onions, capers.	
★ PIZZA alla SALSICCIA	148
Grappa's own homemade sausage combined with salami, tomatoes and cheese in a pizza that sausage makers love.	
CALZONE di SIENA (In a Pocket)	148
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers, and a combination of cheese with fresh rosemary. (Please allow 20 min.)	
PIZZA PARMA	148
Fine sliced parma ham, tomato sauce, olives, artichokes, mozzarella cheese.	
PIZZA al POLLO e SALSA BBQ	148
Chicken, mozzarella, onion and our special BBQ sauce. A crowd favourite.	
PIZZA alla GRAPPA'S QRE	148
Grappa's QRE house pizza. Cheese, pepperoni, green olives, potatoes, onion, oregano.	
★ PIZZA PEPPERONI	148
Pepperoni, mozzarella, tomato sauce	
PIZZA alla 'NDUJA	148
Mozzarella cheese, tomato sauce, Italian sausage, 'nduja, rocket salad	
PIZZA con BURRATA e OLIVE	160
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		180
Boneless breast of chicken sautéed with marsala, white wine, garlic, rosemary, porcini mushroom, and homemade polenta.		
OSSO BUCO		220
Veal shank stew in red wine sauce and risotto.		
★ SALSICCIA LUGANEGA		168
Grappa's own homemade Italian savory sausage, polenta, stewed peppers, onions, and tomatoes.		
CHEF COSIMO'S SIGNATURE STEAK 	12 oz	368
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		198
Sautéed salmon fillet, sun-dried tomatoes, pinenuts, garlic and spinach.		
★ ARROSTO di AGNELLO al ROSMARINO		310
Roasted lamb chops, fennel-parmesan gratin, rosemary port wine demi-glace.		
FILETTO di MANZO con PATATE e SPINACI		310
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		288
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 INVECCHIATO 30 ANNI		120
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