

Lunch at Grazie

Appetizers

Chicken Wings or Tenders -17

Choice of buffalo, BBQ or sweet & sour sauce.

House-Made Hummus -13

Celery, carrots, pickled red onion, olives, grilled Nan Bread.

Steamed Mussels -18

Garlic, white wine, preserved lemons, capers, red pepper flakes, fennel seed, house-made garlic bread. gf w/o bread.

Pepperoni, Sausage & Onion -21

San Marzano tomato sauce, mozzarella, pepperoni, sweet italian sausage, onion.

Chicken Broccoli Alfredo -21

Chicken, charred broccoli, roasted garlic, mozzarella, alfredo sauce, evoo.

Watermelon Feta -17

Arugula, watermelon, wood-fired charred croutons, feta, red onion, poppy seed vinaigrette.

Cindy's Super Salad -18

Spinach, baby kale, sauerkraut, nutritional yeast, walnuts, almonds, shaved parmigiano, apple cider vinaigrette, sea salt.

Caesar -14

Fresh chopped romaine, shaved parmigiano & herbed croutons tossed with Caesar Dressing.

Add: white anchovies 3 gf w/o croutons

Pulled Pork Sandwich -18

House-smoked, pulled pork barbeque sauce, coleslaw & onion strings on brioche. Served with french fries**

Grilled Reuben Sandwich -18

Corned beef, swiss cheese, thousand island dressing & sauerkraut, on pumpernickel. Served with french fries**

Parmesan Sandwich* - 16/19/19/24

Eggplant, chicken, meatball or veal on Ciabatta bread with marinara & mozzarella. Served with french fries**

Daily Fish Taco* -MP

Ask about chef Oscar's daily creation!

Chicken Milanese -25

Pan seared chicken scallopini, arugula, cherry tomato, shaved parmigiano, balsamic glaze, evoo.

Grilled Sirloin Steak Tips* -27

Served with mashed potatoes & vegetables.

Parmigiana Alla Grazie* -16

Spaghetti, marinara, grated parmigiano.

Add: Chicken cutlet -9 Meatball -9

Veal cutlet -13 Eggplant -9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies in your party.

Calamari Fritti -18

Rhode Island Style with hot cherry peppers, marinara and garlic aioli.

Pub Pretzel -14

Whole grain mustard, cheese sauce.

French Onion Soup -12

Gratinee with crostini, topped with swiss cheese.

Soup du Jour -MP

Margherita -17

San Marzano tomato sauce, fresh basil, hand stretched mozzarella, evoo, sea salt.

BBQ Brisket Pizza -21

House-smoked brisket, mozzarella, caramelized onions, barbeque sauce.

Other pizzas available upon request

Burrata Caprese -17

Burrata, tomatoes, basil, balsamic glaze, sea salt, evoo.

Farro Salad -18

Baby kale, farro, tomatoes, raisins, pistachios, balsamic dressing, shaved parmigiano & evoo.

Cobb Salad - 18

Baby iceberg, crispy bacon, red onion, avocado, egg, tomato, blue cheese, ranch dressing.

Add to any salad:

Grilled chicken*-8 Steak Tips*-14 Shrimp*-11 Salmon*-14

19th Hole* -20

1/2 lb burger, american cheese, bacon, lettuce, tomato, caramelized onions. Served with french fries**

Grilled Chicken Sandwich* -19

Lettuce, tomato, bacon, avocado & chipotle aioli on a brioche bun. Served with french fries**

Quesadilla* -13

Cheese, peppers & onions, sour cream & salsa.
Add: Brisket -10 Steak-10 Chicken-8 Shrimp-11

**Sub truffle fries, sweet potato fries or onion rings-3

Pizza

Salads

Sandwiches

Entrées

Fish & Chips* -24

Beer battered haddock, cole slaw, french fries.

Baked Haddock* -25

Lightly breaded & baked with white wine & lemon butter. Served with mashed potatoes & vegetables.

Baked Macaroni & Cheese -14

Creamy four cheese blend, Ritz crumb crust

Add Brisket -10

A charge of \$3.50 will be added for each substitution.

For parties of 8 or more:

A 20% gratuity will automatically be added to the bill.

We respectfully request that the final bill be split privately.