# Lunch at Grazie

(Salads

## Steamed Mussels -18

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

#### Chicken Wings or Tenders -17

Choice of buffalo, BBQ or sweet & sour sauce.

#### Calamari Fritti -18

Fried calamari, hot cherry peppers, marinara & garlic aioli.

#### Warm Spinach -18

Crispy bacon, Great Hill Blue Cheese, spicy pecans, red onions, hard boiled egg, apple slices, house-made apple cider vinaigrette.

#### Beet -16

Arugula, toasted walnuts, goat cheese, house-made white balsamic vinaigrette, evoo.

#### Rughetta -17

Arugula, goat cheese, pecans, pears, cherry tomatoes and balsamic dressing.

#### Margherita -17

San Marzano tomato sauce, hand stretched mozzarella, fresh basil, extra virgin olive oil, and sea salt.

#### Meatball and Ricotta -21

Meatball, ricotta, fresh roasted peppers, San Marzano tomato sauce and mozzarella, evoo.

#### Pepperoni, Sausage & Onion -21

Pepperoni, sweet italian sausage, onion, San Marzano tomato sauce, and mozzarella drizzled with evoo.

## Grilled Reuben Sandwich -18

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

#### 19th Hole\* -20

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

#### Quesadilla -13

Cheese, peppers & onions served with sour cream & salsa.

Add: Steak\*-14 Chicken\*-7 Shrimp\*-11

## Grilled Sirloin Steak Tips\* -27

Served with mashed potatoes & vegetables.

#### Parmigiana Alla Grazie -16

Spaghetti tossed in marinara topped with 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 anyone with food allergies in your party.

Coppetizers Pub Pretzel -14
Whole grain mustard, house-made cheese sauce.

#### Baked Macaroni & Cheese -14

Creamy four cheese blend, Ritz crumb crust.

#### House-Made Hummus -13

Celery, carrots, pickled red onion, grilled Naan Bread.

#### French Onion Soup -12

Gratinee with crostini, topped with swiss cheese.

Soup du Jour - Cup or bowl -MP

#### Caesar -14

Fresh chopped romaine tossed with Caesar dressing and topped with shaved parmigiano & herbed croutons. Add white anchovies -3 gf w/o croutons

#### Winter Farro Salad -18

Baby kale, farro, blood oranges, cranberries, & pistachios, house made pomegranate vinaigrette, shaved parmigiano, evoo.

> Add: Steak Tips\* -15 Salmon\* -14 Grilled Chicken\* -9 Shrimp\* -12

### Vegetarian -18

San Marzano tomato sauce, mushrooms, roasted broccoli, grape tomatoes, onion, peppers, mozzarella, evoo.

#### Chicken & Broccoli Bianca-21

Pan seared chicken, broccoli, roasted garlic, mozzarella, chili flakes, evoo.

#### Fig and Pecan -22

Fig jam, figs, pecans, gorgonzola, sliced prosciutto, arugula, shaved parmigiano, evoo.

#### Other pizzas available upon request

# Sandwiches

#### Parmesan Sandwich - 16/19/19/24

Choice of eggplant, chicken, meatball or veal served on Cibatta bread with marinara and mozzarella. Served with french fries.\*\*

#### Grilled Chicken Sandwich -19

Lettuce, tomato, bacon and mayonnaise on a brioche bun. Served with french fries.

#### Daily Taco\* -MP

Ask about chef Oscar's daily creation!

Substitute truffle fries, sweet potato fries Intrées. or Onion Rings -3

#### Baked Haddock\* -25

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

#### Fish & Chips\* -24

Beer battered haddock, cole slaw & french fries.

Parties of 8 or more will automatically have a 20% gratuity added to the bill. We respectfully request that the final bill be split privately.