

# Grazie

*Italian Restaurant*

## *Zuppa*

### **French Onion Soup -12**

Gratinee with crostini topped with Swiss Cheese.

### **Chef Oscar's Daily Soup Special-MP**

## *Antipasti*

### **Antipasto all' Italiana -33**

A tower of imported cured italian meats & artisanal cheeses topped with burrata, Frutta Mostarda, balsamic reduction. -gf

### **Truffle Ricotta Bruschetta -16**

Flame broiled house-made bread topped with truffle ricotta, bresaola, fresh basil, toasted hazelnuts, truffle honey drizzle.

### **Beef Carpaccio\* -19**

Thin sliced beef tenderloin topped with truffle aoli, citronette, arugula, shaved parmigiano, croutons, & caper berries.

### **Burratina -16**

Burrata, fresh prosciutto di parma, arugula, tomatoes, balsamic reduction, evoo.

### **Eggplant Tower -16**

Stacked eggplant topped with marinara, mozzarella, whipped truffle ricotta, parmigiano, basil.

### **Bella Napoli -21**

Traditional focaccia, tomatoes, burrata, fresh sliced prosciutto, basil, sea salt, balsamic reduction, evoo.

### **Mozzarella Fritta -12**

Fresh mozzarella, hand breaded & served with marinara.

### **Tuna Tartare\* -18**

Yellowfin tuna, avocado, scallions, crispy wontons, wasabi aioli. Ginger & sesame soy vinaigrette. - gf w/o wonton

### **Meatball Trio -15**

Three house-made meatballs, marinara, whipped truffle ricotta.

### **Steamed Mussels -18**

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

### **Calamari Fritti -18**

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

## *Insalate*

### **Cobb Salad - 18**

Bibb lettuce, crispy bacon, tomato, avocado, egg, red onion, blue cheese, champagne vinaigrette dressing.

### **Beet -16**

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

### **Caesar -14**

Fresh chopped romaine, shaved parmigiano & herbed croutons tossed with Caesar Dressing. Add: white anchovies -3 gf w/o croutons

### **Rughetta -17**

Arugula, goat cheese, pecans, pears, tomatoes & balsamic vinaigrette. - gf

### **Fall Farro Salad -18**

Baby kale, farro, roasted butternut squash, cranberries, pistachios, balsamic dressing, shaved parmigiano and evoo.

**Add to any salad:** Grilled chicken -9 Shrimp -12  
Steak Tips\*-15 Salmon -14

## *Pizza Napoletana*

*House made with imported 00 flour, water, salt, & yeast. Proofed for 48 hours. Baked with a wood fire-kissed crust.*

### **Brisket -21**

House-smoked brisket, San Marzano tomato sauce, mozzarella, peppers, onions & barbeque sauce.

### **Meatball and Ricotta -21**

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

### **Margherita -17**

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

### **Pepperoni, Sausage & Onion -21**

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

### **Vegetarian -18**

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

## *Bianca Pizzas*

### **Quattro Formaggi -23**

Gorgonzola, mozzarella, ricotta, parmigiano, roasted garlic, crushed red pepper, evoo.

### **Fig and Pecan -22**

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

# Four Oaks

## COUNTRY CLUB

### Primi

#### Brisket Ravioli - 25

House-made ravioli filled with in-house smoked brisket, carrots, onion, celery, bread crumbs, & parmesan. Topped with butter sauce & barbeque drizzle.

#### Sweet Corn Ravioli -23

House-made ravioli stuffed with sweet corn & ricotta. Served in a creamy butter sauce.

#### Agnolotti - 21

Quattro formaggi 1/2 moon, marinara, parmigiano reggiano.

#### Lobster Ravioli -MP

House-made ravioli and steamed mussels, admiral sauce, spinach leaves & tomato concassé.

#### Shrimp Scampi -25

Sauteéd shrimp & angel hair pasta tossed in a wine and garlic butter sauce.

#### Cacio e Pepe -21

Spaghetti tossed in a parmesan reggiano and cracked black pepper sauce.

#### Gnocchi alla Sorrentina -25

House-made gnocchi & roasted tomatoes, vodka sauce topped with fresh mozzarella and basil.

#### Orecchiette -24

Sweet italian sausage, roasted tomatoes, garlic, broccoli & crush red pepper tossed in a white wine sauce.

#### Tagliatelle alla Bolognese -25

Tagliatelle, hand cut beef, pork & veal ragu, shaved parmigiano.

#### Chicken alla Vodka -25

Pan seared chicken and fresh rigatoni in a creamy vodka sauce topped with shaved parmigiano.

#### Parmigiana alla Grazie -16

Spaghetti tossed in marinara. Topped with Parmigiano

**Add:** Chicken Cutlet -9      Meatball -9  
Veal Cutlet -13      Eggplant -9

**Substitute gluten free penne on any pasta dish - \$3.50**

**Substitute fresh rigatoni or risotto - \$3.50**

A charge of \$4 will be added for split entrées.

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.

### Secondi

#### Salmone alla Griglia\* -28

Faroe Island salmon, parmesian risotto & sautéed vegetables. -gf

#### Tonno al Sesamo\* -32

Pan seared Yellowfin tuna encrusted with sesame seeds. Served with edamame mixed vegetables & ginger risotto. -gf

#### Acqua Pazza -33

Haddock, shrimp, mussels, spicy tomato lobster broth, bok choy, house-made grilled garlic bread.

#### Chicken or Veal Milanese -27/37

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

#### Chicken Marsala -28

Chicken scallopini, fresh rigitoni mushroom demi wine sauce.

#### Chicken Piccata -26

Pan seared chicken cutlet, creamy saffron lemon caper sauce, sautéed vegetables & mashed potatoes.

#### Pork Chop -39

14 oz. flame broiled pork chop, parmesan risotto, sautéed vegetables, Sal's homemade chutney. -gf

#### Slow Braised Short Rib -48

Braised short rib, parmesan risotto, demi glace, saffron reduction, and asparagus. -gf

#### Filet Mignon\* -MP

8oz flame broiled filet mignon, mashed potatoes, charred broccoli, caramelized shallots, demi glace. -gf

### Contorni

**Seasonal vegetables sauteéd with garlic -8 -gf**

**Mashed potatoes -8 -gf**

**Caesar or garden side salad -8**

**Charred broccoli -8**

**Asparagus -8**

\*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.

Every "gf" food item is naturally gluten free, or can be prepared so, to accommodate food sensitivities.