

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 and a balsamic reduction. - gf

Truffle Ricotta Bruschetta -17

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, & caperberries.

Burratina -16

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

Eggplant Tower -16

Stacked eggplant tower topped with marinara, mozzarella, parmigiano, basil.

Bella Napoli -21

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

Mozzarella Fritta -12

Fresh mozzarella, hand breaded & served with marinara.

Seared Tuna* -18

Yellowfin tuna encrusted with sesame seeds, soy & spicy sauce, wontons with wasabi aioli. - gf w/o wonton

Meatball Trio -15

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

Steamed Mussels -18

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

Calamari Fritti -18

Fried calamari and hot cherry peppers served with marinara & garlic aioli.

Insalate

Warm Spinach -18

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

Beet -17

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

Caesar -14

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

Rughetta -17

Baby arugula topped with tomatoes, goat cheese, pears, pecans and balsamic vinaigrette. - gf

Winter Farro Salad -18

Baby kale, farro, blood oranges, cranberries, pistachios, balsamic dressing, shaved parmigiano & evoo.

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

Pizza Napoletana

Our pizza dough is made with imported 00 flour, water, salt, & yeast.

Proofed for 48 hours, then baked to order with a fire-kissed crust.

Margherita -17

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

Pepperoni, Sausage & Onion -21

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

Meatball and Ricotta -21

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

Vegetarian -18

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

Bianca Pizzas

Quattro Formaggi -23

Blue cheese, mozzarella, ricotta, parmigiano, roasted garlic, crushed red pepper, evoo.

Chicken and Broccoli -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.

Four Oaks

COUNTRY CLUB

Primi

Lobster Ravioli -MP

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

Gnocchi alla Sorrentina -25

Gnocchi & roasted tomatoes in vodka sauce topped with fresh mozzarella and basil.

Shrimp Scampi -25

Sauteéd shrimp & angel hair pasta tossed in a wine, garlic, & crushed red pepper butter sauce.

Tortellini -32

Stuffed with house-made braised beef, carrots, celery & onion. Served in a black truffle, pepper & pea alfredo sauce.

Cheese Ravioli - 21

Quattro formaggi, marinara, parmigiano.

Tagliatelle alla Bolognese -25

Tagliatelle, handcut beef, pork, & veal ragu, shaved parmigiano.

Cacio e Pepe -21

Spaghetti tossed in a pecorino romano and cracked black pepper sauce.

Orecchiette -24

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

Chef Oscar's Seasonal Daily Risotto -MP

Can be made gluten free

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 on any pasta dish - \$3.50

*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.

Secondi

Roasted Chicken -29

Roasted chicken, seasonal vegetables, mashed potatoes, house-made deglazed pan sauce. Finished in the wood fired oven.

Chicken or Veal Marsala -29/38

Pan-fried cutlet & tagliatelle served in a mushroom & marsala wine sauce.

Chicken Piccata -26

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

Chicken Alla Vodka -25

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

Tonno al Sesamo* -32

Pan seared Yellowfin tuna encrusted with sesame seeds. Served with ginger risotto and sautéed vegetables. -gf

Acqua Pazza -33

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

Salmone alla Griglia* -28

Faroe Island salmon, preserved lemon risotto & sautéed vegetables. -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

Caesar or garden side salad -8

Seasonal vegetables sauteéd with garlic -8 -gf

Mashed potatoes -8 -gf

Charred broccoli -8

Asparagus -8

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.