

# Gratzi

## TRADITIONAL ITALIAN MEAL

The perfect Italian meal varies according to the season or desires of the moment. It is an event where those sharing the meal take time to appreciate companionship and partake in a layered experience of a meal served with several distinct courses. Enjoy!

### ARTISANAL MEATS

**Prosciutto Di Parma D.O.P**  
*"La Torre", aged 16 months*

**Speck Alto Adige PGI**  
*dry cured and smoked young Prosciutto*

**Soppressata**  
*Molinari, domestic artisanal*

**Bresaola**  
*air dried, grass fed beef*

**Coppa**  
*Molinari, spice cured pork*

### ARTISANAL CHEESES

**BellaVitano Espresso**  
*Sartori, domestic artisanal*

**City Goat**  
*Zingerman's, domestic artisanal*

**Pecorino Toscano D.O.P**  
*sheepshead milk, oil rubbed, aged 4 months*

**Gorgonzola Naturale D.O.P**  
*cows milk*

**Fontina Val D'Aosta D.O.P**  
*cows milk, 45% milk fat, aged 60 days*

Pick Two | 7

Pick Four | 13

A Taste of Them All | 30

### ANTIPASTI

**Calamari** 14  
*lightly fried Point Judith, Rhode Island squid, saffron aioli*

**Scampi** 15  
*pancetta wrapped jumbo shrimp, brandy-butter pan sauce, fresh rosemary*

**Jumbo Lump Crab Crostini** 14  
*kale and radicchio slaw, horseradish vinaigrette*

**Prime Beef Meatballs** 12  
*USDA Prime beef, tomato-basil sauce, Grana Padano*

**Tuna Bruschetta\*** 13  
*sushi grade Yellowfin tuna, basil aioli, grilled Italian bread*

**Sacchetti** 13  
*porcini mushroom filled pasta bundles, porcini cream sauce, parmesan, prosciutto*

**Burrata** 11  
*fig mostarda, almonds, sweet & sour onion*

**Potato Chips** 6  
*housemade waffle cut chips, Grana Padano, truffle oil*

**Crispy Ravioli** 10  
*fried goat cheese filled ravioli, basil pesto, roasted red and yellow peppers*

### SALADS

**Caprese** 12  
*heirloom cherry tomatoes, Mozzarella di Bufala, basil puree, white balsamic, sea salt*

**Shaved Brussels Sprouts** 11  
*avocado, pine nuts, toasted breadcrumbs, lemon-anchoovy vinaigrette*

**Tuscan Kale, Grilled Chicken & Farro** 16  
*beets, tri color carrots, cauliflower, watermelon radish, apricot-basil vinaigrette*

**Cesare** 10  
*grilled Romaine, prosciutto, Grana Padano, housemade Cesare dressing*

**Di Pere** 12  
*honey roasted pears, toasted walnuts, prosciutto, gorgonzola, Romaine, pear and walnut vinaigrette*

**Autumnale** 11  
*roasted butternut squash, parsnip, carrot, crispy kale, Piave, honey roasted pears, pumpkin seed vinaigrette*

**Insalata Mista** 7  
*mixed greens, tomatoes, shaved parmesan, white balsamic vinaigrette*

### ZUPPE

**Minestrone** 8  
*Classic vegetable soup of Genoa... potatoes, savoy cabbage, cannellini beans, tomatoes, spinach*

**Del Giorno** 8  
*rotating soup of the day*

### PIZZA

**Margherita** 13  
*tomato, fresh mozzarella, basil*

**Funghi** 12  
*roasted mushrooms, Fontina Val d'Aosta, mozzarella, white truffle oil*

**Chicken & Artichoke** 14  
*spinach, artichoke, Amish chicken, parmesan, mozzarella, goat cheese*

**Meatball** 13  
*USDA Prime beef meatballs, grilled scallions, Fresno chilis*

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if any food allergies. Ask about gluten-free menu options.

At times when the quality of a given product does not meet our standards, items on this menu will not be served.

All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

## PASTA E RISOTTO

<b>Spaghetti Ratatouille</b> - whole wheat spaghetti, buratta, grilled vegetables, extra virgin olive oil	19	<b>Penne</b> - quill shaped pasta, roasted Amish chicken, leeks, sun-dried tomatoes, spinach, cream	21
<b>Lobster Spaghetti</b> - half Maine lobster, tarragon, brandy, tomato-basil sauce	26	<b>Pappardelle Bolognese</b> - wide ribbon noodles, rustic beef and pork ragu	19
<b>Seafood Risotto</b> - clams, blue crab, jumbo shrimp, mascarpone, chile	20	<b>Farfalle</b> - bowtie pasta, sauteed jumbo gulf shrimp, spinach, goat cheese, roasted red pepper cream, basil oil	25
<b>Mushroom Risotto</b> - roasted forest and porcini mushrooms, asparagus, Grana Padano, carnaroli rice, white truffle oil	16	<b>Caprino</b> - goat cheese filled ravioli, roasted shallots, fresh basil, tomatoes, pancetta, chicken broth	21

## CLASSICO

<b>Melanzane Parmigiana</b> 18 crispy fried eggplant, mozzarella, tomato-basil sauce, angel hair pasta	<b>Spaghetti &amp; Meatballs</b> 19 USDA Prime beef meatballs, tomato-basil sauce	<b>Milanese</b> 23 pan-fried chicken breast, heirloom cherry tomatoes, arugula, lemon vinaigrette, roasted garlic mashed potatoes
<b>Pollo Marsala</b> 26 sauteed breast of chicken, porcini mushrooms, pancetta, onions, marsala wine sauce, roasted garlic mashed potatoes, broccolini, asparagus	<b>Bucatini Carbonara</b> 22 pancetta, oven roasted Amish chicken, broccolini, fresh egg yolk, cream, Grana Padano	<b>Pork Osso Bucco</b> 26 braised pork shank, white bean ragout, Swiss chard, pork jus

## CONTORNI

<b>Grilled Asparagus</b> 9 black olive oil, sea salt, grilled lemon
<b>Brussels Sprouts</b> 9 crispy pancetta, white balsamic reduction
<b>Polenta*</b> 8 roasted mushrooms, fried egg
<b>Spinach &amp; Roasted Garlic</b> 6 extra virgin olive oil
<b>Eggplant Stack</b> 9 crispy fried eggplant, mozzarella, tomato-basil sauce
<b>Roasted Broccoli</b> 7 Grana Padano, capers, lemon butter

## CARNE

<b>Veal Scallopine</b> 32 thinly pounded veal top round, wild mushrooms, thyme, ricotta filled mezzaluna pasta, veal demi-glace
<b>Veal Chop Parmigiana*</b> 42 breaded and pan fried veal rib chop, tomato-basil sauce, Grana Padano, arugula & radicchio salad
<b>Lamb Chops*</b> 29 grilled lamb chops, asparagus, broccolini, Valpolicella vin cotto, garlic mashed potatoes
<b>Filetto Di Manzo*</b> 39 grilled filet mignon, Portobello mushroom, tomato, goat cheese, fingerling potatoes, roasted shallots, broccolini, asparagus, crispy fried leeks, demi-glace
<b>Bistecca*</b> 36 16oz. hand cut ribeye, fingerling potatoes, broccolini, asparagus, brush of rosemary and lemon scented olive oil

## PESCE

<b>Salmon*</b> 26 grilled North Atlantic salmon, gnocchi, spinach, tomatoes, garlic cream
<b>Scallops*</b> 28 pan seared sea scallops, carrot ginger puree, asparagus, broccolini
<b>Tuna*</b> 31 grilled Yellowfin tuna, crispy risotto cake, spinach, butter poached leeks, white balsamic syrup
<b>Del Giorno*</b> MARKET PRICE changes daily, flown in fresh
<b>Branzino</b> 38 Chargrilled, herb rubbed whole European sea bass, fingerling potatoes, olive oil, arugula & radicchio salad

## DOLCE

<b>Tiramisu</b> 8 espresso soaked lady fingers, mascarpone mousse, shaved chocolate
<b>Torta Gianduia</b> 6 flourless chocolate-hazelnut torte, espresso gelato
<b>Cannoli Trio</b> 7 chocolate-aleppo pepper, orange-fennel, dried blueberry & lemon zest
<b>Limoncello Creme Brulee</b> 10 seasonal fresh berries



Let us tempt you with the finest gourmet desserts, hand-made by our own pastry chef at La Dolce Vita. Or, if you enjoy premium hand rolled cigars, vintage ports or one of the finest cognacs in the world try the wine cellar. Your server can arrange for a table to be ready for you after dinner at La Dolce Vita. Indulge!

18% suggested gratuity on parties of 8 or more.  
If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!