

# 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*

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

**Salumi del Giorno**  
*ask your server about today's feature*

### ARTISANAL CHEESES

**BellaVitano Espresso**  
*Sartori, domestic artisan also*

**Formaggi del Giorno**  
*ask your server about today's feature*

**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*

**Zucchini Fritti** 8  
*flash fried zucchini, basil aioli*

**Prime Beef Meatball** 12  
*USDA Prime beef, 6oz, mozzarella & roasted red pepper stuffed, oven roasted tomato sauce, ricotta, basil*

**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*

**Crispy Ravioli** 11  
*fried goat cheese filled ravioli, basil pesto, roasted red and yellow peppers*

### SALADS

**Caprese** 12  
*vine ripened tomatoes, Mozzarella di Bufala, basil puree, white balsamic, sea salt*

**Cesare** 10  
*chopped romaine, kale, & radicchio, herb croutons, prosciutto, Parmesan crisp, housemade Cesare dressing*

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

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

**Insalata Tagliata** 14  
*mixed greens, grilled chicken, artichoke hearts, grilled red peppers, cannellini beans, sopressata, gorgonzola, red onion, 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*

### PIZZETTE

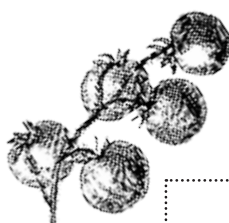
*7" thin-crust, serves 1-2*

**Margherita** 9  
*tomato, fresh mozzarella, basil*

**Coppa & Tomate** 13  
*Molinari & Sons coppa, oven-roasted tomato sauce, mozzarella, Parmesan crema*

**Alaskan King Crab** 15  
*Alaskan king crab meat, mascarpone, Fontina Val D'Aosta, scallions, Fresno chile*

**Funghi Arrostiti** 10  
*roasted wild forest mushrooms, mozzarella, Grana Padano, Fontina Val D'Aosta, roasted garlic cream, white truffle oil*



**LA VALLE**  
tomatoes

Gratzi is proud to use La Valle DOP estate grown tomatoes in our memorable tomato-basil sauce!

Grown in the Valle de Sorno, these organic tomatoes are classified as DOP, which authenticates them under Italian law.

San Marzano tomatoes are the premium option because of their vibrant color and exquisite flavor—sweet, but with a characteristic bite.

This is what makes our housemade sauce the most traditional, unique, and exquisite one around.

Try one of our many dishes using our tomato-basil sauce to taste this incredible ingredient!

\*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

**Spaghetti Ratatouille** - whole wheat spaghetti, fresh mozzarella, 19  
grilled vegetables, extra virgin olive oil

**Lobster Spaghetti** - half Maine lobster, tarragon, brandy, 26  
tomato-basil sauce

**Seafood Risotto** - clams, blue crab, jumbo shrimp, 20  
mascarpone, chile

**Farro Risotto** - roasted butternut squash & parsnips, 12  
mascarpone, crispy fried leeks, toasted pumpkin seeds, feta

**Orecchiette Rustica** - "little ear" shaped pasta, broccolini, 19  
ground Italian sausage, radicchio, chili flake

**Pappardelle Bolognese** - wide ribbon noodles, rustic beef 19  
& pork ragu

**Farfalle** - bowtie pasta, sauteed jumbo gulf shrimp, spinach, 25  
goat cheese, roasted red pepper cream, basil oil

**Caprino** - goat cheese filled ravioli, roasted shallots, fresh basil, 21  
tomatoes, pancetta, chicken broth

## CLASSICO

**Melanzane Parmigiana** 18  
crispy fried eggplant, mozzarella, tomato-  
basil sauce, angel hair pasta

**Pollo Marsala** 26  
sauteed breast of chicken, porcini  
mushrooms, pancetta, onions, marsala  
wine sauce, roasted garlic mashed potatoes,  
broccolini, asparagus

**Spaghetti & Meatball** 19  
USDA Prime beef, 6oz, mozzarella & roasted  
red pepper stuffed, tomato-basil sauce,  
ricotta, basil, spaghetti

**Braised Rabbit Pappardelle** 23  
braised rabbit, wild mushrooms, heirloom  
tomatoes, basil, goat cheese

**Milanese** 23  
pan-fried chicken breast, heirloom cherry  
tomatoes, arugula, lemon vinaigrette,  
roasted garlic mashed potatoes

**Braised Short Rib** 24  
roasted root vegetables, pecorino crema,  
three cheese mezzaluna

## CONTORNI

**Italian Street Corn** 6  
fresh roasted corn, red bell peppers, onions,  
baby kale, smoked paprika & honey glaze

**Brussels Sprouts** 9  
crispy pancetta, white balsamic reduction

**Truffle Mashed Potato Brulee** 7  
roasted garlic mashed potatoes, truffled  
white cheddar, Grana Padano, white truffle  
oil

**Roasted Wild Mushrooms** 6  
oyster, cremini, shiitake & portobello  
mushrooms, cippolinis, veal demi-glace

**Grilled Broccolini** 9  
balsamic reduction, Grana Padano

## CARNE

**Veal Scallopine** 32  
thinly pounded veal top round, wild  
mushrooms, thyme, angel hair pasta, veal  
demi-glace

**Porcini Crusted NY Strip\*** 35  
12oz. NY strip, Italian style street corn,  
asiago polenta, horseradish butter

**Lamb Chops\*** 29  
grilled lamb chops, asparagus, broccolini,  
Valpolicella vin cotto, garlic mashed  
potatoes

**Filetto Di Manzo\*** 39  
grilled filet mignon, Portobello mushroom,  
tomato, goat cheese, fingerling potatoes,  
roasted shallots, broccolini, asparagus,  
crispy fried leeks, demi-glace

## PESCE

**Salmon\*** 26  
grilled North Atlantic salmon, gnocchi,  
spinach, tomatoes, garlic cream

**Scallops\*** 28  
pan seared scallops, fingerling potatoes,  
roasted radishes, peas, Grana Padano,  
sweet corn coulis

**Tuna\*** 31  
grilled Yellowfin tuna, crispy risotto cake,  
spinach, butter poached leeks, white  
balsamic syrup

**Del Giorno\*** MARKET PRICE  
changes daily, flown in fresh

**Mediterranean Sea Bass** 26  
tomato braised, roasted fingerling potatoes,  
sauteed spinach

## DOLCE

**Tiramisu** 8  
espresso soaked lady fingers, mascarpone mousse, shaved chocolate

**Torta Gianduia** 6  
flourless chocolate-hazelnut torte, vanilla gelato

**Deconstructed Cannoli** 7  
crispy cannoli shell, ricotta cream, shaved chocolate, fresh berries

**Chambord Creme Brulee** 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!