



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!

ANTIPASTI

Scampi 15 <i>pancetta wrapped jumbo shrimp, brandy-butter pan sauce, fresh rosemary</i>
Zucchini Fritti 8 <i>flash fried zucchini, basil aioli</i>
Calamari 14 <i>lightly fried Point Judith, Rhode Island squid, saffron aioli</i>
Prime Beef Meatball 12 <i>USDA Prime beef, 6oz, mozzarella & roasted red pepper stuffed, oven roasted tomato sauce, ricotta, basil</i>
Tuna Bruschetta* 13 <i>sushi grade Yellowfin tuna, basil aioli, grilled Italian bread</i>
Sacchetti 13 <i>porcini mushroom filled pasta bundles, porcini cream sauce, parmesan, prosciutto</i>
Burrata 11 <i>fig mostarda, almonds, sweet & sour onion</i>
Crispy Ravioli 11 <i>fried goat cheese filled ravioli, basil pesto, roasted red and yellow peppers</i>

SALADS

Caprese 12 <i>vine ripened tomatoes, Mozzarella di Bufala, basil puree, white balsamic, sea salt</i>
Tuscan Kale, Grilled Chicken & Farro 16 <i>beets, tri color carrots, cauliflower, watermelon radish, apricot-basil vinaigrette</i>
Cesare 11 <i>chopped romaine, kale, & radicchio, herb croutons, prosciutto, Parmesan crisp, housemade Cesare dressing</i>
Di Pere 12 <i>honey roasted pears, toasted walnuts, prosciutto, gorgonzola, Romaine, pear and walnut vinaigrette</i>
Insalata Mista 7 <i>mixed greens, tomatoes, shaved parmesan, white balsamic vinaigrette</i>
Insalata Tagliata 14 <i>mixed greens, grilled chicken, artichoke hearts, grilled red peppers, cannellini beans, sopressata, gorgonzola, red onion, balsamic vinaigrette</i>

PIZZA

7" thin-crust, serves 1-2

Margherita 9 <i>tomato, fresh mozzarella, basil</i>
Coppa & Tomato 13 <i>Molinari & Sons coppa, oven-roasted tomato sauce, mozzarella, Parmesan crema</i>
Alaskan King Crab 15 <i>Alaskan king crab meat, mascarpone, Fontina Val D'Aosta, scallions, Fresno chile</i>
Funghi Arrostiti 10 <i>roasted wild forest mushrooms, mozzarella, Grana Padano, Fontina Val D'Aosta, roasted garlic cream, white truffle oil</i>

CONTORNI

Italian Street Corn 6 <i>fresh roasted corn, red bell peppers, onions, baby kale, smoked paprika & honey glaze</i>
Brussels Sprouts 9 <i>crispy pancetta, white balsamic reduction</i>
Truffled Mashed Potato Brulee 7 <i>roasted garlic, truffled white cheddar, Grana Padano, white truffle oil</i>
Roasted Wild Mushrooms 6 <i>oyster, cremini, shiitake & portobello mushrooms, cippolinis, veal demi-glace</i>
Grilled Brocolini 9 <i>balsamic reduction, Grana Padano</i>

ZUPPE

Minestrone 8 <i>Classic vegetable soup of Genoa... potatoes, savoy cabbage, cannellini beans, tomatoes, spinach, orzo</i>
Del Giorno 8 <i>rotating soup of the day</i>



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!

PASTA E RISOTTO

Spaghetti Ratatouille - whole wheat spaghetti, fresh mozzarella, 14 <i>grilled vegetables, extra virgin olive oil</i>	Orchiette Rustica - "little ear" shaped pasta, brocolini 16 <i>ground Italian sausage, radicchio, chili flake</i>
Farro Risotto - roasted butternut squash & parsnips 9 <i>mascarpone, crispy fried leeks, toasted pumpkin seeds, feta</i>	Pappardelle Bolognese - wide ribbon noodles, rustic beef 15 <i>and pork ragu</i>
Seafood Risotto - clams, blue crab, jumbo shrimp, 18 <i>mascarpone, chile</i>	Farfalle - bowtie pasta, sauteed jumbo gulf shrimp, spinach, 15 <i>goat cheese, roasted red pepper cream, basil oil</i>
Braised Rabbit Pappardelle - braised rabbit, wild mushrooms, 14 <i>heirloom tomatoes, basil, goat cheese</i>	Caprino - goat cheese filled ravioli, roasted shallots, fresh basil, 14 <i>tomatoes, pancetta, chicken broth</i>

PRANZO

Spaghetti & Meatballs 15 <i>USDA Prime beef, 6oz, mozzarella & roasted red pepper stuffed, tomato-basil sauce, ricotta, basil, spaghetti</i>	Milanese 14 <i>pan-fried chicken breast, heirloom cherry tomatoes, arugula, lemon vinaigrette, roasted garlic mashed potatoes</i>
Melanzane Parmigiana 14 <i>crispy fried eggplant, mozzarella, tomato-basil sauce, angel hair pasta</i>	Salmon* 14 <i>grilled North Atlantic salmon, gnocchi, spinach, tomatoes, garlic cream</i>
Pollo Marsala 14 <i>sauteed breast of chicken, porcini mushrooms, pancetta, onions, marsala wine sauce, roasted garlic mashed potatoes, brocolini, asparagus</i>	Pesce Del Giorno* MARKET PRICE <i>changes daily, flown in fresh</i>

DOLCE

Tiramisu 8 <i>espresso soaked lady fingers, mascarpone mousse, shaved chocolate</i>	Torta Gianduia 6 <i>flourless chocolate-hazelnut torte, vanilla gelato</i>	Deconstructed Cannoli 7 <i>crispy cannoli shell, ricotta cream, shaved chocolate, fresh berries</i>	Chambord Creme Brulee 10 <i>seasonal fresh berries</i>
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*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.