



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

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

Zucchini Fritti 8
flash fried zucchini, basil aioli

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

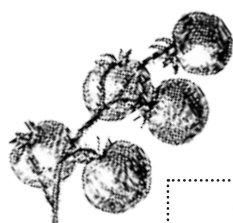
7" thin-crust, serves 1-2

Margherita 9
tomato, fresh mozzarella, basil

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

Smoked Salmon 10
house smoked Atlantic salmon, arugula, capers, red onion, tomatoes, horseradish cream

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

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

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

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

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

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

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

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

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

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

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

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

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

CARNE

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

PESCE

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

Brussels Sprouts 9
crispy pancetta, white balsamic reduction

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

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

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

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

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

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

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

Del Giorno* MARKET PRICE
changes daily, flown in fresh

Grilled Broccolini 9
balsamic reduction, Grana Padano

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!