

pasta

add veal meatballs, sausage links or chicken to any pasta dish 5
gluten free pasta available

spaghettini pomodoro 12
our own pear tomato sauce, with fresh basil and parmesan

fettucine alfredo 14
classic cream sauce with garlic, cream and parmesan

penne al pesto 14
tossed with our basil pesto, sundried tomatoes, romano and pine nuts

penne pollo 16
sautéed chicken, mushrooms, tomato, and green onion in a marsala wine tomato sauce

spaghettini salsiccia 16
our own hearty meat sauce, with grilled sausage links, spicy links on request

cassie's linguini 15
with pesto cream, mushrooms, feta, artichoke hearts, red bell peppers, pine nuts and basil

fettucine di mare 18
prawns, fresh seafood, clams and scallops in a white wine and parmesan cream sauce, garnished with asiago

linguini marco 16
roasted chicken, capers, oregano, roasted garlic, feta, pine nuts, white wine and lemon

capellini gamberetti 17
angel hair pasta, mushrooms, sundried tomatoes, prawns and artichoke hearts in sherry wine sauce, with asiago

tortellini gorgonzola 15
cheese filled pasta in creamy gorgonzola sauce, with a touch of basil pesto and pine nuts

ravioli venezia 16
homemade three-cheese jumbo spinach ravioli, spinach, mushrooms, and garlic in tomato cream sauce

piatti della casa § house specialities

lasagna 18
with sausage, romano, mozzarella and ricotta, topped with meat sauce, pesto cream and bechamel sauce

crab and shrimp cannelloni 19
shrimp, crab, mushrooms and ricotta wrapped in pasta, draped with béchamel, marinara and dungeness crab

pollo formaggio 23
chicken breast stuffed with feta, sundried tomatoes and spinach, oven roasted and served with sage cream sauce with parmesan risotto

pollo gorgonzola 23
chicken breast sautéed in a creamy gorgonzola sauce, topped with walnuts, and served with rosé penne pasta

pollo saltimbocca 24
chicken breast pan roasted with prosciutto, fresh mozzarella and sage cream sauce or marsala wine sauce, served with parmesan risotto

roasted scampi 23
cooked in the applewood oven, with garlic, lemon and tomato infused butter, served with parmesan risotto

wood oven halibut 25
roasted in our applewood oven, with vermouth and pancetta basil cream sauce, served with rosé penne pasta

pollo parmesan 24
lightly breaded chicken breast baked with marinara and cream sauces, mozzarella, and parmesan, served with rosé penne pasta

veal piccata 26
veal tenderloin medallions sautéed with artichoke hearts, capers, lemon, white wine, and butter, served with garlic mashed potatoes

veal marsala 26
veal tenderloin medallions sautéed with mushrooms and herbs, served with parmesan risotto

*** filetto gorgonzola 28**
beef tenderloin medallions pan-seared and finished with balsamic gorgonzola cream sauce, served with garlic mashed potatoes

* "Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risks of foodborne illness."

piatti piccoli § small plates

- dungeness crab and artichoke dip 13**
with parmesan, in a rich sauce, served with garlic toast
- calamari fritti 13**
with lemon garlic aioli and basil pesto aioli
- calamari in padella 13**
calamari rings, spinach, garlic and herbs in our spicy red sauce with calamata olives
- roasted prosciutto 11**
fresh mozzarella and roasted peppers with grilled polenta
- coconut prawns AL grazie 15**
jumbo prawns rolled in special coconut mix served with cocktail and coconut aioli sauces.
- veal meatballs 10**
braised in red wine tomato sauce with grilled polenta
- ravioli fritti 9**
cheese filled fried ravioli with tomato cream sauce
- caprino 9**
goat cheese, garlic toasts, spicy tomato sauce
- spinaci in padella 6**
spinach sautéed with garlic and brown butter
- seafood bisque 5/8**
rich lobster bisque with fresh seafood
- garlic soup 4/7**
caramelized leeks, onions, herbed vegetable broth, oven roasted garlic and cream

insalata § salads

- grazie salad 5/8**
mixed greens, parmesan, tomato, creamy italian dressing
- portabella fritti 9**
fried portabella mushroom over balsamic wild greens with sundried tomato and frizzled onions
- chicken chopped salad 6/10**
roasted chicken, salami, onion, tomato, cucumber and garbanzos with rotelli pasta, romaine and parmesan balsamic vinaigrette
- spinaci salad 6/10**
spinach, chopped egg, mushrooms, tomatoes, romano, and balsamic vinaigrette
- classic caesar salad 6/10**
romaine, classic dressing made in house, croutons, parmesan
- gorgonzola salad 8/12**
mixed greens, pear, tomatoes, gorgonzola, candied pecans, oregano vinaigrette
- caprese salad 9**
fresh tomato, basil, and mozzarella, drizzle of evoo, sea salt and pepper
- arugula salad 8**
baby arugula, grape tomatoes, pinenuts and parmesan with a shallot vinaigrette

pane e pizze § bread and pizza

- bruschetta arezzo 9**
toasted bread with three spreads ~ marinated tomato, herbed ricotta, and olive tapenade
- pane toscano 6**
toasted sourdough garlic bread with basil, mozzarella, and parmesan
- mezzaluna calzone 14**
filled with pancetta, gorgonzola, and roasted red peppers
- arugula 13**
herbed olive oil, prosciutto, parmesan and fontina cheeses with baby arugula
- margherita 12**
garlic olive oil, fresh mozzarella, basil leaves, roma tomatoes
- four cheese 13**
parmesan, mozzarella, gorgonzola, provolone, and red sauce
- pepperoni 14**
hard-smoked pepperoni, mozzarella, and red sauce
- ama carne 15**
red sauce, sausage, meatballs, pepperoni, mozzarella, parmesan
- grazie combo 16**
red sauce, sausage, pepperoni, olives, mushrooms, onions, tomatoes, mozzarella, and provolone
- caprese 14**
feta, mozzarella, roasted peppers, sundried tomatoes, artichoke hearts, red sauce and parsley
- calabrese 15**
rosé sauce, caramelized onions, sausage, bacon, pepperoni, cherry peppers, and mozzarella
- bianco pollo 15**
white sauce, grilled chicken, mushrooms and sundried tomatoes with mozzarella and feta cheeses