



Grazie

S O U T H C E N T E R

C E N A



16943 Southcenter Pkwy • Tukwila, WA 98188 • (206) 575-1606

PIATTI PICCOLI & SMALL PLATE

- CALAMARI FRITTI OR SAUTEÉ 13**
with garlic chive aioli
- FORMAGGIO ARRABIATA 10**
mozzarella and goat cheese served hot with prosciutto, chili oil, fresh basil and crostini
- CRISPY GARLIC SHRIMP 11**
fried lemons, chive aioli
- MINISTRONE ZUPPA 4/7**
homemade veal stock with fresh vegetables, topped with romano cheese
- GRAZIE SALAD 5/8**
mixed greens, mozzarella, tomato, creamy italian dressing
- CHICKEN CHOPPED SALAD 7/11**
roasted chicken, salami, onion, tomato, cucumber and garbanzos with penne pasta, romaine and parmesan balsamic vinaigrette
- PRIMAVERA SALAD 6/10**
cucumbers, tomato, red and green bell peppers, calamata olives, red onions and our own italian vinaigrette.
- SPINACI SALAD 6/10**
wilted spinach salad with pancetta, mushrooms, fried shallots, pine nuts, egg, toasted bread crumbs and romano
- CLASSIC CAESAR SALAD 5/9**
romaine, classic dressing made in house, croutons and parmesan
- CAPRESE SALAD 11**
fresh tomato, fresh basil and fresh mozzarella, drizzle of evoo and sea salt
- PANE TOSCANO 6**
toasted sourdough garlic bread with basil, garlic, mozzarella and parmesan
- ANTIPASTI DEL GIORNO (serves 2-4) 15**
your server will explain today's selection
- VEAL MEATBALLS 10**
braised in san marzano tomato sauce

PASTE PICCOLI & SMALL PASTA PLATES

the perfect size as an intermediate course

- SPAGHETTINI POMODORO 8**
our own pear tomato sauce with fresh basil and romano
- FETTUCINE ALFREDO 9**
classic cream sauce with garlic, cream and parmesan
- CAPELLINI AL PESTO 9**
tossed with our basil pesto, sundried tomatoes and pine nuts
- SPAGHETTINI AGLIO OLIO 7**
with extra virgin olive oil, parsley, garlic, pepper flakes and parmesan
- TORTELLINI GORGONZOLA 10**
cheese filled pasta in creamy sauce of gorgonzola with a touch of basil pesto and pine nuts
- LINGUINE CARBONARA 10**
pancetta in a rich egg, black pepper cream sauce and romano cheese

we do have gluten free pasta for some of the dishes

PASTE & PASTA

- SPAGHETTINI POMODORO 12**
our own pear tomato sauce with fresh basil and romano
- FETTUCINE ALFREDO 14**
classic cream sauce with garlic, cream and parmesan, tossed with our basil pesto, sundried tomatoes and pine nuts
- SPAGHETTINI SALSICCIA 16**
our own hearty meat sauce, with a grilled spicy sausage link
- LINGUINE DI MARE 18**
prawns, shellfish, scallops and seasonal fish, served in a romano cream, or spicy tomato broth
- LINGUINE MARCO 16**
roasted chicken, capers, oregano, roasted garlic, feta, pine nuts, white wine and lemon
- CAPELLINI GAMBERETTI 17**
shrimp, mushrooms, artichoke hearts, tomatoes, fresh basil and asiago tossed with angel hair pasta
- SPAGHETTINI AL FUNGI 15**
prosciutto, wild mushrooms and garlic, in a white wine stock, topped with goat cheese
- PENNE AL POLLO 16**
chicken, mushrooms, green onions, tomatoes and marsala wine topped with romano cheese
- CAPELLINI PRIMAVERA 14**
fresh vegetables, in a light white wine, garlic, butter sauce and romano cheese
- FETTUCINE PUTTANESCA 16**
anchovie, tomato, calamata olives, mushrooms, capers and artichoke hearts, in a spicy tomato sauce, topped with parmesan cheese
- RAVIOLI ROSE 15**
tender pillows of cheese filled pasta, with capers in a light rose' sauce

PIATTI DELLA CASA & HOUSE SPECIALTIES

- LASAGNA 18**
with sausage, romano, mozzarella and ricotta with pomodoro and pesto béchamel sauce
- CANNELLONI 18**
fresh pasta stuffed with sausage, chicken, mushrooms, ricotta, fresh mozzarella and fresh spinach, served on pomodoro sauce and topped with bechamel
- CALAMARI PICCATA 20**
calamari steak, shallots, capers, white wine, and artichoke hearts in a lemon butter sauce
- POLLO LIMONE 18**
chicken breast sautéed with lemon butter, white wine, capers and artichoke hearts
- POLLO SALTIMBOCCA 20 with Veal 23**
chicken breast or veal pan roasted, topped with prosciutto, spinach, fresh mozzarella and sage cream sauce
- POLLO PARMESAN 20**
lightly breaded chicken breast with marinara sauce, mozzarella and parmesan
- VEAL PICCATA 23**
veal tenderloin medallions sauteed with artichoke hearts, capers, lemon, white wine and butter
- VEAL MARSALA 23**
veal tenderloin medallions sauteed with mushrooms, herbs, tomatoes and marsala wine
- FILETTO GORGONZOLA 27**
beef tenderloin medallions pan-seared medium rare and finished with a rich balsamic gorgonzola sauce and frizzled onions
- HALF RACK OF LAMB 25**
flavorful chops grilled medium rare, topped with roasted garlic, olive, onion butter