



GRAZIE

S O U T H C E N T E R

P R A N Z O



ANTIPASATA

PANE TOSCANO 5

Tuscan garlic cheese bread

FORMAGGI ARRABIATA 8

fresh mozzarella and goat cheese served hot with prosciutto, chili oil, basil and crostini

CRISPY GARLIC SHRIMP 11

fried lemons, chive aioli

CAPRESE SALAD 11

fresh tomato, fresh basil and fresh mozzarella, drizzle of evoo and sea salt

CALAMARI FRITTI 11

fried calamari with chive, garlic aioli

ANTIPASTI DEL GIORNO (serves 2-4) 15

your server will explain today's selection

GAMBERI 13

prawns sautéed with olive oil, garlic, white wine, herbs, tomatoes and spinach in an angel hair pasta basket

ZUPPA

| | cup | bowl |
|---|-----|------|
| MINISTRONE | 4 | 7 |
| homemade veal stock with fresh vegetables, topped with romano | | |

INSALATA

| | side | entree |
|---|------|--------|
| GRAZIE | 4 | 7 |
| mixed greens, tomato, mozzarella cheese and croutons with creamy Italian dressing | | |
| SPINACI | 5 | 8 |
| wilted spinach salad with pancetta, mushrooms, fried shallots, pine nuts, egg, toasted bread crumbs and romano | | |
| CAESAR | 5 | 8 |
| romaine, classic dressing made in house, croutons and parmesan | | |
| PRIMAVER | 6 | 10 |
| cucumbers, tomato, red and green bell peppers, calamata olives, red onions and our own italian vinaigrette, topped with feta cheese | | |
| POLLO PALLIARDO | | 11 |
| chicken breast pounded thin, grilled and served topped with a salad of wild greens and saffron vinaigrette | | |
| CHICKEN CHOPPED SALAD | 7 | 11 |
| roasted chicken, salami, onion, tomato, cucumber and garbanzos with penne pasta, romaine and parmesan balsamic vinaigrette | | |
| Add grilled chicken or shrimp to above salads | 4 | |

VINO

PASTA

LINGUINE MARCO 13

roasted chicken, feta, pine nuts, roasted garlic, lemon, capers and white wine

SPAGHETTINI POMODORO 11

traditional Italian pear tomato sauce, sprinkled with romano cheese

FETTUCCINE ALFREDO 12

garlic, romano cheese and cream, tossed with fettuccine pasta

FETTUCCINE PUTTANESCA 12

artichoke hearts, anchovy, tomatoes, calamata olives, mushrooms and capers

SPAGHETTINI SALISICCIA 13

fresh homemade Italian meat sauce with imported cheese and spicy Italian sausage or meatballs.

RAVIOLI ROSÉ 10

cheese stuffed ravioli, in a light cream, tomato, caper sauce

TORTELLINI GORGONZOLA 12

imported Italian gorgonzola cheese, fresh cream and basil pesto

LASAGNE 15

sausage, ricotta, romano and mozzarella cheeses with pomodoro and pesto béchamel sauce

CAPELLINI PRIMAVERA 10

angel hair pasta tossed with fresh vegetables, garlic, white wine and romano cheese

CANNELLONI 14

fresh pasta tubes stuffed with sausage, chicken, mushrooms, ricotta, parmesan, fresh mozzarella and fresh spinach, served on a bed of pomodoro sauce, topped with béchamel

PENNE AL POLLO 14

chicken, mushrooms, green onion, tomatoes and marsala wine, sautéed with penne pasta and topped with romano cheese

CAPELLINI ALA GAMBERETTO 14

bay shrimp, mushrooms, artichoke hearts, tomatoes, fresh basil and asiago cheese, tossed with angel hair pasta

LINGUINE MARINARA 14

linguine and prawns tossed in a spicy, garlic, tomato sauce

FETTUCCINE CON SALSICCIA 12

sautéed mushrooms with Italian spicy sausage and cilantro garlic cream sauce

SPAGHETTINI AL FUNGHI 13

prosciutto, wild mushrooms and cherry tomato with a garlic, white wine sauce, topped with goat cheese

LINGUINE DI MARE 15

prawns, shellfish, scallops and seasonal fish, served in a romano cream, or spicy tomato broth

SPECIALITA

POLLO LIMONE 15

chicken breast sautéed with lemon, wine, capers and artichoke hearts

POLLO PARMIGIANO 15

chicken breast with Italian red sauce, mozzarella and parmesan cheeses

POLLO CON FORMAGGIO 15

chicken breast topped with feta cheese, sun-dried tomatoes and pine nut butter

CALAMARI PICCATA 16

calamari steak, shallots, capers, wine and artichoke hearts, in a lemon butter sauce

VITELLO PICCATA 18

tender veal sautéed with white wine, artichoke hearts and capers in a lemon butter sauce

VITELLO MARSALA 18

tender veal sautéed with mushrooms, herbs and marsala wine

*FILETTO GORGONZOLA 23

filet of beef, balsamic marinated, pan-seared with gorgonzola sauce and frizzled onions