



GRAZIE

S O U T H C E N T E R

P R A N Z O



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

ANTIPASATA

PANE TOSCANO 6

Tuscan garlic cheese bread

FORMAGGI ARRABIATA 10

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

CRISPY GARLIC SHRIMP 14

fried lemons, chive aioli

CAPRESE SALAD 11

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

CALAMARI FRITTI 13

fried calamari or sauteed in a slightly spicy red sauce

ANTIPASTI DEL GIORNO (serves 2-4) 15

your server will explain today's selection

GAMBERI 16

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

ZUPPA

	cup	bowl
MINISTRONE	5	8
homemade veal stock with fresh vegetables, topped with romano		

INSALATA

	side	entree
GRAZIE	5	9
mixed greens, tomato, mozzarella cheese and croutons with creamy Italian dressing		
SPINACI	6	11
wilted spinach salad with pancetta, mushrooms, fried shallots, pine nuts, egg, toasted bread crumbs and romano		
CAESAR	6	11
romaine, classic dressing made in house, croutons and parmesan		
PRIMAVERA	6	11
cucumbers, tomato, red and green bell peppers, calamata olives, red onions and our own italian vinaigrette, topped with feta cheese		
POLLO PALLIARDO		13
chicken breast pounded thin, grilled, topped with a salad of wild greens and saffron vinaigrette		
CHICKEN CHOPPED SALAD	8	13
roasted chicken, salami, onion, tomato, cucumber and garbanzos with penne pasta, romaine and parmesan balsamic vinaigrette		

Add grilled chicken, veal meatballs or shrimp to above salads **6**

PASTA

LINGUINE MARCO 15

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

SPAGHETTINI POMODORO 12

traditional Italian pear tomato sauce, sprinkled with romano cheese

FETTUCCHINE ALFREDO 13

garlic, romano cheese and cream, tossed with fettuccine pasta

FETTUCCHINE PUTTANESCA 13

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

SPAGHETTINI SALISICCIA 15

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

RAVIOLI ROSÉ 13

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

TORTELLINI GORGONZOLA 13

imported Italian gorgonzola cheese, fresh cream and basil pesto

LASAGNE 16

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

CAPELLINI PRIMAVERA 13

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

CANNELLONI 16

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 15

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

CAPELLINI ALA GAMBERETTO 16

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

LINGUINE MARINARA 16

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

FETTUCCHINE CON SALSICCIA 16

sautéed mushrooms with Italian spicy sausage and cilantro garlic cream sauce

SPAGHETTINI AL FUNGHI 15

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

LINGUINE DI MARE 18

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

SPECIALITA

POLLO LIMONE 17

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

POLLO PARMIGIANO 17

breaded chicken breast with Italian red sauce, mozzarella and parmesan cheese

POLLO CON FORMAGGIO 17

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

CALAMARI PICCATA 18

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

VITELLO PICCATA 19

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

VITELLO MARSALA 19

tender veal sautéed with mushrooms, herbs and marsala wine

*FILETTO GORGONZOLA 25

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