

# GRAZIE

## IL MENU

### ~ GLI ANTIPASTI ~

#### Piatto Misto

An assortment of Cured Italian Meats and Italian Cheeses served with Kalamata Olives and Grissini 15

#### Formaggi Misti

An assortment of Italian Cheeses served with Kalamata Olives and Grissini 15

#### Bread

& Extra Virgin Olive Oil 3.50

#### Caesar

Romaine Lettuce with Grazie's Special Caesar Dressing 12

#### Emiliana

Arugula, Baby Greens, Red Onions, Red Peppers, Pine Nuts, and Shaved Parmigiano Reggiano with Balsamic Vinaigrette 12

#### Fornarina Prosciutto

A Pizza Pie with Extra Virgin Olive Oil & Oregano, topped with Parma Prosciutto 14

#### Fornarina Caprese

A Pizza Pie with Extra Virgin Olive Oil & Oregano, topped with Chopped Caprese Salad 14

**Bruschetta Pomodoro**  
Tomato and Basil Bruschetta 9

#### Bruschetta Salsiccia

Italian Fennel Sausage with Melted Provolone Bruschetta 10

#### Bruschetta Ragú

Grazie Meat Sauce Bruschetta with Melted Butter & Grated Parmigiano 13

#### Bruschette Miste

An assortment of Bruschette 13

### ~ LE INSALATE ~

#### Insalata della Casa

Baby Greens with Tomatoes, Cucumbers, Olives and Red Peppers served with Balsamic Vinaigrette, Creamy Gorgonzola, or Grazie House Dressing small 9 large 12

**Caprese** Tomatoes, Mozzarella, Basil, Oregano with Extra Virgin Olive Oil 12

#### Carpaccio di Bresaola

Arugula, Thinly Sliced Cured Beef and Shaved Parmigiano Reggiano with Lemon Vinaigrette 14

### GRAZIE PIZZAS AND CALZONES

ARE PREPARED WITH OUR VERY OWN, MADE-FROM-SCRATCH, HAND-TOSSED PIZZA DOUGH, HOUSE-MADE MOZZARELLA, A DRIZZLE OF ITALIAN EXTRA VIRGIN OLIVE OIL AND A FRESH BASIL LEAF. THERE MAY BE A CHARGE FOR ADDITIONAL TOPPING. GLUTEN-FREE PIZZAS ARE AVAILABLE FOR AN ADDITIONAL \$2 AND BY ADVANCE NOTICE REQUEST.

#### Margherita

Tomato Sauce, Mozzarella, Parmigiano Reggiano 13

#### Marinara

Tomato Sauce, Garlic, Oregano (no cheese) 10

#### Dame Edna

Mozzarella, Arugula, Parma Prosciutto, Shaved Parmigiano Reggiano 16

#### Toscana

Tomato Sauce, Mozzarella, Mushrooms, Italian Fennel Sausage, Parmigiano Reggiano 15

#### Sofia

Scamorza (Smoked Mozzarella), Parmigiano Reggiano, Parma Prosciutto 14

### ~ LE PIZZE ~

#### Complimenti alla Mamma!

Tomato Sauce, Mozzarella, Ricotta, Ham, Salame, Parmigiano Reggiano 15

#### Vegetariana

Mozzarella, Provolone, Caramelized Onions, Roasted Peppers, Parmigiano Reggiano 14

#### Roma

Tomato Sauce, Mozzarella, Anchovies, Capers, Kalamata Olives, Oregano 14

#### Americana

Tomato Sauce, Mozzarella, Pepperoni, Parmigiano Reggiano 14

#### Quattro Stagioni

Tomato Sauce, Mozzarella, Salame, Mushrooms, Ham, Olives, Parmigiano Reggiano 16

#### Napoli

Tomato Sauce, Mozzarella, Salame, Parmigiano Reggiano 14

#### Cinque Formaggi

Mozzarella, Gorgonzola, Provolone, Ricotta, Parmigiano Reggiano 15

#### Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Olives, Mushrooms, Salame, Ham, Parmigiano Reggiano 16

#### Marcello

Tomato Sauce, Mozzarella, Garlic, Sliced Tomatoes, Parmigiano Reggiano 14

### ~ I CALZONI ~

#### Vesuvio

Part Calzone with Mozzarella, Ham, Salame and part Pizza with Tomato Sauce, Mozzarella, and Mushrooms, Parmigiano Reggiano 16

#### Grazie Classic Calzone

Mozzarella and Provolone, Parmigiano Reggiano, garnished with Sliced Tomatoes and Kalamata Olives 14

## ~ ALTRI PIATTI ~

**Grazie Lasagne**  
Classic Lasagne with  
Bolognese Sauce and Besciamella 14

**Melanzane Parmigiana**  
Grazie's version of Eggplant Parmigiana!  
Eggplant, Tomato Sauce,  
Mozzarella, Parmigiano Reggiano 14

**Scamorza**  
Smoked Mozzarella Cheese  
served melted in a skillet and covered  
with Parma Prosciutto or Sauteéd Mushrooms 14

**Crostini Prosciutto**  
Ciabatta with Melted Mozzarella,  
Parma Prosciutto and topped  
with Melted Butter 14

**Crostini Cardinale**  
Ciabatta with Melted Mozzarella,  
Parma Prosciutto, Sauteéd Mushrooms  
and topped with Melted Butter 15

**Spiedini al Forno**  
Marinated Beef Tenderloin  
Shish Kabob with  
Onions, Bell Peppers & Tomato 16

## ~ I DOLCI ~

**Dolce Della Casa**  
Slightly Charred Sweet Calzone  
filled with Chocolate Hazelnut Sauce  
and Banana topped with Vanilla Ice Cream  
small 9 regular 12

**Pannacotta**  
The Tuscan Original of  
Creme Brulée  
sprinkled with cocoa powder 8

**Grazie Tiramisú**  
Lady Fingers, Espresso,  
Mascarpone's Zabaione, and Cocoa,  
sprinkled with cocoa powder 8

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**BUON  
APPETITO!**  
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## LE BEVANDE

Large Bottled Water  
(still or sparkling) 4.00  
Espresso 1.75  
Doppio Espresso 2.25  
Cappuccino 2.50  
Iced Caffé Latte 3.00  
Caffé Americano 1.75  
Soft Drinks 2.50  
(Coke, Diet Coke, Sprite,  
Dr. Pepper, Aranciata, Limonata,  
Root Beer, Iced Tea, Lemonade)

## LE BIRRE

MENEBREA BIONDA **LAGER** 4.00  
Pilsner style, golden color, delicate malt flavor,  
smooth, subtly hopped, slightly bitter

MENEBREA AMBRATA **AMBER** 4.00  
Double Bock style, amber color, rich sweet flavor,  
complex aroma of roasted malt, moderately bitter

WARSTEINER (Non-alcoholic) 3.00

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For parties of 6 or more, a 20% gratuity may be included in your bill. Please no separate checks for parties of 6 or more.  
If you bring your own dessert for consumption at Grazie, a service fee of \$2 per person will be added to your bill.  
Grazie cannot take responsibility for personal menu item creations, therefore we discourage menu substitutions, omissions, or additions.  
Grazie does not allow the bringing of your own bottles of wine for consumption on restaurant premises.  
The FDA requires us to warn that consuming raw eggs and meats may contribute to food born illnesses.

Thank You!