ZUPPA CANAVESE • 6
fresh escarole, pancetta, Italian vegetables, chicken stock, cauliflower, san marzano tomatoes

BRUSCHETTA BOARD • 12
housemade chive ricotta, heirloom cherry tomatoes, basil chiffonade, olive oil grilled crostini

CRISPY CALAMARI • 16
Point Judith calamari, lemon & sundried tomato aioli, crispy jalapeño, pepperoncini, parsley

ZESTY PARMESAN WINGS • 14
grilled wings, fresh herbs, aged parmesan

GREENS & BEANS • 11
sautéed escarole, Grappa sausage, cannellini beans, fresh herbs, aged parmesan, olive oil grilled crostini

ARANCINI • 13
pumpkin, sage & mascarpone, san marzano tomato ragù

GRILLED STUFFED ARTICHOKES • 12
housemade ricotta, Grappa sausage, lemon, parsley, aged balsamic

ADD GRILLED NATURAL CHICKEN • 7
ADD GRILLED SALMON • 8
ADD CRISPY CALAMARI • 8

HOUSE SALAD • 11 // SIDE • 6
mixed greens, artichokes, grape tomatoes, carrots, asiago cheese, aged parmesan croutons, white balsamic vinaigrette

CAESAR SALAD • 11 // SIDE • 6
romaine, aged parmesan croutons, crispy capers, grape tomatoes, zesty housemade caesar

BEEF SALAD • 12
mixed greens, roasted beets, arugula, fennel, orange supremes, pistachio encrusted ‘Lively Run’ local goat cheese, citrus vinaigrette

KALE SALAD • 11
lacinato kale, fire roasted fuji apple, chablis-vanilla poached bartlett pear; dried cranberries, candied walnuts, gorgonzola dolce, spiced apple cider vinaigrette

ORECCHIETTE BOLOGNESE • 19
rummo orecchiette, slow braised beef, veal & pork blend, aged parmesan

FETTUCCINE CARBONARA • 19
housemade fettuccine, pancetta, leeks, peas, egg, bacon, parmesan cream sauce, garlic breadcrumbs

RIGATONI ALLA UTICA • 20
housemade rigatoni, natural chicken, hot cherry peppers, Grappa sausage, spicy vodka rosé

PASTA

GLUTEN FREE CRUST • ADD 4

PEPPERONI • 15
cup & char pepperoni, large pepperoni, san marzano tomato sauce, aged parmesan

MARGHERITA • 15
san marzano tomato sauce, sliced tomato, housemade mozzarella, basil

MEDITERRANEAN • 15
garlic pesto sauce, artichokes, roasted red peppers, cured olives, feta cheese, arugula

ENTRÉES

CHICKEN CUTLET • 19
natural chicken breast, panko crust, grape tomatoes, pickled red onions, arugula, lemon vinaigrette

CEDAR PLANK SALMON • 29
cedar grilled Nova Scotia salmon, lemon agave nectar, lemon & herb coucousc, grilled heirloom carrots

VEAL PARMESAN • 26
san marzano tomato ragù, linguine, mozzarella cheese, aged parmesan

GRAPPA BURGER • 18
sirloin, chuck & short rib blended beef, balsamic glazed tomatoes, housemade mozzarella, mixed greens on toasted brioche bun with choice of side

CHICKEN PARMESAN PANINI • 15
san marzano tomato sauce, crispy chicken, herbs, provolone, mozzarella & aged parmesan on grilled sourdough with choice of side

GRILLED VEGETABLE PANINI • 14
glazed zucchini, summer squash, roasted red peppers, provolone, artichokes & pesto-garlic spread on grilled whole wheat with choice of side

GRILLED STRIP STEAK SANDWICH • 18
certified Angus Prime NY strip, peppadew peppers, arugula, boursin aioli on ciabatta with choice of side

PANINI

ON THE SIDE • 5
sweet potato fries, french fries, fresh fruit

grilled crostini

*TAKE OUT ORDERS • ADD $1 TO EACH ITEM

gluten free options available upon request

*please inform your server of any food allergies or dietary restrictions so that we may accommodate you. eating raw uncooked meats, poultry, shellfish and seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.

executive chef DUSTIN MUROSKI
sous chef BRIAN CANNIOTO

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