

## ANTIPASTI FREDDI - COLD APPETIZERS

<b>PROSCIUTTO e MOZZARELLA</b>	120
S. Daniele ham, rocket salad, mozzarella cheese, cherry tomato, roasted shallots.	
<b>SUSHI ITALIANO di CASA GRAPPA</b>	260
A selection of specialties, including Cesare salad, Italian cold cuts, burrata cheese and many more (for two or more), and it is "Atkins" friendly!	
<b>ANTIPASTO MISTO</b>	130
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables and mesclun greens.	
<b>CARPACCIO di MANZO</b>	120
Thin slices of raw chilled beef, extra virgin olive oil, with capers and mesclun leaves.	
<b>SALMONE SCOZZESE AFFUMICATO</b>	130
Thin slices of Scottish salmon with red onions, capers and dill aioli.	
<b>BRUSCHETTA</b>	80
Toasted Ciabatta with red vine tomatoes, garlic, basil, extra virgin olive oil and balsamic vinaigrette.	

## ANTIPASTI CALDI - HOT APPETIZERS

<b>CESTO di VONGOLE</b>	180
Jet fresh New York clams. A favorite of the Algonquian Native Americans in 17th Century New England, who after consuming them carved the shells into beads that they used as currency for trading with early Dutch settlers. Served with our special wine, garlic and parsley broth, plus garlic bread for dunking.	
<b>CAPPESANTE e ARUGULA</b>	150
Pan-fried scallops with grappa, served with rocket leaves, sun-dried tomatoes, and balsamic vinaigrette.	
<b>CALAMARI FRITTI</b>	120
Crispy baby squid marinated in buttermilk, served with anchovy aioli.	
<b>COZZE in BIANCO</b>	180
Air fresh steamed mussels served Grappa's style in garlic and white broth.	
<b>SCAMPI con SALSA al BURRO e LIMONE</b>	130
Sautéed prawns with garlic lemon butter sauce.	
<b>OLIVE ASCOLANE</b>	110
Fried olives stuffed with pork and veal, served with tzatziki salsa.	

## INSALATE - SALADS

<b>INSALATA di CASA GRAPPA</b>	120
A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans and pinenuts. With a choice of balsamic vinaigrette or gorgonzola cheese dressing.	
★ <b>INSALATA di SPINACI</b>	120
Fresh spinach, crispy pancetta bacon, mushrooms, grated eggs and pinenuts with Grappa's warm herb dressing.	
★ <b>BURRATA POMODORINI e BASILICO</b>	138
Burrata cheese, basil and cherry tomatoes.	
<b>INSALATA CESARE</b>	90
<b>INSALATA MISTA</b>	70
<b>FORMAGGIO e PERE su INSALATA VERDE</b>	90
<b>PANZANELLA con INSALATA di GRANCHIO</b>	130

with chicken - 125

Tuscan bread, tomato, cucumber "panzanella" with jumbo lump crab salad.

## ZUPPE - SOUPS

★ <b>MINISTRONE</b>	60
Traditional hearty soup with cannellini beans and rough cut fresh vegetables.	
<b>CREMA DI ARAGOSTA</b>	95
Lobster bisque	

## PASTA

*Gluten-free spaghetti and penne or whole wheat pasta can be used for the below dishes upon request.*

PENNE all' ARRABBIATA	115
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers and onion in a delicate tomato sauce.	
FETTUCINE ai QUATTRO FORMAGGI e FUNGHI	125
Gorgonzola, fontina, provolone piccante and parmesan cheese with mushroom, thyme, basil and cream.	
RIGATONI al RAGU	120
Rigatoni with rich tomato meat sauce.	
★ FETTUCINE NERE	160
Fresh made pasta blackened with squid ink made right in Grappa's own kitchen, plus fresh prawns and cream sauce sautéed with cognac, a house specialty.	
PENNE PUTTANESCA	125
Quill-shaped pasta with onion, anchovies, olives, capers and sun dried tomatoes.	
LINGUINE al PESTO GENOVESE	130
Fresh basil, garlic, olive oil, pinenuts, parmesan and pecorino romano cheese.	
CAPELLI d'ANGELO al SALMONE	130
Angel hair and creamy mushroom sauce with chilled smoked salmon.	
SPAGHETTI MARINARA	160
Buffalo mozzarella and mushroom in marinara sauce.	
★ PENNE all' ARAGOSTA	230
Penne with fresh lobster, tomatoes, grappa and cream cheese.	
LINGUINE CARBONARA	125
Linguine with pancetta in egg yolk cream.	
RAVIOLI DI POLLO	125
Homemade ravioli, with minced chicken, bacon and ricotta cheese in parmesan cream sauce.	
LASAGNE all BOLOGNESE	125
A rich meat and cheese lasagna with 3 sauces and fresh pasta.	
LINGUINE TUTTO MARE	180
Linguine with assorted seafood in tomato sauce.	
SPAGHETTI alle VONGOLE	180
Spaghetti with USA jet fresh clams swimming in herb, garlic, and white wine sauce.	
ORECCHIETTE alla 'NDUJA	130
Orecchiette pasta with Italian sausage, spicy 'nduja, red onion, Pecorino Romano cheese, cherry tomato, rocket salad and a touch of cream.	
LINGUINE alla NORCINA	195
Linguine pasta with black truffle paste, Pecorino Romano cheese, San Daniele ham and broad beans.	
New SPAGHETTI AGLIO, OLIO, PEPERONCINO e GAMBERI	140
Garlic, extra virgin olive oil, chili, spaghetti with pan fried prawns.	
New SPAGHETTI E POLPETTE	120
Spaghetti and meat balls, rich tomato sauce. An original from an old North Beach family recipe.	

## RISOTTO AND GNOCCHI

RISOTTO al TARTUFO NERO	185
Black truffle risotto with chicken jus and parmesan cookie.	
RISOTTO al GRANCHIO e GABERETTI	160
Risotto with crab meat and prawns in lobster sauce.	
GNOCCHI di PATATE RIPIENI di SALSA di POPDORINI SECCHI su FONDUTA di SCAMORZA AFFUMICATA e GOCCE di PESTO	125
Potato gnocchi stuffed with sun-dried tomato sauce over a smoked mozzarella fondue and a drop of pesto.	
RISOTTO di ARAGOSTA	190
Pan-tossed risotto with lobster and fresh asparagus, finished with parmesan cheese.	

## PIZZA

*Gluten-free or whole wheat pizza bases available upon request.*

Reg Spac

### "SPACCATA" – THE ORIGINAL RECIPE

Pepperoni, mozzarella cheese, bell peppers, mushrooms and oregano.

140 260

### PARMIGIANA

Roasted marinated chicken, artichokes, eggplant, tomato sauce and mozzarella cheese.

140 260

### PIZZA QUATTRO STAGIONI

Prawns, avocado, fresh tomatoes and mozzarella cheese.

155 285

### PIZZA NAPOLETANA

Mozzarella cheese, tomato sauce and anchovies.

130 240

### PIZZA AVOCADO e GAMBERI

Black tiger prawns, avocado, mozzarella cheese and light tomato sauce.

145 270

### GRAPPA'S PIZZA DELLA CASA

Sausages, onions, tomato sauce, mozzarella cheese and oregano.

130 240

### QUATTRO FORMAGGI

Mozzarella, Fontina, Gorgonzola and parmesan cheese. This is for the cheese lovers.

142 265

### ★ PIZZA SARDEGNA

Grappa's traditional homemade duck sausages with a unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers and onions.

140 260

### PIZZA MARGHERITA

A blend of Italian cheeses, plum tomatoes and oregano. Representing the colors of the Italian flag and named after Italy's first queen.

125 225

### PIZZA FUNGHI e SPINACI

Blended cheese, spinach, roast garlic and a variety of exotic mushrooms.

130 240

### PIZZA al SALMONE AFFUMICATO

Smoked salmon, onions and capers.

160 290

### ★ PIZZA alla SALSICCIA

Our own homemade sausages combined with salami, tomatoes and cheese in a pizza that sausage makers love.

130 240

### PIZZA TODI

Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies and parmesan cheese. An Umbrian delight.

130

### CALZONE DI SIENA (In a Pocket or Open Pizza)

Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers and a combination of cheese with fresh rosemary.

130

### PIZZA NUMERO DUE (Pizza #2)

Pepperoni, sausages, mushrooms, tomatoes and olives. Called Pizza #2 because there must be a better pizza somewhere, we just haven't found it!

140 260

### PIZZA PARMA

Uncooked fine sliced parma ham, tomato sauce, olives, artichokes and mozzarella cheese.

140 260

### PIZZA al POLLO e SALSA BBQ

Chicken, mozzarella and our special BBQ sauce. Back on menu in response to multi-request!

130 240

## MAINS

### CALAMARETTI alla GRIGLIA

Grilled baby squid, potato and sausage, with chili dressing and rocket salad.

190

### *new* POLLO ALLA CREAM DI MOSTARDA

Mustard-braised chicken steak with toasted almond creamy dijon mustard sauce and spinach.

160

### POLLO ARROSTO al ROSMARINO e LIMONE

Roast fresh chicken with garlic, lemon and rosemary, served with grilled polenta and bell peppers.

165

### BISTECCA al BAROLO

U.S. prime sirloin of beef with red wine sauce, marsala au-jus or black peppercorn sauce, sautéed fresh mushroom and new potatoes.

12 oz 300

### ★ SALSICCIA LUGANEGA

Grappa's own homemade Italian savory sausage, grilled and served with polenta and spicy tomato sauce.

150

### ★ TRANCIA di SALMONE al FORNO

Sautéed salmon fillet with sun-dried tomatoes, pinenuts, garlic and spinach.

180

### COSTOLINE di AGNELLO al ROSMARINO

Roasted lamb chop with fennel parmesan gratin and rosemary port sauce.

260

### FILETTO di MERLUZZO al VINO BIANCO

Seabass, potato puree, corn, edamame sauce, and miso lobster sauce.

200

### OSSO BUCO

Veal shank stew in Barolo red wine sauce with risotto.

200

### FILETTO di MANZO e RISOTTO TOSTATO allo ZAFFERANO

Grilled beef tenderloin with crispy saffron risotto cake, spinach and fried leeks.

260

### *new* COSTINA di MAIALE alle MELE

Pork chop with milk potato cake and apple sauce. Made with Snake River Farms' American Korobuta pork, 100% pure Berkshire breed, guaranteeing the finest texture and marbling.

14 oz 220

### *new* CHICKEN PARMESAN

Breaded chicken breast, rich tomato sauce, melted with mozzarella and parmesan cheese.

165

Plus 10% service charge

## DOLCI - DESSERTS

GRAPPA'S CHEESE CAKE American style.	65
TORTA di MELE con GELATO Homemade apple tart with vanilla ice cream.	65
SEMIFREDDO di CIOCCOLATO e NOCCIOLE Chocolate and hazelnut semifreddo.	65
★ TIRAMISU "Tira" means "pick", "mi" means "me", and "su" means "up". The cognac and espresso soaked Savoiardi biscuits is where the name pick-me-up came from. A creamy delight with mascarpone and eggs. Grappa's speciality.	50
PANNA COTTA A light and delicate "cooked cream" with mixed berries.	55
MACEDONIA DI FRUTTA CON SORBETTO Fresh fruit with sorbet.	70
GELATO Choice of seasonal flavours. (3 scoops)	52 1 scoop - 25
CREME BRULEE ALLA LAVANDA Lavender crème brûlée.	50

Plus 10% service charge

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## GRAPPA'S MERCHANDISE (All Net Prices)

GRAPPA'S GREAT CHEESE GRATER	40
GRAPPA'S POLO SHIRT	75
GRAPPA'S SALT & PEPPER GRINDER Grappa's puts the squeeze to the everyday grind	85
GRAPPA'S EXTRA VIRGIN OLIVE OIL	125



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**Relais San Maurizio**  
LUXURY SPA RESORT

We recommend indulging yourselves in a truly fabulous Italian gastronomic experience by visiting the highly acclaimed Relais San Maurizio, right in the heart of Barolo and white truffle country. You'll wine and dine in the Michelin star restaurant, Guido da Costigliole, located in the cellar of the former monastery which boasts an impressive 35,000 bottle wine collection. Your personalized tour itinerary of Piemonte and its surrounding regions will guarantee you an unforgettable experience. See more online at [relaisanmaurizio.it](http://relaisanmaurizio.it).