

ANTIPASTI FREDDI - COLD APPETIZERS

PROSCIUTTO e MOZZARELLA	120
S. Daniele ham, rocket salad, mozzarella cheese, cherry tomato, roasted shallots.	
SUSHI ITALIANO di CASA GRAPPA	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!	
ANTIPASTO MISTO	130
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables and mesclun greens.	
CARPACCIO di MANZO	120
Thin slices of raw chilled beef, extra virgin olive oil, with capers and mesclun leaves.	
SALMONE SCOZZESE AFFUMICATO	130
Thin slices of Scottish salmon with red onions, capers and dill aioli.	
BRUSCHETTA	80
Toasted Ciabatta with red vine tomatoes, garlic, basil, extra virgin olive oil and balsamic vinaigrette.	

ANTIPASTI CALDI - HOT APPETIZERS

CESTO di VONGOLE	180
Imported fresh clams with garlic, parsley and special broth.	
CAPPESANTE e ARUGULA	150
Pan-fried scallops with grappa, served with rocket leaves, sun-dried tomatoes, and balsamic vinaigrette.	
CALAMARI FRITTI	120
Crispy baby squid marinated in buttermilk, served with anchovy aioli.	
COZZE in BIANCO	180
Air fresh steamed mussels served Grappa's style in garlic and white broth.	
SCAMPI con SALSA al BURRO e LIMONE	130
Sautéed prawns with garlic lemon butter sauce.	
OLIVE ASCOLANE	110
Fried olives stuffed with pork and veal, served with tzatziki salsa.	

INSALATE - SALADS

INSALATA di CASA GRAPPA	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.	
★ INSALATA di SPINACI	120
Fresh spinach, crispy pancetta bacon, mushrooms, grated eggs and pinenuts with Grappa's warm herb dressing.	
★ BURRATA POMODORINI e BASILICO	138
Burrata cheese, basil and cherry tomatoes.	
INSALATA CESARE	90
Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's own Caesar dressing.	with chicken - 125
INSALATA MISTA	70
Market fresh mesclun leaves and vegetables.	
FORMAGGIO e PERE su INSALATA VERDE	90
Pears, goat cheese, baby field greens, toasted walnuts, and aged sherry vinaigrette.	
<i>New</i> PANZANELLA con INSALATA di GRANCHIO	130
Tuscan bread, tomato, cucumber "panzanella" with jumbo lump crab salad.	

ZUPPE - SOUPS

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

PASTA

(Whole wheat pasta [homemade] available upon request for all pasta dishes)

PENNE all' ARRABBIATA	115
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers and onion in a delicate tomato sauce.	
FETTUCCHINE 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.	
★ FETTUCCHINE 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 FONDATA 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

	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.	140	260
★ 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.	120	220
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
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
<i>New</i> COSTINA di MAIALE alle MELE US Kurobuta Black Berkshire pork chop with milk potato cake and apple sauce.	14 oz	220
<i>New</i> 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

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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