

ANTIPASTI FREDDI - COLD APPETIZERS

PROSCIUTTO e CARCIOFI Sliced parma ham with artichokes.	120
GRAPPA'S TRATTORIA PLATTER A grand selection of salad, San Daniele prosciutto, air dried beef, buffalo mozzarella, peppers, eggplants, tomatoes (the works, for two or more).	290
ANTIPASTO MISTO Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables, and mesclun greens.	130
CARPACCIO di BUE LIVORNO Thin slices of raw chilled beef, extra virgin olive oil, capers and mesclun leaves.	120
SALMONE AFFUMICATO Thin slices of smoked salmon with red onions, capers and dill aioli.	130
BRUSCHETTA Toasted Ciabatta with red vine-ripened tomatoes, garlic, basil, flat leaf parsley and balsamic vinaigrette.	80
TARAMASALATA Nutrient rich cod roe (spread) with house pizza bread.	88
 VITELLO TONNATO Cold sliced veal in a creamy fish sauce made with tuna, anchovies, capers and lemon juice. A Piedmontese classic.	108
TARTAR di TONNO Tuna tartar with guacamole and house pizza bread.	130
 TARTAR di FASSONA PIEMONTESE, CAPPERI, ROSSO d'UOVO, CIPOLLA, CONDITA con LA SALSA DELLO CHEF ED ACCOMPAGNATA con PANE TOSTATO Italy Piemonte's ground beef, mixed with capers, fresh egg, onion and our Grappa's secret sauce. Served with thin toast.	130
CROSTA TODI Thin, freshly baked crust with mesclun leaves, arugula, salami, parma ham, capers, tomatoes, anchovies, parmesan cheese. An umbrian delight. Toppings are cold.	130


ANTIPASTI CALDI - HOT APPETIZERS

OLIVE ASCOLANA Fried olives stuffed with pork and veal, served with Tzatziki cream sauce.	115
CALAMARI FRITTI Crispy baby squid with anchovy aoli.	120
GAMBERI con SALSA al BURRO e LIMONE Sautéed prawns with garlic lemon butter sauce.	130
CESTO di VONGOLE 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.	188
MELANZANE all' AGLIO e PARMIGIANO Eggplant, roasted garlic, parmesan cheese. Light and wonderful.	110

INSALATE - SALADS

INSALATA di CASA GRAPPA A delightful selection of crispy greens, tomatoes, avocado, mushrooms, salami, cannellini beans, and pinenuts. Choice of house herb dressing or gorgonzola cheese dressing.	120
 INSALATA di SPINACI Fresh spinach, crispy pancetta bacon, mushrooms, eggs, pinenuts, Grappa's warm herb dressing.	120
 INSALATA di MOZZARELLA e POMODORO Rich red vine ripened tomatoes, mozzarella, fresh basil, vinaigrette dressing.	130
BURRATA POMODORINI e BASILICO Burrata cheese, basil and cherry tomatoes.	138
INSALATA CESARE Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, and anchovies with Grappa's special Caesar dressing.	90 with chicken - 125
INSALATA MISTA Market fresh mesclun leaves and vegetables.	70

ZUPPE - SOUPS

 MINISTRONE Traditional hearty soup with cannellini beans and rough cut fresh vegetables. 'The best in the world' - Salvatore Zavatti.	70
ZUPPA di PESCE Market fresh seafood soup.	120

 Signature dish  New dish

Plus 10% service charge

PASTA

(Gluten-free spaghetti and penne (add \$15) or whole wheat pasta can be used for the below dishes upon request.)

PENNE ARRABBIATA	115
Quill-shaped pasta with hot crushed red pepper flakes, garlic, bell peppers, onions and tomato sauce.	
FETTUCCHINE ai QUATTRO FORMAGGI e FUNGHI	125
Gorgonzola, fontina, provolone piccante, parmesan cheese with mushrooms, thyme, basil and cream.	
RIGATONI al RAGU	120
Rigatoni and rich tomato meat sauce.	
★ FETTUCCHINE NERE	160
Fresh homemade pasta blackened with squid ink made in Grappa's own kitchen, plus fresh prawns and cream sauce sautéed with cognac. A house specialty.	
PENNE PUTTANESCA	125
Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.	
LINGUINE al "PESTO" GENOVESE	130
Fresh basil, garlic, olive oil, pinenuts, parmigiano, romano pecorino cheese make a wonderful aromatic sauce for the health conscious gourmet (Forget the romance tonight)	
CAPELLI D'ANGELO al SALMONE	130
Angel hair pasta, creamy mushroom sauce and chilled smoked salmon.	
★ SPAGHETTI MARINARA	160
Buffalo mozzarella and mushrooms in marinara sauce.	
PENNE all' ARAGOSTA	230
Penne, fresh lobster, tomatoes, Grappa, garlic cream sauce.	
LINGUINE CARBONARA	125
Linguine, pancetta, egg yolk cream.	
RAVIOLI di POLLO	125
Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.	
LASAGNE BOLOGNESE	125
Meat and cheese with 3 sauces and fresh made lasagna pasta.	
★ LINGUINE TUTTO MARE	180
Fresh homemade linguine, assorted seafood in tomato sauce.	
SPAGHETTI alle VONGOLE	180
Spaghetti, USA jet fresh clams swimming in herb, garlic, and white wine sauce.	
FETTUCCHINE FATTE a MANO ai GAMBERETTI e CARCIOFI	160
Fresh homemade fettuccine, shrimps, artichokes, onions and special Grappa's tomato 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 with black truffle paste, Pecorino Romano cheese, San Daniele ham and broad beans.	
RISOTTO AND GNOCCHI	
RISOTTO al TARTUFO NERO	185
Black truffle risotto with chicken jus and parmesan cookie.	
RISOTTO al GRANCHIO e GAMBERETTI	160
Risotto with crab meat and prawns in lobster sauce.	
GNOCCHI di PATATE RIPIENI di SALSA di POMODORINI 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 touch of pesto.	
RISOTTO ai PORCINI e FEGATO D'OCA	190
Porcini mushroom and goose liver risotto with fennel purée.	

PIZZA

(Gluten-free (add \$15) or whole wheat pizza bases available upon request.)

Our pizza dough is made with Molino Paolo Mariani's supreme-quality doppio zero flour, obtained from the best wheats of the Marche and Romagna regions in Italy.

PIZZA con ANATRA PEKINESE (Peking Duck Pizza)	130
Roast duck, Hoisin sauce, cheese, and spring onions. The P.C. pie!	
PIZZA NUMERO DUE (Pizza #2)	130
Pepperoni, sausage, mushrooms, tomatoes, olives. We humbly call this Pizza #2 because there must be a better pizza somewhere in the world, we just have not found it!	
PIZZA alla ROMAGNOLA	130
Tomatoes, mushrooms, onions, oregano, mozzarella cheese.	
PIZZA SARDEGNA	130
Grappa's traditional homemade duck sausage with unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers, onions.	
PIZZA MARGHERITA	120
A blend of Italian cheeses, tomatoe sauce, basil. Representing the colors of the Italian flag and named after Italy's first queen.	
PIZZA ai FUNGHI e SPINACI	130
Blended cheese, spinach, roast garlic, and a variety of exotic mushrooms.	
PIZZA al SALMONE AFFUMICATO	140
Smoked salmon, onions, capers.	
★ PIZZA alla SALSICCIA	130
Grappa's own homemade sausage combined with salami, tomatoes and cheese in a pizza that sausage makers love.	
CALZONE di SIENA (In a Pocket)	130
Salami, prosciutto, sun-dried tomatoes, mushrooms, onions, green peppers, and a combination of cheese with fresh rosemary. (Please allow 20 min.)	
★ PIZZA PARMA	140
Fine sliced parma ham, tomato sauce, olives, artichokes, mozzarella cheese.	
PIZZA al POLLO e SALSA BBQ	130
Chicken, mozzarella, onion and our special BBQ sauce. A crowd favourite.	
<i>New</i> PIZZA con BURRATA e OLIVE	160
Fresh burrata, Kalamata olives, tomato sauce, basil.	
<i>New</i> PIZZA alla GRAPPA'S QRE	130
Grappa's QRE house pizza. Cheese, pepperoni, green olives, potatoes, onion, oregano.	
<i>New</i> PIZZA al TARTUFO NERO	175
Blended of Italian cheeses, mozzarella and mascarpone, with a touch of imported black truffle paste from Italy.	

GRAPPA'S PRODUCTS & MEMORABILIA (All Net Prices)

Grappa's Salt & Pepper Grinder	130
Grappa's Cheese Grater	55
Grappa's Base-ball Cap	75
Grappa's T-Shirt	45
Grappa's Polo Shirt	75
Grappa's Wine Cork Retriever	88
A wine lovers' must-have assistant.	

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ENTREES

COSTINA di MAIALE alle MELE	14 oz	280
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.		
New POLLO ALLA CREAM DI MOSTARDA		160
Mustard-braised chicken steak with toasted almond creamy dijon mustard sauce and spinach.		
New PETTO di POLLO all' AGLIO e ROSMARINO		170
Boneless breast of chicken sautéed with marsala, white wine, garlic, rosemary, porcini mushroom, and homemade polenta.		
OSSO BUCO		200
Veal shank stew in red wine sauce and risotto.		
★ SALSICCIA LUGANEGA		150
Grappa's own homemade Italian savory sausage, polenta, stewed peppers, onions, and tomatoes.		
New CHEF COSIMO'S SIGNATURE STEAK 	12 oz	330
Char-grilled U.S. sirloin with roasted potatoes, rocket salad, shaved parmesan cheese and balsamic reduction.		
★ BISTECCA alla GRIGLIA	12 oz	320
Natural beef, green beans, roasted herb potatoes.		
TRANCIA di SALMONE		180
Sautéed salmon fillet, sun-dried tomatoes, pinenuts, garlic and spinach.		
★ ARROSTO di AGNELLO al ROSMARINO		280
Roasted lamb chops, fennel-parmesan gratin, rosemary port sauce.		
FILETTO di MANZO con PATATE e SPINACI		280
Grilled beef tenderloin, roast herb potatoes, spinach and gravy sauce.		
GAMBERONE all' AGLIO		260
Grilled king prawn with white wine and garlic butter sauce.		
BRANZINO ai PEPERONI		230
Chilean sea bass, assorted bell peppers and new potatoes.		
SCALOPPINE alla PIZZAIOLA		220
Crust veal scaloppine, tomatoes, capers, oregano, basil sauce with melted mozzarella cheese, polenta and sautéed porcini mushrooms.		

DOLCI - DESSERTS

GRAPPA'S CHEESE CAKE		65
American style.		
TORTA di MELE con GELATO		70
Homemade apple pie with vanilla ice-cream.		
SEMIFREDDO di CIOCCOLATO e NOCCIOLE		65
Chocolate and hazelnut semi freddo.		
TIRAMISU		55
"Tira" means "pick", "mi" means "me", and "su" means "up". The cognac and espresso soaked Savoirdi biscuits is where the name pick-me-up came from. A creamy delight with mascarpone and eggs. Grappa's speciality.		
GELATO HAAGEN-DAZS		68
2 scoops of Haagen-Dazs ice cream.		
PANNA COTTA		55
A light and delicate "cooked" cream with mixed berries.		
MACEDONIA di FRUTTA con SORBETTO		70
Fresh fruits with sorbet.		
TORTA al CIOCCOLATO		65
Chocolate mousse cake.		
New GELATO HAAGEN-DAZS con ACETO BALSAMICO di MODENA INVECCHIATO 30 ANNI		120
1 scoop of Haagen-Dazs ice cream and 30 year old balsamic vinegar. A speciality.		

BEVANDE CALDE

Espresso	22
Coffee / Tea / Milk	30
Cappuccino / Latte / Mocca / Double Espresso / Chocolate	38
Caffe Borgia / Caffe Grappa / Caffe Irlandese	70
Ice Coffee / Ice Tea	35
Ice Cappuccino / Ice Latte / Ice Mocca / Ice Chocolate	40