

Cocktails

Blackberry Sangria
11/38
Skyy Strawberry vodka,
Blackberry brandy, Triple Sec,
Orange Juice & Red Wine

Peach Sangria **11/38**
SkyyPineapple vodka, Apricot
brandy, Peach Schnapps,
Orange Juice & White Wine

John Daly on Tap **12**
Hammer & Sickle, Iced Tea &
Lemonade

Maple Bourbon Sour **13**
Woodford Bourbon, maple
syrup, lemon juice

Grazie Rita **13**
Sauza Tequila, Amaretto
Disarrano, Triple Sec,
lime juice

Moscow Mule **12**
Hammer & Sickle Vodka &
Ginger Beer served in a copper
mug

The Spritz **13**
An Italian Staple
Aperol, Orange Bitters and
Prosecco

D’Autunno Mello **13**
Captain Morgan, Crown
Royal, Chambord, Apple
Puckers, lemon and
cranberry juice

La Stagione **12**
Hot Apple Cider, Captain Morgan,
Stoli Vanilla, homemade whipped
cream, fresh grated cinnamon

Mandorla al Chocolate
Caldo **10**
Dark Chocolate Cocoa, Tuaca,
Amaretto Di Saronò, Homemade
Whipped cream, Dark Chocolate
Shavings

Martinis

Cider Sidecar **13**
Hennessy, Cointreau, apple
cider, lemon juice

Pumpkin Martini **13**
Pumpkin Liquor, Baily’s, Stoli
Vanilla.

Limone di Beni **13**
HousemadeLimoncello,
Prosecco & sugar rim

Pomegranate Martini **13**
Stoli, Cointreau,&
pomegranate juice

Berries & Bubbles **13**
Hammer & Sickle vodka,
raspberries, lemon juice &
Prosecco

Espresso Martini **13**
Stolichnaya Vanilla,
Bailey’s, Kahlua
and Fresh Espresso

Wine

Sparkling
***Martini & Rossi Prosecco,**
Veneto, Italy - Split - 10
Luna Nuda, Italy - 38
Moët & Chandon Impérial,
Champagne, France -99
Dom Pérignon, Champagne,
France -298

Pinot Grigio
***◇Gazzera,** Sicily, Italy - 9/34
***Fetzer,** CA - 8/30
***Santa Cristina,** Trevenezie,
Italy -10/38
Conte Brandolini, Friuli, Italy -
39

Sauvignon Blanc
***Fetzer,** CA -8 / 30
Emmolo, Napa Valley, CA - 49
Cloudy Bay, Marlborough,
New Zealand - 59
Cakebread, Napa Valley, CA-
69

Chardonnay
***Pacific Standard,** Santa
Barbara, CA - 9 / 34 ◇
***J. Lohr “Riverstone,”** Arroyo
Seco, Monterey, CA - 10 / 38
Jordan, Alexander Valley,
Sonoma County, CA - 69

Antinori, Cervallo della Sala,
Umbria, Italy - 119
Riesling
***Fetzer,** CA - 8 / 30
Chateau St. Michelle, Cold
Creek, WA - 39
Rosé
***Carpineto,** DogajoloRose
Sangiovese, Italy- 10 / 38
***Peyrassol,** Côtes de Provence,
France - 13 / 49

***Beringer,** White Zinfandel,
CA - 7/ 26
Pinot Noir
***Robert Mondavi,** CA - 9 / 34
***Angeline Vineyards,** CA - 10
/ 38
BÖEN Wine, Pinot Noir, CA -
49

Merlot
***Fetzer,** CA - 8 / 30
***Decoy,** Sonoma County, CA -
14 / 54
Duckhorn Vineyards,
Carneros Napa Valley CA -89

Cabernet
Sauvignon
***Fetzer,** CA - 8/30
***◇Pacific Standard,** Santa
Barbara, CA - 10 / 38
***J. Lohr “Seven Oaks,”** Paso
Robles, CA -10 / 38
Bonanza, CA - 39
***Decoy,** Sonoma County, CA -
14 / 54
Silverado, Napa Valley, CA -
79

Jordan, Alexander Valley,
Sonoma County, CA -99
Faust, Napa Valley, CA -99
Caymus, Napa Valley, CA
(375ml) - 79
Caymus, Napa Valley, CA
(750ml) -149
Caymus, Napa Valley, CA (1L)
-179
Heitz Cellar, Napa Valley, CA
- 119
Bledsoe “Doubleback,” Walla
Walla Valley, WA -199
Opus One, Oakville, Napa
Valley, CA -399

Blends & Other Reds

***Casillero del Diablo,** Malbec,
Chile - 8 / 30
Masi, Campofiorin Valpolicella,
Veneto, Italy - 38
Di Filippo, Montefalco Rosso,
Umbria, Italy - 12 / 40
Sangiovese, Barbera,
Sagrantino

***Santa Cristina,** Chianti,
Sangiovese, Tuscany, Italy -11
/ 42
***Conundrum,** Petite Syrah,
Zin, Cabernet, CA - 12 / 49
Peppoli, Chianti,
Sangiovese,Tuscany Italy - 49
Tenuta di Frescobaldi,
Castiglioni, Italy - 49
Guado al Tasso “Il Bruciato,”
Bolgheri, Tuscany, Italy -52
Cabernet Sauvignon, Merlot,
Syrah

Terrabianca, Campaccio,
Tuscany, Italy -65
Sangiovese, Cabernet
Sauvignon
Rizieri, Barolo Docg, Italy - 69
Bledsoe “Family Wine,” Walla
Walla Valley, WA - 99
1 Liter - 119
Cabernet Sauvignon, Malbec,
Merlot, Petit Verdot

Masi, ‘Costasera’ Amarone
della Valpolicella , Italy -
99
Frescobaldi ‘Castelgiocondo’
Brunello di Montalcino Docg,
Italy - 129
Ornellaia, Le Serre Nuove,
Tuscany, Italy - 129
Opus One “Overture,” Napa
Valley, CA -199
Cabernet Sauvignon, Cabernet
Franc, Merlot, Malbec, Petit
Verdot

*By the glass ◇Carafe

Beer

Draft
3 Floyds
Straight Pale Ale 6.4%
IN 8
Allagash White
Belgian-style Wheat Ale 5.2%
ME 7
Blue Moon
Belgian-style WhiteAle5.4%
CO 6
Bud Light
Lager 4.2% MO 5
Downeast Cider
Rotating Tap Boston, MA 8
Goose Island
IPA 5.9% IL 6
Guinness Draught
Dry Stout 4.2% Ireland 7
Maine Beer Co.
Rotating Tap 7% + ME (12oz) 9
Peroni
Pale Lager 5.1% Italy 6
Stella Artois
Belgian Lager 5% Belgium 7
Sam Adams Seasonal
Rotating Tap 5.3% MA 6
Shipyard PumpkinHead
Cinnamon and nutmeg Ale
4.5% ME 7
Wormtown Be Hoppy
American IPA 6.5% MA 8

Bottles & Cans
Amstel Light
Lager 3.5% Netherlands 6
Bud Light
Lager 4.2% MO 4.50
Budweiser
Lager 5% MO 4.50

Coors Light
Lager 4.2% CO 4.50
Corona Extra
Lager 4.6% Mexico 6
Harpoon
IPA 5.9% MA 6
Heineken
Lager 5% Netherlands 6
Michelob Ultra
Lager 4.2% MO 5
Miller Lite
Lager 4.2% WI 4.50
Pabst Blue Ribbon
Lager 4.7% CA 4
Sam Adams
Boston Lager 5% MA 6
Stella Artois
Belgian Lager 5% Belgium 6
White Claw
Black Cherry, Mango,
Raspberry
Hard Seltzer 5% US 6

Spirits

Bourbon
Angel’s Envy -15
Basil Hayden’s -15
Blanton’s -15
Buffalo Trace -10
Bulleit -11
Eagle Rare -12
Evan Williams -8
George T. Stag -48
Knob Creek -13
Maker’s Mark -11
Orphan Barrel, “Rhetoric” 24yr
-39
Weller 12yr -18
Weller Special Reserve -15
William Larue Weller Bourbon -
60
Woodford Reserve -11

Reserve

~Pricing per ounce~

Old Rip Van Winkle 10yr -30
Van Winkle Special Reserve
12yr -45
Pappy Van Winkle Family
Reserve 15yr -60
Pappy Van Winkle Family
Reserve 20yr -75
Pappy Van Winkle Family
Reserve 23yr -90

Rye

Bulleit -11
Sazerac -10
Whistle Pig 10yr -16
Whistle Pig 15yr -42
Angel’s Envy Rye- 24

American/Canadian/Irish

Crown Royal -11
Jameson - 10
Scotch/Japanese
Chivas Regal 12yr -11
Johnnie Walker Black Label -13
Johnnie Walker Blue Label - 48
Glenfiddich Bourbon Barrel
Reserve 14yr- 16
Glenfiddich 15 yr Speyside -
19
Nikka Coffey Grain -18

Single Malt

Ardebg 10yr -16
Auchentoshan American Oak -
13
Auchentoshan Three Wood -18
Balvenie 12yr Doublewood -18
Glenlivet 12yr -14
Glenmorangie 10yr - 12.50
Glenmorangie Quinta Ruban -
16
Laphroaig 10yr -14
Macallan 12yr -16
Oban 14yr -18
Oban 18 yr - 36

Tequila

Sauza Silver - 9
Don Julio Blanco -16
Don Julio 1942 -32
Patron Silver -14
Gran Patron Platinum - 42

Lunch at Grazie

APPETIZERS

PUB PRETZEL 10
WHOLE GRAIN MUSTARD, CHEESE SAUCE
TRUFFLE PARMESAN FRIES 10
TRUFFLE PARMESAN, TRUFFLE SALT, WITH TRUFFLE AIOLI
SWEET POTATO FRIES 9
VANILLA POWDERED SUGAR, HONEY JALAPEÑO MAYONNAISE

CHICKEN WINGS OR TENDERS 12
YOUR CHOICE OF BUFFALO, BBQ OR SWEET & SOUR
FRIED CALAMARI 13
CHERRY PEPPERS, GARLIC AIOLI & MARINARA
ONION STRINGS 7
PARMESAN CHEESE, SPECIAL SAUCE

SALAD

RUGHETTA 12
ARUGULA, GOAT CHEESE, PECANS,
PEARS, BABY TOMATOES
CAESAR 10
ROMAINE, PARMESAN, HERBED CROUTONS
& HOUSE MADE CREAMY CAESAR DRESSING
BRAISED BEET SALAD 14
TRUFFLE RICOTTA, PECANS, GOAT CHEESE, CITRUS
VINAIGRETTE, TOPPED WITH CRISP QUINOA-GF

FARRO SALAD 13
BABY KALE, CRANBERRIES, GRAPE TOMATOES, SHAVED
PARMIGIANO, PISTACHIOS, BALSAMIC AND EXTRA VIRGIN
OLIVE OIL DRESSING

ADD ONS: **STEAK TIPS** 11 **SHRIMP** 9
 SALMON 11 **CHICKEN** 5

PIZZA

CHEESE 11
SAN MARZANO TOMATO, MOZZARELLA,
PARMESAN
PEPPERONI 15
SAN MARZANO TOMATO, ITALIAN
PEPPERONI, MOZZARELLA

MARGHERITA 15
SAN MARZANO TOMATO, FRESH MOZZARELLA,
FRESH BASIL, EVOO, MALDON SALT
ITALIAN SAUSAGE 16
SAN MARZANO TOMATO, MOZZARELLA, BROCCOLI,
PEPPERONCINO

SANDWICHES

19TH HOLE 14
1/2 LB BURGER, AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, CARAMELIZED ONIONS, FRENCH FRIES

GRILLED CHICKEN CLUB SANDWICH 12
LETTUCE, TOMATO, BACON & MAYONNAISE ON A BRIOCHE
BUN, FRENCH FRIES

MEATBALL PANINI 11
MOZZARELLA, ITALIAN PEPPERS & MARINARA ON
GRILLED SOURDOUGH, FRENCH FRIES

FISH & CRISP 12
BEER BATTERED HADDOCK, DILL TARTAR SAUCE, LETTUCE,
ONION, BRIOCHE BUN, FRENCH FRIES
SUBSTITUTE TRUFFLE FRIES, SWEET POTATO FRIES OR
ONION STRINGS FOR AN ADDITIONAL \$2

ENTREES

CHICKEN MILANESE 17
BREADED CHICKEN BREAST, ARUGULA, TOMATOES,
BALSAMIC REDUCTION & SHAVED PARMESAN
GRILLED SIRLOIN STEAK TIPS 18
SERVED W/ MASHED POTATO & VEGETABLES
BAKED HADDOCK 18
LIGHTLY BREADED, BAKED W/ WHITE WINE, LEMON
BUTTER, MASHED POTATOES & VEGETABLES
CHICKEN QUESADILLA 12
CHEESE, PEPPERS & ONIONS, SALSA, SOUR CREAM

BAKED MACARONI & CHEESE 15
FOUR CHEESE SAUCE & BREAD CRUMB CRUST
ADD LOBSTER 12
FISH N' CHIPS 16
BEER BATTERED HADDOCK W/ FRENCH FRIES &
COLE SLAW
PARMIGIANA ALLA GRAZIE 12
MEATBALL 5 CHICKEN 5 VEAL 8

DESSERTS

GELATO OF THE DAY 4/6/8
ASK YOUR SERVER FOR TODAY'S SELECTION

CANNOLI 6
SWEETENED RICOTTA & CHOCOLATE CHIPS



Antipasti

Antipasto all’Italiana | 26
Assorted Cured Italian Meats, Artisanal Cheeses, Frutta Mostarda (to Share) – gf

Parmigiana di Eggplant | 12
Mozzarella, Marinara, Parmigiano, Basil

Asparagus alla Bismarck | 15
Sunny Side Up Egg, Cacio e Pepe sauce, Toasted Hazelnuts, Truffle Salt, and Parmigiano

Beef Carpaccio | 15
Arugula, Citronette, Shaved Parmigiano, Caper Berry, Truffle Aioli, Crouton

Calamari Fritti | 13
Cherry Peppers, Garlic Aioli, Marinara

Mozzarella Fritta | 9
Handmade, Breaded Fresh

Mozzarella, Marinara

★Burratina | 14
Arugula, Grape Tomatoes, Fresh Prosciutto di Parma, Balsamic Reduction

Seared Tuna | 13
Sesame Seed Crust, Spicy Dipping Sauce, Creamy Wasabi, Crostini - gf w/o Crostini

Steamed Mussels | 14
Preserved Meyer Lemon, Pepperoncino, Capers in White Wine, Crostini, Fennel Pollen – gf w/o Crostini

Truffle Ricotta Bruschetta | 13
Truffle Ricotta, Truffle Honey, Bresaola, Fresh Basil, Toasted Hazelnuts

Insalate

Caesar | 10
Romaine, Radicchio, Parmigiano, Herbed Croutons, Housemade Creamy Caesar Dressing – gf w/o croutons

Rughetta | 12
Baby Arugula, Goat Cheese, Pears, Pecans, Tomato, Balsamic Vinaigrette- gf

★Braised Beet Salad | 14
Truffle Ricotta, Pecans, Goat Cheese, Citrus Vinaigrette, Topped with Crisp Quinoa – gf

★Farro Salad | 13
Baby Kale, Cranberries, Grape Tomatoes, Shaved Parmigiano, Pistachios, Balsamic and Extra Virgin Olive Oil Dressing

Add Ons: Chicken | 5 Salmon | 11
Shrimp | 9 Steak Tips | 11

Italian Classics

Meatball Trio | 9
Chilled Ricotta, Melted Mozzarella, and Traditional

Parmigiana alla Grazie | 12
Spaghetti, Sugo di Pomodoro, Parmigiano

Add: Chicken Cutlet | 5 Veal Cutlet | 8 Meatball | 5

Chicken Piccata | 17
Lemon Caper Sauce, Sautéed Vegetables, Mashed Potatoes

Primi

Lobster Ravioli | 23
Housemade Ravioli, Steamed Mussels in Admiral Sauce, Spinach Leaves, Tomato Concassé

Potato Gnocchi alla Bersagliera | 19
Broiled, Buffalo Mozzarella, Marinara, Fresh Basil

Tortellini alla Norcina | 19
Sweet Italian Sausage, Truffle Cream Sauce

Five Cheese Ravioli | 17
Vodka Sauce, Shaved Parmigiano

Tagliatelle alla Bolognese | 19
San Marzano Tomatoes, Classic Beef, Pork and Veal Ragu, Parmigiano

★Shrimp Scampi En Ceci | 20
Jumbo Shrimp, Roasted Grape Tomatoes, Ceci Puree, Spinach Leaves, Calabrian Chili over Tagliatelle

Cacio e Pepe | 17
Spaghetti, Pecorino Romano, Cracked Black Pepper

Orecchiette | 17
Sweet Italian Sausage, Crushed Red Pepper, Broccoli, Cherry Tomatoes, White Wine, Ricotta Salata

★Spicy Pork Ragu | 19
Kale, Stracciatella, Parmigiano over Fresh Fusilli

Chef’s Daily Risotto | MP can be made gluten free

Secondi

Salmone alla Griglia* | 23
Faroe Island Salmon, Chive Risotto, Sauteed Vegetables – gf

Broiled Swordfish* | 28
Caponata, Garlic Mashed Potatoes, Puttanesca Sauce, Grilled Lemon – gf

Tonno al Sesamo* | 27
Seared Yellowfin Tuna, Sesame seeded Crust, Ginger Risotto, Arugula, Sauteed Vegetables – gf

★Acqua Pazza | 29
Mussels, Shrimp, Haddock, Bok Choy in Spicy Tomato Lobster Broth, Crostini

Chicken Limone | 25
Sous Vide, Roasted, Preserved Lemon, Olives, Bacon Mashed Potatoes, Vegetables, Grilled Bok Choy – gf

Slow Braised Short Rib | 39
Parmesan Risotto, Saffron Reduction, & Asparagus – gf

Lamb Shank | 30
Garlic Mashed Potatoes, Lentils - gf

Filet Mignon* | 39
Garlic Mashed Potatoes, Grilled Romaine, Caramelized Shallots – gf

Add: Demi Glace | 3

Contorni

Sauteed Seasonal Greens with Garlic and Olive Oil | 7 – gf

Asparagus | 8 – gf

Double Garlic Mashed Potatoes | 8 - gf

Pizza Napoletana

Our pizza is made with imported 00 flour, water, salt, yeast and proofed for 48 hours.
Baked with a Fire-Kissed Crust

Margherita | 15
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Basil, EVOO, Maldon Salt

★Diavola | 18
San Marzano Tomato Sauce, Mozzarella, Italian Sausage, Imported Pepperoni, N’Duja Sausage, Olio Santo, Fennel Pollen

Italian Sausage | 16
San Marzano Tomato Sauce, Mozzarella, Broccoli, Pepperoncino

★●Vegetariana | 15
San Marzano Tomato Sauce, Eggplant, Mushroom, Broccoli, Cherry Tomato, Onion, Peppers, EVOO

★Salsicciotta | 17
San Marzano Tomato Sauce, Mozzarella, Sweet Italian Sausage, Mushrooms

Freschissima | 18
Truffle Ricotta Stuffed Crust, Mozzarella, Grape Tomato, Shaved Parmigiano, Basil, EVOO

Fig & Pecan | 17
Gorgonzola, Mozzarella, Prosciutto, Arugula, Parmigiano

Carbonara | 16
Mozzarella, Pancetta, Parmigiano, Crispy Prosciutto, Farm Fresh Egg

★Quattro Fromaggi | 17
Mozzarella, Gorgonzola, Swiss, Parmigiano, Truffle Honey

Add Prosciutto to any Pizza | 6 ●Pizza does not contain cheese

★ - New Item/Updated Item

A charge of \$3.50 may be added for any substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of anyone with food allergies in your party.

Every “gf” food item is naturally gluten free, or can be prepared so, to accommodate food sensitivities.
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Scan to view our menus online



Al Dolce

Tiramisu -8

Espresso soaked lady fingers, amaretto & mascarpone Cream

***Chocolate Tortino -11 gf**

Lava cake, crème anglaise, oreo crumbles, coffee gelato & coconut whipped cream

Cheesecake -8

Oreo crumbles, mixed berries & whipped cream

Gelato -4/6/8 gf

Ask your server for today's selection

Cannoli -6

Sweetened ricotta & Oreo crumbles

*Please allow extra time when ordering this dessert.

Cognac

Hennessy VS – 11
Hennessy VSOP – 17
Hennessy XO – 62
Rémy Martin VSOP – 13

Cocktails

Espresso Martini – 13

Stoli Vanil Vodka, Bailey's, Kahlua & Fresh Espresso

Chef Beni's

Housemade Limoncello

Creamy or Clear – 8

Rémy Martin Louis XIII

½ ounce – 90
1 ounce – 180
1 ½ ounce – 270

Dessert Wine

Graham's Ruby – 9
Graham's 10 yr. Tawny – 12

Digestif

Grand Marnier – 11
Grand Marnier Centenaire – 30
Amaro Averna – 9
Cynar – 8
Fernet Branca – 9
Romana Sambuca – 9
Romana Black – 9

Some Like it Hot

Italian Coffee – 10

Amaretto Disaronno, Tuaca, Coffee & Whipped Cream

Irish Coffee – 10

Jameson, Bailey's, Coffee & Whipped Cream