

Wine by the Glass

<u>Sparkling Wine/ Rose by the Glass</u>	Gls	Btl
Prosecco, Collabrigo, Veneto, Italy 'NV	7.95	37
Champagne, Nicolas Feuillatte, Reims, France NV	16.95	
Rose, Pico Marracio, Lavigone, Piemonte '18	10.95	45
<u>White Wine by the Glass</u>		
Riesling, Carl Graff 'Kabinett', Mosel, Germany '17	11.95	49
Sauvignon Blanc, Albino Armani, Trentino Alto-Adige, '17	12.95	53
Pinot Grigio, Giuliano Rosati, Friuli, Italy '17	8.95	37
Falanghina, Valla Matilde, Campania '18	12.95	53
Chardonnay, Duck Pond, Waluke Slope, WA '17	13.95	57
<u>Red Wine by the Glass</u>		
Cab/Merlot Blend, Foris, Rogue Valley, Oregon '15	10.95	45
Pinot Noir, Tortoise Creek, 'Mission Grove' CA '17	13.95	57
Chianti Classico, Piccini, Tuscany, '15	12.95	53
Barolo, Cascina del Torce, Piedmont '14	15.95	65
Malbec, Fincas las Moras, San Juan, Argentina '18	12.95	53
Cabernet, Lyle Thomas, CA '17	13.95	57
Cabernet, Bonanza by Caymus, Fairfield, CA	19.95	78

Italian White Wine by the Bottle

100a Sauvignon Blanc, Cakebread, Napa Valley	57
102 Pinot Grigio, Livio Felluga, Friuli-Venezia, '16	51
122 Vernaccia, Tenuta Le Calcinaie, San Gimignano, '18	32
135 Fiano d' Avellino, Mastroberardino, Campania, '15	42
100 Chardonnay, Rombauer, Carneros, Napa '16	91
101a White Blend, Conundrum, Rutherford, '15	61

Large Formats

234 Cabernet, Louis Martini, Napa, '12 1.5 liter	140
228 Cabernet, Faust, Napa Valley, '14 1.5 liter	220
266 Chianti, Castello di Ama '10 3 liter	375

Italian Red Wine by the Bottle

202 Pinot Nero, Peter Zemmer 'Rollhut', Alto Adige '16	38
203 Valpolicella, Allegrini, Veneto '17	30
204a Barolo, Carlo Revello e Figli, Piemont, '14	68
209 Rosso Blend, Tenute Fiorebelli 'Cabaletta' Veneto, '16	45
226 Barbaresco, Castello di Nieve 'Riserva', Piedmont '09	117
220 Taurasi, Mastroberardino 'Radici', Campania '13	98
240 Cabernet, Sansonina 'Evaluna', Lombardy '16	45

Chianti and Brunello

214 Brunello, La Colombina, Montalcino, Italy '13	78
208 Sangiovese, La Spinetta, "Il Nero" Toscana '15	40
221 Sangiovese, Chianti, San Felice, Gran Selezione '11	103
212 Sangiovese, Pegaia, Chianti Classico, '14	40
215 Sangiovese, Brancaia, Chianti Classico Riserva '12	70
207 Sangiovese/Merlot, Sette Ponti, 'Crognolo', Toscana, '16	67
218 Sangiovese/Merlot, Lucente by Luce Montalcino, '15	65

Worldly Reds

246 Petite Syrah, Stokes' Ghost, Monterey, CA '15	71
241 Zinfandel, Turley, 'Juvenile', Lodi, CA '16	46
235 Malbec Blend, Norton 'Privada', Argentina, '15	56
225 Cabernet, Daou 'Reserve', Paso Robles, '16	104
232 Cabernet, Stag's Leap 'Artemis', Napa, '16	109
231 Cabernet, Caymus Special Select, Napa Valley '14	270

Cocktails

Scarlotta	12.95
360 Lemon Vodka, Bilaro Amaro, Pama Liqueur, Fresh Blueberry Puree, Fresh Lemon	
Pomegranate Mule	11.95
Pearl Pomegranate Vodka, Pomegranate Juice, Fresh Lime Juice, Ginger Beer	
Grato at Dawn	13.95
Woodford Reserve Bourbon, Tortoise Creek, Pinot Noir	
Fresh Lemon Juice, Cherry Bitters	
Bulleit Rye Manhattan	14.95
Bulleit Rye, Martin Rossi Sweet Vermouth,	
Angostura Bitter, Brandied Cherry	
Port Old Fashioned	14.95
Old Overholt Rye Whiskey, Taylor Fladgate 10 Yr., Fresh Orange	
Red or White Sangria	9.95
Red or White wine, Orange Liqueur, Brandy	

Featured White Wine

Chardonnay, Duck Pond Waluke Slope, WA '17	13.95
Full bodied Chardonnay offering tropical fruit, citrus, and pineapple on the nose and palate. Rich in texture with a gentle acidity.	

Featured Red Wine

Cabernet, Lyle Thomas by Michael Pozzan, CA '16	13.95
Spicy and dark Cabernet, with aromas of espresso, black plum, and black currant. The long finish is perfumed with fresh vanilla bean	

Draft Beer

Ghost Pony Helles-Lager, Trap Rock Brewery	6.95
Hathor Red Amber Lager, Trap Rock Brewery	6.95

Bottled Beer

Moretti, Lager, Italy	5.95
Heineken, Lager, Netherlands	5.95
Amstel Light, Lager, Netherlands	5.95
Magnigy 'Vine Shine' IPA, New Jersey	8.95
Buckler, Non-Alcoholic Lager, Netherlands	4.95

Antipasti

Grato Bruschetta

fresh mozzarella, tomatoes, red onion, Italian bread, basil 9.⁹⁵

Eggplant Stack

basil crusted, sliced tomatoes, mozzarella, pomodoro, basil 9.⁹⁵

Grato's Meatballs

pomodoro, whipped ricotta, toasted Italian bread 10.⁹⁵

Fried Artichokes

paprika salt, pepper & lemon aioli 9.⁹⁵

Shrimp Griglia

sautéed spinach w/ lemon thyme vinaigrette 12.^{95 GF}

Calamari (RI)

spicy pomodoro, cherry peppers, charred lemon, smoked tomato aioli, fennel spice 10.⁹⁵

NJ Burrata

garlic-roasted NJ tomatoes, basil pesto, prosciutto, crostini 12.^{95 GF}

P.E.I Mussels

garlic, white wine broth, toasted Italian bread 12.^{95 GF}

Zuppe & Insalate

Tomato Bisque

basil, oil, crouton 6.⁹⁵

Minestrone Soup

seasonal vegetables, stewed tomatoes, parsley, white beans 6.^{95 GF}

Mediterranean Salad

tomato, mixed olives, feta cheese, cucumber red onion, peppers, EVOO, oregano, red wine vinegar 12.^{95 GF}

Tri Color Seasonal Salad

arugula, endive, radicchio, gorgonzola, apples, pinenuts, balsamic vinaigrette 12.^{95 GF}

Strawberry Spring Salad

asparagus, feta cheese, cherry tomatoes, mixed greens, balsamic vinaigrette 12.^{95 GF}

Caprese

mozzarella, local tomatoes, roasted pepper compote, balsamic reduction, basil pesto 10.^{95 GF}

Grato Sunday Salad

romaine, tomatoes, shaved carrots, red onion, mozzarella, oregano, EVOO, red wine vinegar 8.^{95 GF}

Grato Chopped Salad

pepperoni, fresh mozzarella, bell peppers, tomatoes, olives, lemon thyme vinaigrette 14.^{95 GF}

Caesar Salad

romaine, lemon, garlic, parmesan, house made croutons 8.^{95 GF}



Grato Salumi Board

soppressata, pepperoni, prosciutto, coppa,
fresh mozzarella, fontina,
grapes, pickles
14.^{95 GF}

Secondi

PRIME NY Strip

roasted potatoes, garnished with rosemary salt 29.^{95 GF}

Organic Chicken Marsala

parsley, grana, linguini pasta 21.⁹⁵

Organic Chicken Parmesan

basil, mozzarella, grana, linguine carbonara 21.⁹⁵

Veal Milanese

arugula, shaved grana, tomato, red onion, lemon thyme vinaigrette 24.⁹⁵

Frenched Chicken Breast

roasted potatoes, mixed greens, lemon thyme vinaigrette 24.^{95 GF}

Grilled Bone-In Pork Chop

roasted asparagus, served with a mustard cream sauce 27.^{95 GF}

Day-Boat Scallops

basil pesto risotto, crispy prosciutto 29.^{95 GF}

Pan Seared Halibut

roasted asparagus, served with a lemon butter sauce 29.^{95 GF}

Pan Seared Organic Salmon

spring pea puree with refreshing citrus-fennel salad 27.^{95 GF}

Pizza

Meatball Pie

Grato's meatballs, sliced onion 14.⁹⁵

Italian Pesto Pie

Ground sausage, basil pesto, crushed tomato, mozzarella 14.⁹⁵

Margherita

crushed tomatoes, fresh mozzarella, basil 12.⁹⁵

Pepperoni Pie

mozzarella cheese, tomato sauce, basil 13.⁹⁵

Primi

GF penne available

Lobster Ravioli

tomato cream sauce, fresh basil 24.⁹⁵

Grato's Orecchiette

ground sausage, breaded chicken, broccoli, red pepper flake, white wine, garlic, grana 18.⁹⁵

Rigatoni Bolognese

tomato ragù of beef, veal & pork, basil, grana 18.⁹⁵

Spaghetti Carbonara

diced pancetta, grana, egg, parsley 18.⁹⁵

Mushroom Truffle Ravioli

porcini cream sauce, grana cheese 24.⁹⁵

Tortellini Alla Panna

cheese filled, parmesan-cream, prosciutto, sweet peas 20.⁹⁵

Linguine & Clams

Garlic-wine sauce, lemon, Italian Bread 18.⁹⁵

Eggplant Parmesan

breaded eggplant, mozzarella, grana, basil pesto linguine 18.⁹⁵

Seasonal Risotto

seasonal vegetables, basil pesto, grana cheese, 18.^{95 GF}

Spaghetti & Grato Meatballs

pomodoro sauce, grana cheese and basil 18.⁹⁵

Contorni 6.^{95 GF}

Shaved Brussels lemon & red pepper flakes,

Broccoli garlic & olive oil

Mixed Olives with lemon zest, red pepper flakes, rosemary

Roasted Asparagus, grana cheese

Sauteed Spinach garlic & oil

Roasted Potatoes with Herbs