

### Wine by the Glass

<u>Sparkling Wine/ Rose by the Glass</u>	<u>Gls</u>	<u>Btl</u>
Prosecco, I Castelli, Veneto, Italy 'NV	8.95	37
Champagne, Nicolas Feuillatte, Reims, France NV	16.95	

### White Wine by the Glass

Riesling, Cascina Belmonte 'Firmamento', Italy '17	10.95	45
Sauvignon Blanc The Loop, Marlborough, NZ '18	12.95	53
Pinot Grigio, Giuliano Rosati, Friuli, Italy '17	8.95	37
Soave, Remo Farina, Veneto '18	10.95	45
Chardonnay, Pull Wines, Paso Robles, CA '16	13.95	57

### Red Wine by the Glass

Grenache/Syrah Blend, Millou, Languedoc, France '18	10.95	45
Pinot Noir, Bryant Hill, Central Coast, CA '18	13.95	57
Cabernet, DuSoil, Lodi CA '18	13.95	57
Chianti Classico, Bastioni, Collazzi '17	12.95	53
Cabernet Blend, Chalk Hill, Sonoma '16	14.95	65
Cabernet, Terra Valentine, Napa Valley '17	19.95	81

### White Wine by the Bottle

102 Pinot Grigio, Livio Felluga, Friuli-Venezia, '16	51
122 Vernaccia, Tenuta Le Calcinaie, San Gimignano, '18	32
101a White Blend, Conundrum, Rutherford, '15	61
124 Sauvignon Blanc, Jermann, Friuli, Italy '16	53
100a Sauvignon Blanc, Cakebread, Napa Valley, '17	63
100 Chardonnay, Rombauer, Carneros, Napa '16	91

### Large Formats

227 Cabernet, Stag's Leap 'Artemis', Napa, '14 1.5 Liter	245
234 Cabernet, Louis Martini, Napa, '12 1.5 liter	140
229 Cabernet, Frank Family, Napa Valley '13 1.5 liter	215
266 Chianti, Castello di Ama '10 3 liter	375

### Italian Red Wine by the Bottle

202 Pinot Nero, Peter Zemmer 'Rollhut', Alto Adige '18	38
203 Valpolicella, Allegrini, Veneto '17	30
209 Rosso Blend, TenuteFiorebelli 'Cabaletta' Veneto, '16	45
240 Cabernet, Sansonina 'Evaluna', Lombardy '17	45
242 Amarone, Famiglia Pasqua, Veneto '13	81
217 Sangiovese, Magliano, 'Sinnara' Toscana, 13	43

### 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 '13	103
212 Sangiovese, Pegaia, Chianti Classico, '15	40
215 Sangiovese, Brancaia, Chianti Classico Riserva '15	70
207 Sangiovese/Merlot, Sette Ponti, 'Crognolo', Toscana, '16	67
218 Sangiovese/Merlot, Lucente by Luce, Montalcino, '15	65
213 Brunello, Podere La Vigna, Brunello di Montalcino, Italy, '12	109
247 Cabernet/Merlot, Ceralte, Scire, Bolgheri, '17	39

### Worldly Wines

246 Petite Syrah, Stokes' Ghost, Monterey, CA '15	71
241 Zinfandel, Turley, 'Juvenile', Lodi, CA '17	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	119
238 Cabernet, Ghost Block Estate, Oakville, Napa '16	135
123 Crémant Rosé, Rosé d'Or, Bordeaux, NV	49
Cabernet, Caymus, Napa Valley, '16	179

### Cocktails

<i>Scarlotta</i>	12.95
360 Lemon Vodka, Pama Liqueur, Fresh Blueberry Puree, Fresh Lemon	
<i>Grato Mule</i>	11.95
Breckenridge Pear Vodka, Cranberry Juice, Fresh Lime Juice, Ginger Beer	
<i>Bulleit Rye Manhattan</i>	14.95
Bulleit Rye, Martini & Rossi Sweet Vermouth, Angostura Bitter, Brandied Cherry	
<i>Harvest Aperol Spritzer</i>	11.95
Prosecco, Aperol, Blood Orange Puree, Club Soda	
<i>Red Sangria</i>	9.95
Red wine, Orange Liqueur, Brandy	

### Featured White Wine

**Soave, Remo Farina, Veneto Italy '18 10.95**

With a bouquet of delicate nuances of Sambuca, peach flowers, sage and white pepper. Presents tastes of fruity apples and pineapple with a mineral undertone

### Featured Red Wine

**Grenache/Syrah Blend, Millou, Languedoc, France '18 10.95**

Notes of ripe black cherry and huckleberry, supported by hints of espresso and spice

### Draft Beer

Ghost Pony Helles-Lager, Trap Rock Brewery	6.95
Hathor Red Amber Lager, Trap Rock Brewery	6.95
New England IPA, Trap Rock Brewery	7.95

### Bottled Beer

Moretti, Lager, Italy	5.95
Heineken, Lager, Netherlands	5.95
Amstel Light, Lager, Netherlands	5.95
Magnify Vine Shine IPA, New Jersey	8.95

## Antipasti

### NJ Burrata

*Garlic-Roasted Plum Tomatoes, Basil Pesto, Prosciutto, Crostini 12.<sup>95 GF</sup>*

### Eggplant Stack

*Herb Crusted, Campari Tomatoes, Fresh Mozzarella, Basil 9.<sup>95</sup>*

### Grato's Meatballs

*Beef, Veal, Pork, Pomodoro, Whipped Ricotta, Toasted Italian Bread 10.<sup>95</sup>*

### Fried Artichokes

*Lemon Aioli 9.<sup>95</sup>*

### Shrimp al Fórnó

*Roasted Mushrooms, Garlic, Lemon, Parsley, Potatoes, EVOO 13.<sup>95 GF</sup>*

### Calamari (RI)

*Spicy Pomodoro, Cherry Peppers, Lemon, Smoked Tomato Aioli 10.<sup>95</sup>*

## Family Style (Serves 6-8 Guests)

### Calamari (RI)

*Spicy Pomodoro, Cherry Peppers, Lemon, Smoked Tomato Aioli 24.<sup>95</sup>*

### Grato's Meatballs

*Beef, Veal, Pork, Pomodoro, Whipped Ricotta, Toasted Italian Bread 22.<sup>95</sup>*

### Fried Artichokes

*Lemon Aioli 19.<sup>95</sup>*

### Tri Color Seasonal Salad

*Endive, Radicchio, Arugula, Ricotta Salata, Apples, Sunflower Seeds 18.<sup>95 GF</sup>*

### Grato Sunday Salad

*Romaine, Tomatoes, Shaved Carrots, Red Onion,*

*Fresh Mozzarella, Oregano, EVOO, Red Wine Vinaigrette 18.<sup>95 GF</sup>*

### Caesar Salad

*Romaine, Lemon, Garlic, Grana, Croutons 17.<sup>95 GF</sup>*

## Zuppe & Insalate

### Tomato Bisque

*Basil, Crouton 6.<sup>95</sup>*

### Minestrone Soup

*Root Vegetables, Tomatoes, Parsley, White Beans 6.<sup>95 GF</sup>*

### Tri Color Seasonal Salad

*Endive, Radicchio, Arugula, Ricotta Salata, Apples, Toasted Sunflower Seeds 9.<sup>95 GF</sup>*

### Grato Sunday Salad

*Romaine, Tomatoes, Shaved Carrots, Red Onion, Fresh Mozzarella, Oregano, EVOO, Red Wine Vinaigrette 8.<sup>95 GF</sup>*

### Caesar Salad

*Romaine, Lemon, Garlic, Grana, Croutons 8.<sup>95 GF</sup>*



## Salumi & Formaggio 16.<sup>95</sup>

*Fresh Mozzarella- Basil Pesto*

*Tellagio- Olive Tapenade*

*Gorgonzola Dolce'- Nutella*

*Prosciutto d Parma, Coppa, Pepperoni*

## Secondi

### Grilled 16oz Cowboy Steak

*Hot Cherry Peppers, Potatoes, Grilled Balsamic Onions 38.<sup>95 GF</sup>*

### Chicken Marsala

*Roasted Mushrooms, Parsley, Linguini, Cream 21.<sup>95</sup>*

### Chicken Parmesan

*Basil, Mozzarella, Grana, Linguine Pomodoro 21.<sup>95</sup>*

### Veal Milanese

*Arugula, Tomato, Grana, Balsamic Glaze 24.<sup>95</sup>*

### Grilled Pork Chop

*Butterflied, Broccoli Rabe, Roasted Chickpeas, Sweet Potato 27.<sup>95 GF</sup>*

### Day-Boat Scallops

*Basil Pesto Risotto, Crispy Prosciutto 29.<sup>95 GF</sup>*

### Pan Seared Halibut

*Asparagus, Lemon Butter Sauce 29.<sup>95 GF</sup>*

### Grilled Atlantic Salmon

*Sicilian Black Lentils, Root Vegetables 27.<sup>95 GF</sup>*

## Pizza

### Pizza Bianca

*Ricotta, Mozzarella, Grana, Broccoli Rabe, Radicchio 13.<sup>95</sup>*

### Pesto Pie

*Ground Sausage, Basil Pesto, Crushed Tomato, Mozzarella 14.<sup>95</sup>*

### Margherita

*Crushed Tomatoes, Fresh Mozzarella, Basil 12.<sup>95</sup>*

### Pepperoni Pie

*Mozzarella Cheese, Tomato Sauce 13.<sup>95</sup>*

### Garbage Pie

*Pepperoni, Sausage, Meatballs, Onions, Tomato, Mozzarella 15.<sup>95</sup>*

## Primi

*\*GF (Gluten Free) penne available\**

### Grato's Orecchiette

*Ground Sausage, Breaded Chicken, Broccoli, Chili Flake, White Wine, Garlic, Grana 18.<sup>95</sup>*

### Rigatoni Bolognese

*Tomato Ragù of Beef, Veal & Pork, Basil, Ricotta 18.<sup>95</sup>*

### Spaghetti Carbonara

*Diced Pancetta, Grana, Egg, Basil 18.<sup>95</sup>*

### Tortellini Alla Panna

*Cheese Filled, Grana-Cream, Prosciutto, Peas 20.<sup>95</sup>*

### Spicy Spaghetti with Shrimp & Crab

*Pomodoro, Fresh basil 21.<sup>95</sup>*

### Eggplant Parmesan

*Breaded Eggplant, Basil, Mozzarella, Grana, Linguine Pomodoro 18.<sup>95</sup>*

### Ricotta Gnocchi

*Roasted Mushroom, Caramelized Onions, Baby Spinach, Goat Cheese 18.<sup>95</sup>*

## Contorni 6.<sup>95 GF</sup>

*Roasted Brussel Sprouts, Pancetta*

*Broccoli Rabe, Roasted Garlic, EVOO*

*Asparagus Grana Cheese*

*Sautéed Spinach, Roasted Garlic, EVOO*

*Roasted Potatoes with Herbs*

*Sicilian Black Lentils and Root Vegetables*