

Grasso's

Where Great Food and Great Music Live



GRASSO'S PRIXE FIXE MENU

Starting February 23rd Until May 20th | \$49 Per Person

[Sunday to Wednesday] not offered Holiday Weekend or LIRW

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | Additional Tax+ Beverages + Gratuity |
No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

IMPORTED BURRATA (GF)

*Tomato, Roasted Peppers, Soppressata,
Baby Arugula, Sweet Balsamic Drizzle*

BAKED LITTLE NECK CLAMS

Panko, Lemon White Wine

FOUR CHEESE SACCHETTONI

Garlic Cream Sauce, Fresh Lobster Meat

CLASSIC CAESER SALAD

*Romaine, Toasted Herb Croutons,
Parmesan Crisp*

GAIL'S GRILLED PEAR (GF)

*Boston Bibb Lettuce, Blue Cheese,
Candied Walnuts, Hazelnut Vinaigrette*

SPECIALS

SUNDAY - \$10 bring your own wine
corkage fee

MONDAY - \$10 Glass Red or White

WEDNESDAY - \$40 Bottle Red or White

ENTREES

FISH OF THE DAY

Ask your Server

FILET BRANZINO (GF)

*Pan Seared, Tomatoes, Capers,
Basmati Rice, Sautéed Spinach*

LOLLIPOP LAMB CHOPS & SHRIMP
(GF)

Grilled, Wild Mushroom Risotto, Vegetable Medley

BONELESS SHORT RIBS (GF)

*Braised, Chipotle Maple Glace,
Yukon Gold Mashed Potatoes, Vegetable Medley*

PORK CHOP PROVENCAL

*pounded out, Lightly Breaded, Fontina,
Zucchini, Cherry Tomatoes, Garlic,
Cabernet Shallot Demi Glace, Yukon Gold
Mashed Potatoes, Vegetable Medley*

ZUCCHINI LINGUINE (VEGAN & GF)

*Butternut Squash, Cauliflower, Mushrooms,
Spinach EVOO, White Truffle Essence*

DESSERT

WHITE CHOCOLATE BREAD PUDDING WITH VANILLA GELATO

TRIPLE CHOCOLATE MOUSE CAKE WITH WHIP CREAM