

Dinner Menu

Grasso's

Where Great Food and Great Music Live

STARTERS

- Grilled Shrimp Skewers (GF)**
Two Skewers Tossed in Pesto & EVOO,
On a Bed of Grilled Lemons **18**
- Pulled Chicken Empanadas**
Sautéed Bell Peppers & Onions
Roasted Tomatillo & Avocado Aioli **16**
- Grilled Hearts of Artichokes
(GF & Vegan)**
Roasted Peppers & Grilled Zucchini &
Asparagus, Balsamic Glaze **18**
- Burrata Ravioli**
Roasted Corn, Prosciutto di Parma
Brown Butter Sage, **18**
- Prince Edward Island Mussels**
Thai Red Curry, Coconut Milk
Touch of Cream **14**



Live Music!
Five Nights a Week
Wednesday – Sunday
Grassosrestaurant.com

SALADS

- Salad for Two – **18**
- Grasso's Watermelon (GF)**
Baby Arugula
Grapes, Cucumbers, Feta Cheese,
Citrus Vinaigrette **14**
- Gail's Grilled Peach (GF)**
Boston Bibb Lettuce, Blue Cheese & Candied
Walnuts, Hazelnut Vinaigrette **14**
- Classic Caesar**
Romaine, Toasted Herbs Croutons,
Parmesan Crisp **12**
- Roasted Beet Tartare (GF)**
Shallots, Capers & Goat cheese, Mesclun
Greens, Lemon vinaigrette **14**

Add Chicken **+7** Add Shrimp or Salmon **+9**

MAIN COURSE

- Grilled Jumbo Shrimp (GF)**
Tarragon Tomato Beurre Blanc
Basmati Rice, Sautéed Spinach **34**
- * Grilled Atlantic Salmon (GF)**
Quinoa with Roasted Sweet Corn, Beets, Bell Peppers
Tzatziki Sauce **32**
- Pork Chop Milanese**
Lightly Breaded., Balsamic Glaze
Charred Sweet Corn, Baby Arugula, EVOO, Lemon **30**
- Long Island Duck (GF)**
Roasted Twice 1/2 Duck
Bourguignon Raspberry Sauce, Crispy Skin
Mushroom Risotto **38**
- Organic Chicken Breast (GF)**
Pan Seared, Thyme Jus
Basil Yukon Gold Mash Potatoes, Asparagus **28**

- Classic Cioppino**
Little Neck Clams, Calamari
Prince Edward Island Mussels, Shrimp
Fish of The Day, Light Tomato Broth
Garlic Crostini's **34**

- Zucchini Linguine (Vegan & GF)**
Cherry Tomato, Rainbow Swiss Chard, Roasted Corn
Garlic & EVOO, White Truffle Essence **26**

- Fresh Paccheri Pesto Marinara**
Toasted Pine nuts & Creamy Black Truffle Burrata **26**

- Fresh Cavatelli Bolognese**
Classic Meat Ragu with Beef, Pork & Veal **26**

- Fresh Fusilli Avellinesi**
Sweet Morsels of Maine Lobster Meat, Shrimp
Sweet Peas, Asparagus, Cognac Cream Sauce **32**

All Pastas Can Be Made with Zucchini Linguini **+\$2.00**

*Wagyu Burger

Apple Smoked Bacon, Cheddar Cheese & Brioche Roll, Steak Fries **22**

Chicken Parmesan

Lightly Breaded, Fontina Cheese, Light Tomato Sauce, Over Linguini **26**

Grasso's Turkey Burger

Sautéed Mushrooms, Onions, Fontina Cheese & Brioche Roll, Steak Fries **20**

Summer Flat Bread Pizza

Pesto, Prosciutto Di Parma, Ricotta, Cold Baby Arugula Balsamic Drizzle **16**

Flat Bread with Trio of Spreads
Chickpea Humus, Honey Truffle Ricotta
Olive Tapenade **10**

SIDES

Parmesan Truffle Steak Fries (GF) **14**

Lobster Mac & Cheese **18**

Grilled Artichokes (Vegan & GF) **14**

Pesto Risotto (GF) **12**

(GF) = Gluten Free

This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness



Excellent



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