

Trattoria Grasso

1994



STARTERS

LOCAL LITTLE NECK

16

CLAMS OREGANATA

Seasoned breadcrumbs, Garlic, Lemon
White Wine

GRILLED CALAMARI (GF)

16

Baby Arugula, Celery, Capers, Tomatoes

EGGPLANT PARMESAN

14

Lightly Breaded, Marinara Sauce, Fontina

SALADS

MIXED GREENS (GF)

Mesclun Greens, Roasted Beets, Grilled Zucchini,
Tomato, Onion, Goat Cheese, Lemon Vinaigrette

TRICOLORE (GF)

12

Arugula, Endive, Radicchio, Capers, Tomato,
Goat Cheese, Lemon Vinaigrette

COLD ANTPASTO (GF)

16

Burrata, Tomatoes, Roasted Red Peppers,
Sopressata, Calamata Olives

SALAD FOR TWO \$18

ENTREES

LINGUINI CARBONARA

24

Pancetta, Peas, Touch of Cream, Parmesan

PACCHERI PUTTANESCA

24

San Marzano Tomatoes, Olives, Capers,
Anchovies, Garlic, Pepperoncino, Extra Virgin
Olive Oil

PENNE ALLA VODKA

22

Chicken, Light Tomato Sauce, Touch of Cream

MUSHROOM RISOTTO (GF)

24

Grilled Shrimp, Sundried Tomatoes, Shaved
Parmigiano, Truffle Oil

LINGUINE ALLA VONGOLE

24

Basil, Garlic, lemon White wine

FETUCINI FRUTTI DI MARE

30

Calamari, P.E.I Mussels, Clams, Shrimp, Garlic,
Touch of Tomato Broth

PAELLA RISOTTO (GF)

28

Chicken, Shrimp, Chorizo, Peas,
Light Tomato Sauce

FLOUNDER & SHRIMP FRANCISE

34

Egg Battered, Lemon White Wine
Basmati Rice Sautéed Spinach

FILET OF BRANZINO (GF)

36

Capers & Tomatoes

Basmati Rice Sautéed Spinach

CHICKEN VALDOSTANO

25

Lightly Breaded, Prosciutto di Parma,
Fontina, Mushroom Demi- glacé,
Yukon Gold Mashed Potatoes, Vegetable Medley

CHICKEN PICCATA (GF)

25

Artichoke, Capers, Shallot Lemon White Wine

VEAL MARGHARITA

34

Lightly Breaded, Light Tomato,
Fontina, Served over Linguine

VEAL SORRENTINO (GF)

34

Sauteed, Topped with Eggplant, Prosciutto di
Parma, Mozzarella, Touch of Tomato, Demi
Glacé,

GRILLED ANGUS STEAK

38

FLORENTINE (GF) *

Fresh Rosemary, Sage, & Thyme, Touch of Demi
Glacé, Roasted Potatoes, Vegetable Medley