

Classic Sundays

Grasso's

Where Great Food and Great Music Live



Starters

EGGPLANT ROLLATINI - \$14

*Spinach, Ricotta, Gorgonzola,
Parmesan, Fontina, Marinara*

LOCAL LITTLE NECK CLAMS

OREGANATO - \$15

*Seasoned Breadcrumbs, Garlic,
Lemon White Wine*

PRINCE EDWARD MUSSELS

POSILLIPO (GF) - \$14

Mild Spiced, Marinara Sauce

GRILLED CALAMARI (GF) - \$16

*Fresh Tomato Bruschetta,
Baby Arugula, Extra Virgin Olive Oil,
Lemon, Balsamic Glaze*

SHRIMP DIJON - \$16

*Puff Pastry, Dijon Mustard, White Wine,
Touch Of Cream*

Salads

GRASSOS SALAD (GF) - \$12

*Roasted Beets, Cherry Tomato, Red Onion,
Celery, Kalamata Olives, Lemon Vinaigrette*

CAPRESE SALAD (GF) - \$14

*Fresh Mozzarella, Tomato
Zucchini, Roasted Pepper, Soppressata*

JARDINIÈRE SALAD (GF) - \$12

*Arugula, Endive, Radicchio, Goat cheese
Capers, Tomato, Grasso's Vinaigrette*

Add Chicken +7 Add Shrimp or Salmon +9

Entrees

CHICKEN VALDOSTANO - \$24

*Lightly Breaded, Prosciutto di Parma,
Fontina, Mushroom Demi Glace,
Yukon Gold Mash Potatoes, Vegetable Medley*

CHICKEN PICCATA (GF) - \$24

*Sauteed, Capers, Artichoke, Lemon, White,
Basmati Rice, Vegetable Medley*

SHRIMP PARMIGIANA - \$30

*Lightly Breaded, Light Tomato Sauce, Fontina,
Served over Linguini*

FLOUNDER & SHRIMP FRANCHISE \$30

*Egg Battered, Lemon, White Wine,
Basmati Rice, Sauteed Spinach*

PORK CHOP PROVENCAL - \$29

*Lightly Breaded, Melted Fontina Cheese, Sauteed Garlic,
Zucchini, Basil, Cherry Tomato, Roasted Potatoes*

Pastas & Risottos

FARFALLE - \$22

Spinach, Gorgonzola, Marinara

GLUTEN FREE PENNE ALA PINA \$27

*Shrimp, Kalamata Olives, Fresh Mozzarella
Light Tomato Sauce*

PAPPARDELLE BOLOGNESE - \$22

*With Imported Burrata
Classic Meat Ragu of Veal, Pork & Beef*

LINGUINE CLAM - \$22

*Little Neck Clams
Light Tomato or Garlic, White Wine*

CAVATAPPI - \$26

Braised Short Ribs, Honey Truffle Ricotta

PENNE ALA VODKA WITH CHICKEN - \$22

Light Tomato Sauce, Touch of Cream

PORCINI MUSHROOM & ASPARAGUS

RISOTTO (GF) - \$24

Shaved Parmigiano Cheese

PAELLA RISOTTO (GF) - \$24

Chicken, Shrimp, Chorizo, Peas, Light Tomato Sauce

LINGUINI FRUTTI DI MARE - \$27

*Calamari, Prince Edward Island Mussels
Shrimp, Garlic, Touch of Tomato*

Substitute Zucchini Linguini + \$4

CHICKEN SEMI FREDDO - \$24

*Lightly Breaded or Grilled
Baby Arugula, Fresh Mozzarella, Red Onion,
Cherry Tomato, Balsamic Glaze, Lemon Vinaigrette
Roasted Potatoes, Vegetable Medley*

CHICKEN PARMIGIANA - \$24

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

SHRIMP SCAMPI - \$30

*Toasted Seasoned Bread Crumbs,
Garlic, Lemon, White Wine,
Saffron Risotto, Sauteed Spinach*

PARMESAN ENCRUSTED FLOUNDER \$28

*Fresh Tomato Tarragon Beurre Blanc,
Saffron Risotto, Vegetable Medley*

SALMON ENTRÉE \$29

*Panko, Dijon Mustard Encrusted, Lemon, White Wine,
Saffron Risotto, Vegetable Medley*