

graziano's family style menu

for parties of 8 or more

two courses

\$21.95

(Not available weekends)
choice of one appetizer
choice of one salad
choice of one pasta
choice of one entree

add a dessert for \$2.00 p/p
coffee and soft drinks \$3.00 per person.
kids 5-12 \$12.95 per person

three courses

\$24.95

choice of one appetizer
choice of one salad
choice of two pastas
choice of two entrees
choice of one dessert

add coffee, tea and soft drinks
\$3.00 per person
kids 5-12 \$14.95 per person

full family style

\$27.95

choice of two appetizers
choice of two salads
choice of two pastas
choice of two entrees
choice of two desserts

add coffee, tea and soft drinks
\$3.00 per person
kids 5-12 \$17.95 per person

11.25% sales tax and 18% gratuity are extra

appetizers

fried calamari, marinara & cocktail sauce

**toasted fresh mozzarella
bruschetta**

toasted ravioli

stuffed arancini spinach, ricotta, parmesan

margherita pizza fresh mozzarella, basil

graziano pizza

barbecue chicken pizza

maribella pizza diya cheese (vegan)

montagna pizza prosciutto & arugula

salads

graziano's house salad balsamic dijon

caesar salad, creamy caesar dressing,

organic mixed greens, balsamic vinaigrette

chopped salad, gorgonzola - blue cheese dressing

caprese tomato, basil, fresh mozzarella, arugula

olive oil, balsamic glaze (add \$2.00 per person)

pasta

gluten free pasta \$1.00 additional

spaghetti marinara fresh basil (vegan)

bow tie pasta with vodka sauce

rigatoni sausage and peppers

hand made spinach ravioli alfredo sauce

baked ziti chicken ragu

fettuccine with four cheeses

baked mostaccioli fresh basil, mozzarella cheese

five layer lasagna, meat or marinara sauces

spaghetti meat sauce

penne vegetables (vegan) aglio olio

linguini pescatore (add \$3.00 per person)

angel hair with shrimp (add \$3.00 per person)

entrees

chicken marsala mushrooms and marsala

chicken parmesan

wood roasted chicken (gf) on the bone

all beef meatballs

italian sausage and peppers (gf)

eggplant parmesan

chicken limonese lemon, butter, white wine

chicken vesuvio (gf) green peas, garlic, white wine

wood roasted pork loin (gf) pan gravy

pan roasted whitefish (gf) (\$3.00 per person)

veal parmesan (add \$3.00 per person)

wood roasted salmon (gf) (add \$3.00 per person)

vegetables

each vegetable selection is an additional \$1.00 per person.

roasted or mashed potatoes

fresh spinach oil and garlic,

steamed broccoli, oil and garlic

seasonal vegetables oil and garlic

desserts

tiramisu

apple crostata, vanilla gelati caramel sauce

chocolate sambuca cake

profiteroles vanilla ice cream, hot fudge

spumoni or hot fudge sundae

messy sundae, chocolate and caramel

beverages

coffee and soft drinks (per person) 3.00

house wine by the bottle 750 ml 26.00

for more information please contact Jake, Gaby or Steve
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graziano's
brick oven pizza

chicago's original wood fired pizza since 1994