

Grassa Gramma Dinner Menu

Antipasti

Basket of Homemade Breads

Fresh baked breads & whipped anchovy butter ~ our compliments

Piatta di Formaggio

Three Italian cheeses, homemade seed crackers, seasonal fruit jam, raw honey 14

Three Prosciuttos

Local country ham, Prosciutto di Parma, Speck Ham 18

Roasted Cauliflower & White Bean Dip

Roasted garlic flatbread, basil-chive pesto, pine nuts 11

Beets & Burrata

Hazelnuts, mint salsa verde 15

Insalate

Grilled Caesar

Hearts of romaine, toasted pumpkin seeds, Reggiano Parmigiano, anchovy bread crumbs 12

Rucolo

Baby arugula, speck ham, fresh fig, buttermilk ricotta, fennel, blood orange vinaigrette 8 / 12

Primi

Gnocchi

Gorgonzola, toasted walnuts 12

Tomatoes Bruschetta

Marinated, chopped, and conserva tomatoes 12

Meatballs & Polenta

Mildly spicy marinara, shaved Reggiano Parmigiano, grilled focaccia 12

Prime Beef Crudo

Smoked egg salad, truffle, marrow, parsley, horseradish 18

Atlantic Calamari

Marinara, lemon aioli 16

Grilled Asparagus

Egg white, lemon, tonnato sauce

Farro

Baby kale, asparagus, celery, red onion, golden raisin, parsley, pecorino Romano, 12-year aged balsamic 8 / 12

Spinaci

Prosciutto, salami, avocado, sliced pear, celery, gorgonzola, reduced balsamico 14

Ravioli

porcini, truffle cream sauce 21

Pizza

Margherita

Fresh mozzarella, basil, garlic, marinara 15

di Carne

Country ham, pork sugo, chorizo, bacon, pickled jalapeno, spicy marinara, mozzarella 19

Verde

Spinach, roasted garlic, rosemary, mozzarella, ricotta 17

Spaghetti

Cacio e Pepe

Reggiano Parmigiano, black pepper 17

Aglione e Olio

Olive oil from Parma, blanched garlic, chili flake, grana padano 17

La Paste

Lasagna Verde

Braised beef ragu, spinach, ricotta, bechamel 18

Pappardelle

Traditional braised beef ragu, chanterelle mushrooms, full-bodied red wine-tomato sauce 25

Risotto al Frutti di Mare

Fresh seafood and shellfish 36

Pepperoni

White onion, San Marzano tomato sauce, mozzarella, Parmesan 18

Funghi

Exotic mushrooms, shallot, fresh herbs, white truffle oil, mozzarella, Parmesan 17

Alsation

Uncured bacon, roasted garlic cream sauce, white onion, fontina, taleggio 19

Carbonara

Uncured pork belly, egg yolk, parsley, Porcini breadcrumbs, Pecorino Romano 21

Meatballs

Spicy marinara, shaved Reggiano Parmigiano 21

Bucatini all'Amatriciana

Guanciale, red wine, plum tomato, Fresno chili, Romano cheese 22

Rigatoni

Ragu of beef and pork, nutmeg, white wine, ricotta salata 29

“Little Ears” Orecchiette

Homemade sausage, pancetta, rapini, golden raisin, chili flake, extra virgin olive oil 22

Bistecca

Prime Grade New York Strip

Sous vide, roasted potato, grilled asparagus
& radicchio, gorgonzola butter 44

Filetto

Prime filet mignon, sauteed spinach,
caramelized shallots, sage, red wine 40

Carni

Veal Scallopini

Breaded veal cutlets, white chocolate
macaroni & cheese 28

Chicken Massimo

Roasted half-chicken, smashed potatoes,
spinach, fig-balsamic glaze 24

Pesci

Fresh Pacific Halibut Brodo

Grilled prawns, saffron-tomato broth, orzo,
prosciutto, grilled focaccia 29

Shellfish Scampi

Prawns, crab, scallop, garlic, white wine,
fresh herbs, grilled focaccia 32

Contorni

Grilled Asparagus 6

Garlic-Chili Rapini 6

Salted Smashed Potatoes 6

Garlic-Cheese Bread 6

Sauteed Spinach 6

Sauteed Wild Mushrooms 7

Fermented Green Tomatoes 7

Grilled Prawns (2) 8