

Grassa Gramma

Antipasti

Basket of Homemade Breads

Fresh baked breads & whipped butter & olive oil
~ first basket, our compliments

Roasted Cauliflower-Pesto Dip

Pureed with cannellini beans, roasted garlic flatbread,
basil-chive pesto, pine nuts 9

Artichoke Fonduta

Artichoke hearts, spinach, roasted garlic, fontina, parmesan,
fresh-baked flatbread 12

Fritto Misto

Atlantic calamari, gulf shrimp, green beans, marinara, aioli 14

Local Ham & Cheese Plate

Local ham, local cheese, house mustard, grilled bread 15

Wood Fired Scampi

Shrimp, scallop, garlic, lemon, butter, chili, grilled bread 15

Autumn Caprese

Roasted acorn squash, hand-pulled mozzarella curd,
hazelnuts, poached golden raisins, orange blossom honey 13

Tomatoes Bruschetta

Marinated heirloom cherry tomato, tomato conserva, basil,
balsamic, grilled bread 9

Meatballs & Polenta

Marinara, shaved Reggiano Parmigiano, grilled focaccia 12

Arancini

Fried risotto balls, porcini mushroom, pecorino Romano,
marinara sauce 9

Insalata

Grilled Caesar

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

Harvest Vegetable

Squash, sweet potato, carrot, parsnip, red onion, crimini,
sage chicories, soft herbs, bottarga, creme fraiche

Farro

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

Spinaci

Prosciutto, sliced pear, celery, gorgonzola,
reduced balsamico 9

Primi

Gnocchi

Brown butter, crispy sage, toasted hazelnuts 12

Ravioli

porcini, Pecorino Romano, truffle cream sauce 21

Wood-Fired Pizze

Nonna Maria!

San Marzano tomato sauce, fresh mozzarella, basil 15

Bronx Tale

San Marzano tomato sauce, sausage, country ham, bacon,
white onion, mozzarella 19

The Cry Baby!

Bechamel, spinach, roasted garlic, rosemary, mozzarella,
ricotta 17

Brooklyn's Finest

San Marzano tomato sauce, pepperoni, shaved white onion,
mozzarella, Parmesan 18

The Confessional

Bechamel, exotic mushrooms, shallot, fresh herbs, white
truffle oil, mozzarella, Parmesan 17

The Bootlicker

Bechamel, speck ham, roasted garlic, white onion, taleggio 19

Dean-O!

San Marzano tomato sauce, eggplant, mushroom, red onion,
ricotta, Reggiano Parmigiano 20

Pig & Fig

Speck ham, fig jam, asparagus, mozzarella, Taleggio cheese,
fresh arugula 22

Additional Toppings

Roasted garlic / fresh arugula / pickled fresno chilies (2)
Farm egg / white anchovy fillets / smoky bacon / crispy potato confit (3)
Country ham / pork sausage / smoked mozza / mushrooms (4)

Pizza substitutions politely declined

Spaghetti

Cacio e Pepe

Reggiano Parmigiano, black pepper 21

Puttanesca

Olive, caper, anchovy, chili flake, garlic, basil, San Marzano tomato sauce 22

Pomodoro

Plum tomato, basil, garlic 19

Meatballs

Spicy marinara, shaved Reggiano Parmigiano 24

La Paste

Gluten-Free penne noodles available.

Lasagna

Braised beef ragu, spinach, ricotta, bechamel, marinara 22

Garganelle

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

Risotto al Frutti di Mare

Jumbo scallops, tiger shrimp, pancetta bacon, white wine, herbs, grilled bread 30

Bucatini all'Amatriciana

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

Tagliatelle Bolognese

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

“Little Ears” Orecchiette

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

Chitarra Carbonara

Crisp pancetta bacon, egg yolk, parsley, Porcini breadcrumbs, Pecorino Romano 21

Spinach & Cheese Ravioli

Ricotta, basil, vodka tomato-cream sauce 23

Bistecca

Served with crispy roasted potatoes tossed in garlic oil and seasonal vegetable

New York Strip

Prime grade, nero d'avola steak sauce
48

Prime Beef Filetto

Sous vide, gorgonzola cream sauce 45

Veal Tomahawk

Double-cut, bone-in, red wine
demi-glace 40

Carni

Veal Scallopini

Pounded & breaded veal cutlets,
white chocolate macaroni & cheese 28

Chicken Parm

Two free-range chicken breasts, san marzano tomato, white onion, melted mozzarella, parmesan bread crumbs 24

Pesci

Halibut Brodetto

Pacific halibut, shrimp, scallop, saffron seafood broth, roasted tomato, fennel, orzo, grilled focaccia 48

Whole Branzino

Asparagus, roasted potatoes, fennel, lemon 36

Contorni

Grilled Asparagus 6
Garlic-Chili Broccolini 6
Confit Smashed Potatoes 6

Garlic-Cheese Bread 6
Sauteed Spinach 6
Sauteed Wild Mushrooms 7

Substitutions politely declined.

Grassa Gramma sources local, organic and natural ingredients whenever possible.

All recipes made in a kitchen where tree nuts and flour are used regularly.

Please inform your server of any food allergies prior to ordering.

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”