

# Grassa Gramma

## Antipasto

### Meatballs Pomodoro

Daily-made with beef, veal, and pork; creamy polenta, ricotta salata 9

### Grilled Sausages

Merguez and Italian sausages, creamy polenta, grilled red onion, chive oil 13

### Wood-Baked Oysters

Deftly shucked Chesapeake oysters, salmoriglio, pangrattato, parmesan (4) 12

### Wood-Baked Artichoke Dip

Artichoke hearts, shallot, garlic, melted cheeses, and warm garlic flatbread 9

### Beets & Burrata

Maple-roasted baby beets, saba vinegar, organic honey, pistachio, grilled bread 14

### Fritto Misto

Nantucket calamari, rock shrimp, bay scallops, lemon aioli, spicy pomodoro 16

## Primi Pasta

### White Chocolate Mac 'n Cheese

Campanelle pasta, homemade pangrattato, pecorino, 12  
*Add seared Berkshire pork belly 7*

### Gnocchetti

Taleggio cream sauce, Fontina Val D'Aosta, fresh winter black truffle 28

## Wood-Fired Pizza

### "Nonna Maria"

San Marzano tomato, basil, garlic, fresh mozzarella 16

### Pizze Bianco

Extra virgin olive oil, garlic, fresh mozzarella, salsa verde 15  
*Add speck ham 6*

### Al Funghi

Maitake & trumpet mushrooms, fontina, caramelized onion, jalapeno-mint pesto 17

## Insalata

### Grilled Romaine Caesar

Radicchio, pumpkin seeds, pecorino, breadcrumbs 11

### Baby Tuscan Kale

Chickpeas, apple, celery, gorgonzola, walnut, peach vinaigrette 11

## Piatti di Pasta

*Our pasta is proudly made on-premise and served al dente*

Add **grilled chicken** (7); **Italian sausage** (8); **Gulf shrimp** (14); 4-oz **Salmon fillet** (15)

Add **Winter Black Truffle** 18 per gram

### Fusilli alla Vodka

House-made sausages, tomato, cream, garlic, pecorino-Romano 19

### Spaghetti Pomodoro

San Marzano tomato sauce, garlic, fresh basil, parmigiano-Reggiano (v) 16  
*Add (3) meatballs 9*

### White Bolognese

Veal, rabbit, pancetta, lardo, cream, mascarpone, egg yolk pappardelle, pecorino-Romano 24

### Bolognese

Slow stewed veal, lamb, heritage pork, tomato, herbs, white wine; with ricotta-salata & Reggiano 22

### Orecchiette

"Hen of the woods" & "king oyster" mushrooms, broccoli rabe, golden raisins, chili flake, ricotta salata, pecorino (v) 18

### Frutti di Mare

Gulf shrimp, U-10 Maine scallops, PEI mussels, tomato, garlic, bucatini pasta, white wine-seafood broth, pangrattato-parmigiano 33

### Carbonara

Spaghetti, pancetta, pecorino-Toscana, egg yolk, smoked black pepper, chicharrones-pangrattato 20  
*Add crisp Berkshire pork belly 7*

(v) vegetarian

### Cacio e Pepe

Pecorino-Toscana cheese, French butter, smoked black pepper, bucatini pasta (v) 19

## Pesce

### Tasman Bay King Salmon

Swiss chard, wood-roasted sunchoke, saffron-fennel sauce, wild salmon caviar 42

### Wild Dover Sole

Wild-caught from the North Sea, pan roasted with sea salt, olive oil, wood-roasted salsify root, and baby spinach 55

## Bistecca

### Prime Filetto

10-oz prime tenderloin, crispy-smashed potatoes, grilled asparagus, saba vinegar, gorgonzola butter 55

### Breaded Veal Chop

Milanese or, Parmigiana style 42

### La Bistecca alla Fiorentina

Prime, 55-day dry-aged, 30-oz porterhouse, fingerling potatoes, roasted broccoli raab, mache lettuce, salsa verde 79

## Contorni

**Truffle Potatoes** 6

**Broccoli Rabe** 7

**Wood-Oven Fava Beans** 7

**Sauteed Mushrooms** 7

*We politely decline substitutions and split pasta dishes. Secondo split charge is \$10*

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.*

# Specialty Cocktails

## Rossini or Bellini

Strawberry Liquor or Peach Schnapps with Prosecco 9

## Aperol Spritz

Aperol, Club Soda, Prosecco 9

## Boulevardier

Campari, Elijah Craig, Contratto Sweet Vermouth 11

## Force Majeure

Forteleza Tequila, Pampelmousse, Aranciata Soda, Campari float,  
Campari Sugar Rim 12

## Hail Mary

Crop Lemon Vodka, Blue Pea Flower Syrup, Topped with Whipped Cream 8

## Get up and Walk

Galliano, Copper & Kings Brandy, Lime juice, dash Yellow Chartreuse, with  
a Luxardo Cherry 11

## D' Nile

Copper and Kings Floodwall Apple Brandy, Lemon Juice, Cherry Syrup 9

## Penta – Costal

Buffalo Trace, Wild Turkey Rye, Lillet Blanc 10

## Orient-R

Strega, Sipsmith Gin, Luxardo Maraschino Liqueur and Lemon Juice 12

## Sweet Jesus

Galliano Ristretto Espresso, Montenegro, Baileys 11

## Bottled Beer

Peroni 6  
Moretti 6  
Moretti Rossa 6.50  
Menabrea 6

Menabrea Ambrata 6.50  
Budweiser 4.50  
Miller Lite 4.50  
Blue Moon 5  
Michelob Ultra 5

Rhinegeist Truth IPA 6  
Heineken 5  
Guinness 6  
Kaliber N/A 5

## Limited Wine List

	Glass	Bottle
Prosecco, LaMarca N.V. 187ml	10	
Ca'del Bosco Franciacorta Cuvee Prestige, N.V.		75
Contratto Millesimato Extra Brut 2012		98
Moscato d' Asti, Ruffino 2017	11	44
Branchetto d'Acqui, Rosa Regale Dolce 187mL 2017	11	
Pinot Grigio, Maso Canali 2017	10	40
Vermentino, Pala 2017	10	40
Sauvignon Blanc, Vigna Del Lauro 2017	9	36
Chardonnay, Tormaresca 2017	9	36
Soave, Pieropan 2017	11	44
Rose, Pinot Grigio Ramato, Attems 2017	13	58
Pinot Noir, Sartori 2016	9	36
Cabernet Sauvignon, Villa Pozzi 2017	9	36
Montepulciano d'Abruzzo, Masciarelli 2016	9	36
Barbera, Indigenous 2014	10	40
Merlot, Barone Fini 2016	10	40
Zinfandel / Primitivo, Feline 2013	11	44
Super Tuscan Blend, Villa Antinori 2014	12	48
Nebbiolo, Renato Ratti 2015	13	52
Primitivo, Indigenous, Puglia 2016		50
Red Blend, Locations I by Dave Phinney, 2015	12	54
Chianti Classico, Lamole di Lamole, 2014		70
Montepulciano Riserva, Marina Cvetic, Abruzzo, 2015		90
Brunello di Montalcino, CastelGiocondo, 2013		115

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