

Grassa Gramma

Antipasti

Meatballs Pomodoro

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

Grilled Sausages

Italian & Merguez sausages, white bean and kale ribollita, grilled bread, reggiano 14

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

A signature dish! Fresh campanelle pasta tossed in creamy white chocolate sauce finished with fontina & toasted breadcrumbs 12

Quattro Formaggio Ravioli

Handmade ravioli, aged fontina, taleggio, pecorino, mozzarella, white truffle oil, toasted breadcrumbs 14

Wood-Fired Pizze

“Nonna Maria”

San Marzano tomato, basil, garlic, fresh mozzarella 16

Pizza Bianco

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

Al Funghi

Hen of the Woods 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

King Salmon

Ora King salmon pan seared and roasted with rock shrimp, asparagus, spring peas, artichoke hearts, fingerling potatoes, and saffron brodo 38

Wild Halibut

Mussels, pancetta, garlic, spinach, mashed potatoes, toasted breadcrumbs, pesto 39

Bistecca

Prime Filetto

10-oz prime tenderloin, crispy-smashed potatoes, grilled asparagus, saba vinegar, gorgonzola butter 49

Breaded Veal Chop Parmigiana

Homemade pomodoro sauce, melted mozzarella and parmesan, handmade spaghetti & e.v.o.o. 38

La Bistecca alla Fiorentina

Prime, 55-day dry-aged, 30-oz porterhouse, crispy fingerling potatoes, grilled asparagus, salsa verde, sea salt 68

Contorni

Truffled Crispy-Smashed Potatoes 5

Grilled Asparagus & Parmesan 5

Fava Beans & Speck Ham 11

Kale & Corn Fritters 5

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)

Fusilli alla Vodka

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

Wild Mushroom Rigatoni

Wild, foraged 'shrooms, spring peas, garlic, cream, pecorino, toasted breadcrumbs 22
Add pancetta 5

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

Spaghetti Pomodoro

San Marzano tomato sauce, garlic, fresh basil, parmigiano-Reggiano 17
Add (3) meatballs 9

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 seared Berkshire pork belly 7

Orecchiette

Hen of the Woods mushrooms, goat cheese, broccoli rabe, golden raisins, chili flake, blanched garlic, e.v.o.o. 19
Add speck ham 5

Cacio e Pepe

Pecorino-Toscana cheese, French butter, smoked black pepper, bucatini pasta 17

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

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Consuming raw or undercooked meat, 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

Americano

Campari, Club Soda, Contratto Sweet Vermouth, Angostura Bitters 9

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

Whoa Noah

Tito's Vodka, Aperol, Prosecco, Splash Sprite, Blue Pea Flower, Cucumber 10

Sweet Jesus

Galliano Ristretto Espresso, Montenegro, Baileys 11

Bottled Beer

Peroni 6
Moretti 6
Moretti Rossa 6.50
Menabrea 6

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 Dulce 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, Tenuta di Arceno 2015	12	48
Aglianico, Paternoster, "Synthesi" 2015		60
Montepulciano Riserva, Marina Cvetic, Abruzzo, 2015		90
Brunello di Montalcino, CastelGiocondo, 2013		115
Amarone, Bolla, 2013		128

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Grassa Gramma

Breakfast

Belgian Waffles

Build your own! 15

Wood-Baked Eggs

Eggs poached in spiced tomato sauce, chorizo, Italian sausage, burrata cheese, grilled bread 12.⁹⁵

Cacio e Pepe

Free-range eggs, fontina & pecorino cheese, roasted potatoes, side salad 14.⁹⁵

Strata

Egg casserole, crusty bread, English peas, spinach, pecorino, house bacon slice, side salad 12.⁹⁵

“Bennies”

English crumpets, prosciutto, poached eggs, hollandaise, potatoes, side salad 15.⁹⁵

Biscuits & Gravy

Prosciutto & thyme semolina biscuits, Italian sausage gravy, soft-scrambled eggs & potatoes 13.⁹⁵

Piada & Pizza

Lamb Piada

Braised lamb, grilled onion, arugula, smoked paprika aioli 14.⁹⁵

Breakfast Pizza

Bacon, eggs, fontina, aleppo chili, fresh arugula, reggiano 13.⁹⁵

Secondi

Grilled Chicken Caesar

Grilled romaine & radicchio, breadcrumbs, pecorino, toasted pumpkin seeds 16.⁹⁵

Porchetta Hash

Berkshire pork belly, soft-boiled egg, potato hash 15.⁹⁵

Carbonara Pasta

Boston squid, Gulf shrimp, bay scallop, garlic, butter, bucatini, toasted bread crumbs 21.⁹⁵

Grassa Burger

Grass-fed beef, onion mostarda, aged fontina, taleggio, arugula, aioli, homemade bun, fries 18.⁹⁵

Steak & Eggs

Grilled flat iron steak, poached eggs, roasted potatoes, green tomato chow chow, salsa verde 22.⁹⁵

Pasta Primavera

English peas, asparagus, tomato concasse, blanched garlic, goat cheese, olive oil 16.⁹⁵

House-Made Pasticcini

4.⁰⁰ each

Orange & Dark Chocolate Panettone
Custard Brioche Bread

Hazelnut Sticky Bun
Blood Orange Bomboloni

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Contorni

House Bacon 6.⁹⁵
Roasted Potatoes 4.⁹⁵

Soft Scrambled Eggs 6.⁹⁵
Crisp Brussel Sprouts 7.⁵⁰

Espresso Drinks

Espresso Shot	3	Latte	5
Cappuccino	5	Americano	3

Cocktails

Aperol Spritz

Aperol, Prosecco, Club Soda 9

Espresso Old Fashion

Old Foresters Bourbon, Espresso Syrup, Sibona Amaro 12

San Maria

San Marzano Tomato, Fresno Chili, Bacon, Celery 8

Bloody Driver

Tito's Vodka, Blood Orange 11

Bellini or Rossini

Prosecco, Peach or Strawberry Liqueur 9

Mimosa

Prosecco, Orange Juice 9

Italian 75

Prosecco, Castle and Key Gin, House-made Limoncellio 11

Sunday Shandy

Peroni with Black Currant and Pomegranate Juice 9

Sangria

Moscato, Peach, Pineapple 8

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LUNCH MENU

Antipasti

ARTICHOKE DIP

Artichoke hearts, mozzarella, caramelized shallot & soft-baked garlic flat-bread 11

MINISTRONE

White beans, kale, chorizo sausage, soffrito, tomato, fresh-shaved Reggiano 9
Add house sausages 3

Insalate

GRILLED CAESAR

Romaine, toasted pumpkin seeds, breadcrumbs & signature dressing 12

BABY KALE

Treviso, green apple, celery, crispy chick peas, Gorgonzola cheese, peach vinaigrette 13

TUTTO VERDE

Butter lettuce, fava, peas, asparagus, avocado, grilled corn, red onion, creamy tarragon dressing 15

ORGANIC RUCULA

Warm wild mushrooms, goat-cheese potato croquette, extra virgin olive oil, lemon juice, fresh-shaved Reggiano 16

Pizze

PEPERONI

Hand-cut pepperoni, shaved white onion, truffle oil, fresh mozzarella, basil 15

MARGHERITA

Hand-pressed tomato, garlic, basil, fresh mozzarella 14

SALSICCIA

House sausages, rapini, sun-dried tomato, mozzarella, parmesan, oregano 16

PATATE & PROSCIUTTO

Fingerling potato, country ham, caramelized onion, dried cherries, pickled jalapeño, mozzarella, garlic aioli 18

Pasta

SPAGHETTI POMODORO

Fresh-made pasta, hand-squeezed San Marzano tomatoes, garlic, basil & Reggiano 14
Add (3) meatballs 6

CACIO E PEPE

Fresh rigatoni tossed in pasta water, sea salt, European butter, imported pecorino & smoked black pepper 14

BOLOGNESE

Rigatoni tossed with slow-stewed veal, pork, and lamb with San Marzano tomatoes, white wine, fresh herbs & ricotta salata 18

10-LAYER LASAGNA

House-made lasagna layered with organic ricotta, parmigiano, and mozzarella, ground veal, San Marzano tomato, bechamel 22

Sandwiches

CLUB

Grilled chicken breast, prosciutto, melted provolone, tomato, peppercorn aioli, house pepperoncini, fresh-baked focaccia & truffle potato chips 16

GRASSA BURGER

Grass-fed beef, onion mostarda, imported fontina, gorgonzola, organic arugula, garlic aioli, house-made brioche bun & hand-cut fries 18
Pancetta or bacon available upon request

Secondi

WOOD ROASTED VEGETABLES

Salsify, eggplant, squash, cauliflower, faro grain, 5-herb salsa verde, lebneh yogurt, fried shallots 16

CHICKEN PARMIGIANO

Panko-herb crusted chicken breast, hand-made spaghetti pasta tossed in our signature pomodoro sauce 18

Contorni

Grilled Asparagus

\$6 Each

Arugula & Reggiano Salad

Truffle Fingerling Potatoes

Crispy Brussels Sprouts

White Chocolate Mac 'n Cheese

Pan-Roasted Mushrooms



Grassa Gramma Italian Ristorante, 2210 Holiday Manor Ctr, Louisville KY 40222 (502) 333-9595

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