

TRATTORIA GRAPPOLO

\$55 PER PERSON MENU

Our menus are served family style

CIABATTA BREAD & OLIVE OIL

RUCOLA CON BURRATA

Arugula topped with a creamy Burrata cheese with olive oil & lemon dressing, drizzled with aged balsamic

ROLLINO VENETO

Rolled pizza with smoked mozzarella and radicchio

MELANZANE ALLA PARMIGIANA

Baked eggplant with tomato sauce, basil, mozzarella & Parmesan cheese

TORTELLONI DI SPINACI

Homemade ravioli stuffed with spinach, ricotta & Parmesan cheese

SALMONE ALL CHECCA

Roasted salmon with fresh tomato, garlic & basil

VEAL SCALOPPINE PORCINI

Veal scaloppini with porcini mushrooms and sage in a white wine sauce

Dessert

Please choose one selection for your dinner

GELATO ALLO SPUMONI

Classic Italian spumoni with chocolate, cherry & pistachio ice creams

VIN SANTO CON BISCOTTI

Tuscan almond biscotti served with a glass of sweet Italian wine for dipping

CHOCOLATE FLOURLESS CAKE

Rich decadent flourless cake with coffee crème anglaise

WINE SPECIALS

PINOT GRIGIO CAMPAGNOLA 2015 \$20/BOTTLE

CHIANTI CLASSICO ROCCA DELLE MACCIE 2014 \$25/BOTTLE

\$55.00 per person not including beverages, sales tax and 20% gratuity

\$250.00 deposit required to hold the reservation

\$16.00 corkage fee per bottle