



APPETIZER

Arancini Di Riso	13
<i>Breaded Italian Arborio rice balls stuffed with ground veal, pork, Italian herbs and Fontina cheese atop a bolognese sauce</i>	
Charcuterie Board	16
<i>Prosciutto, soppressata, Parmesan, Bellavitano, pepper-crusted goat cheese, whole-grain mustard, pepper jam, grapes, olives and crostinis</i>	
Beef Carpaccio	13
<i>Shaved raw Angus strip loin topped with a Portobello mushroom, red onion, artichokes, capers, white truffle oil and Parmesan cheese salad</i>	
Bruschetta	9
<i>Vine-ripened tomatoes, garlic, lemon, basil chiffonade and buffalo mozzarella</i>	
Calamari	10
<i>Flash-fried tube and tentacle calamari drizzled with a white wine lemon butter sauce and cherry peppers atop marinara sauce</i>	
Crab Cakes	14
<i>Two jumbo lump crab cakes atop a shaved fennel, teardrop tomatoes, chervil, olive oil, pea tendrils and lemon zest</i>	
Brussels Sprouts	8
<i>Brussels sprouts flash fried then tossed in balsamic, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
Meatballs	13
<i>Our house-made meat sauce and three meatballs from Mrs. P's recipe book</i>	
Sausage and Peppers	10
<i>Slow-roasted Italian sausage with roasted peppers, sliced potatoes, onions and marinara sauce</i>	

PIZZA

Pepperoni	12
<i>Large pepperoni, tomato sauce, mozzarella and parmesan cheese topped with fresh oregano</i>	
Meatball	15
<i>Homemade meatballs, caramelized onion and peppers, marinara, mozzarella and parmesan cheese topped with fresh oregano</i>	
Italian Sausage	12
<i>Slow-roasted Italian sausage, roasted peppers, red onions, pepperoncinis, marinara sauce and mozzarella cheese</i>	
Margherita	12
<i>Vine-ripened tomatoes, basil leaves, extra-virgin olive oil, marinara sauce, buffalo mozzarella and mozzarella cheese</i>	
Fungo	12
<i>Sautéed mushrooms, balsamic vinegar, white truffle oil and mozzarella cheese</i>	

GOODNITE GRACIE SPECIALTIES

Hand-cut French Fries	6
<i>Served with spicy ketchup and French onion aioli. Add zip cheese, onions or bacon for \$1 each</i>	
Italian Wings	12
<i>Seven flash-fried chicken wings tossed in Italian herbs and Parmesan cheese with a side of ranch and bbq sauce</i>	
Sliders	12
<i>Choose a dream combination of any three: Chicken Parmesan, Crab Cake, Italian Sausage, Meatball or Prime Rib</i>	
Angus Prime Burger	11
<i>Served with lettuce, tomato, red onion, pickle and French onion aioli</i>	
<i>Add zip cheese, Swiss, cheddar, American, blue cheese, pepper jack, mozzarella or bacon for \$1 each</i>	
Chicken Sandwich	12
<i>Grilled chicken breast, Fontina cheese, peppered shallots and peppers, arugula and basil aioli on a brioche bun</i>	
Meatball Sub	13
<i>Mrs. P's meatballs, marinara sauce, caramelized onions, peppers and mozzarella cheese in a brioche sub bun</i>	

SOUP

Minestrone		Italian Wedding Soup	
<i>Traditional Italian vegetable soup with pasta and beans</i>		<i>Traditional Italian soup with spinach, pasta and meatballs</i>	
Zuppa Del Giorno		Cup	4
<i>Fresh house-made soup of the day</i>		Bowl	6

SALAD

Caprese	11
<i>Organic tomato, buffalo mozzarella, basil leaves, cracked peppercorns, olive oil and balsamic reduction</i>	
Caesar	9
<i>Romaine, Parmesan and herb croutons with a classic peppercorn Caesar dressing</i>	
D'Amato's	8
<i>Mixed greens, red onions, cherry tomatoes and Parmesan with a red wine vinaigrette dressing</i>	
Tomato & Goat Cheese	13
<i>Grilled zucchini, kumato tomatoes, chevre cheese and basil sprouts drizzled with a basil vinaigrette</i>	
Antipasto	13
<i>Chopped and tossed salad with mixed greens, salami, imported olives, pepperoncinis, Roma tomatoes, and artichokes in a red wine vinaigrette dressing topped with buffalo mozzarella and flash-fried carrots</i>	

Make any salad an entrée by adding grilled chicken \$5, gulf shrimp \$12 or salmon \$12

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



PASTA

Penne with "Mrs. P's" Palomino Sauce – Signature Dish	14
<i>Penne, house-made tomato cream sauce and Italian parsley</i>	
<i>Add grilled chicken \$5, Italian sausage \$5, meatballs \$8, gulf shrimp \$12 or salmon \$12</i>	
Fettuccine Alfredo	16
<i>Fettuccine, Alfredo sauce and Italian parsley</i>	
<i>Add grilled chicken \$5, Italian sausage \$5, meatballs \$8, gulf shrimp \$12 or salmon \$12</i>	
Gnocchi	16
<i>House-made potato and ricotta gnocchi in your choice of one of our house-made sauces (alfredo, bolognese, marinara, meat or palomino)</i>	
<i>Add grilled chicken \$5, Italian sausage \$5, meatballs \$8, gulf shrimp \$12 or salmon \$12</i>	
Artichoke Impanato	19
<i>Sautéed sundried tomatoes, spinach and basil in a white lemon butter sauce tossed with spaghetti and fried artichokes topped with bellavitano cheese</i>	
Cavatappi – Signature Dish	20
<i>Chargrilled chicken breast, corkscrew pasta, spinach, roasted garlic cream, Parmesan</i>	
Spaghetti and Meatballs	20
<i>Spaghetti in our house-made meat sauce and meatballs from Mrs. P's recipe book</i>	

Pasta Entrées are served with a cup of soup or D'Amato's or Caesar side salads
Gluten-free Pasta Available

ENTRÉE

Chicken Parmesan	20
<i>Focaccia-encrusted chicken medallions topped with Provolone cheese with spaghetti in a marinara sauce</i>	
<i>Sub veal for \$10</i>	
Eggplant Parmesan	19
<i>Baked eggplant in Italian breadcrumbs, fresh Burrata cheese, tomato ratatouille and crisp basil</i>	
Chicken Piccata	20
<i>Sautéed chicken medallions in a white wine, capers and artichoke lemon sauce with a side of penne in a pesto cream sauce</i>	
<i>Sub veal for \$10</i>	
Chicken Siciliano	21
<i>Focaccia-encrusted chicken medallions topped with buffalo mozzarella, ammoglio and a Balsamic drizzle with a side of penne in an alfredo sauce</i>	
<i>Sub veal for \$10</i>	
Chicken Marsala	21
<i>Sautéed chicken medallions in a Marsala mushroom sauce with a side of penne in a pesto cream sauce</i>	
<i>Sub veal for \$10</i>	
Honey-Peppered Angus Beef Brisket – Signature Dish	23
<i>Slow-roasted 8oz brisket, mascarpone orzo mac & cheese topped with crisp red onions</i>	
Salmon	24
<i>Seared 6 oz. filet over a sundried tomato risotto cake with basil oil, sundried tomato pesto and topped with an artichoke tapenade</i>	
Blackened Shrimp	28
<i>Five blackened shrimp butterflied atop zucchini noodles tossed in roasted peppers, olives, feta cheese, pepperoncini, fresh lemon juice and olive oil</i>	
Lamb Chops	33
<i>Four grilled Australian single-bone chops, Mediterranean orzo pasta and braised spinach with a mint peppercorn vinaigrette</i>	
NY Strip Steak	34
<i>Grilled 12 oz. steak atop a zip sauce and then topped with an ammoglio sauce with our crispy Brussels sprouts and fingerling potatoes</i>	
Filet Mignon	35
<i>Grilled 6 oz. filet served with a sherry prosciutto, leeks and mushroom cream sauce with Brussels sprouts and fingerling potatoes</i>	

Entrées are served with a cup of soup or D'Amato's or Caesar side salads

DAILY FEATURES

TUESDAYS:	<i>3-Course "Surf and Turf" Dinner For 2...\$50</i>
WEDNESDAYS:	<i>Half Off Bottles of Wine and Champagne</i>
THURSDAYS:	<i>3-Course "Prime Rib" Dinner For 2 Plus A Bottle of Wine...\$50 / Half Off Whiskey</i>
FRIDAYS:	<i>Ladies Night: Half Off Pizza 7-11pm and \$5 Cosmos</i>
SUNDAYS:	<i>Brunch 10am-3pm / Dinner 3pm-9pm</i>
DAILY:	<i>Ask Your Server About Our Monthly Features</i>