



APPETIZER

Arancini Di Riso	11
<i>Breaded Italian risotto balls stuffed with ground veal, pork, Italian herbs and fontina cheese atop a bolognese sauce</i>	
Burrata	9
<i>Fresh whole burrata cheese served over sundried tomato pesto topped with honey, red pepper flakes and basil chiffonade with crostinis</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>Ammoglio and buffalo mozzarella over crostinis topped with basil chiffonade and a balsamic drizzle</i>	
Calamari	11
<i>Flash-fried calamari drizzled with a white wine lemon butter sauce and cherry peppers atop marinara sauce</i>	
Crab Cakes	13
<i>Two jumbo lump crab cakes atop a shaved fennel citrus slaw, teardrop tomatoes, chervil, olive oil, pea tendrils and lemon zest</i>	
Brussels Sprouts	8
<i>Brussels sprouts flash fried then tossed in balsamic, pearl onion, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
Meatballs	11
<i>Our house-made meat sauce and three pork and veal meatballs from Mrs. P's recipe book</i>	
Sausage and Peppers	11
<i>Slow-roasted Italian sausage with roasted peppers, sliced potatoes, onions and marinara sauce</i>	

PIZZA

Pepperoni	13
<i>Large pepperoni, tomato sauce, mozzarella and parmesan cheese topped with fresh oregano with a butter parmesan crust</i>	
Italian Sausage	13
<i>Slow-roasted Italian sausage, roasted peppers, red onions, pepperoncinis, marinara sauce and mozzarella cheese with a butter parmesan crust</i>	
Margherita	13
<i>Vine-ripened roma tomatoes, basil chiffonade, extra-virgin olive oil, marinara sauce, buffalo mozzarella and mozzarella cheese</i>	
Fungo	13
<i>Sautéed mushrooms, balsamic vinegar, white truffle oil and mozzarella cheese</i>	

GOODNITE GRACIE SPECIALTIES

Truffle Fries	7
<i>Hand-cut french fries tossed in Parmesan and truffle oil with spicy ketchup and french onion aioli</i>	
Loaded Fries	9
<i>Hand-cut french fries topped with zip cheese, onions and bacon.</i>	
Sliders	12
<i>Choose a dream combination of any three: Chicken Parmesan, Italian Sausage, Meatball or Prime Rib</i>	
Burger	10
<i>Chargrilled 8 oz. Angus burger served with lettuce, tomato, red onion, pickle and side of french onion aioli</i>	
<i>Add zip cheese, swiss, cheddar, american, blue cheese, pepper jack, monterey jack, mozzarella or bacon for \$1 each</i>	
Chicken Sandwich	10
<i>Grilled chicken breast, monterey jack cheese, lettuce, tomato, onion and pickles on a toasted brioche bun with a side of basil aioli</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	13
<i>Organic tomato, buffalo mozzarella, basil leaves, cracked peppercorns, olive oil and a balsamic drizzle</i>	
Caesar	9
<i>Romaine, parmesan and herb croutons with a classic peppercorn caesar dressing</i>	
D'Amato's	9
<i>Mixed greens, red onions, cherry tomatoes and parmesan with a red wine vinaigrette dressing</i>	
Tomato & Goat Cheese	13
<i>Grilled zucchini, arugula, 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, pepperoncini, 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



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, onion, spinach and basil in a white wine lemon butter sauce tossed with spaghetti and fried artichokes topped with bellavitano cheese and basil chiffonade</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 three pork and veal 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>Flash fried eggplant in Italian breadcrumbs, fresh burrata cheese, tomato ratatouille and crisp basil stacked atop a marinara sauce</i>	
Chicken Piccata	20
<i>Sautéed chicken medallions in a white wine lemon sauce with capers and artichoke with a side of penne in a pesto cream sauce</i>	
<i>Sub veal for \$10</i>	
Chicken Siciliano	21
<i>Panko-encrusted chicken medallions topped with buffalo mozzarella, ammoglio, basil chiffonade 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 braised 8oz brisket, mascarpone orzo mac & cheese topped with crisp red onions</i>	
Salmon	24
<i>Seared 6 oz. filet over an edamame and mushroom risotto with a hoisin fish sauce and finished with micro basil</i>	
Blackened Shrimp	28
<i>Five blackened shrimp butterflied atop zucchini noodles tossed in white wine, 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>Chargrilled 12 oz. steak atop a zip sauce with a side of ammoglio sauce with a side of brussels sprouts flash fried then tossed in balsamic, pearl onion, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
Filet Mignon	35
<i>Chargrilled 6 oz. filet served with a sherry prosciutto, leeks and mushroom cream sauce with with a side of brussels sprouts flash fried then tossed in balsamic, pearl onion, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
28 Day Dry-Aged Ribeye	49
<i>Chargrilled 12 oz. Ribeye served with cheddar, bacon twice baked potatoe, balsamic glazed asparagus and a red wine reduction</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</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>