



## **APPETIZER**

<b>Arancini Di Riso</b>	11
<i>Breaded Italian risotto balls stuffed with ground veal, pork, Italian herbs and fontina cheese atop a Bolognese sauce</i>	
<b>Fried Red Tomatoes</b>	11
<i>Breaded Roma tomatoes flash fried and layered with Buffalo mozzarella over a balsamic marinara topped with shaved ricotta salata and micro basil</i>	
<b>Burrata</b>	9
<i>Fresh whole burrata cheese served over sundried tomato pesto topped with honey, red pepper flakes and basil chiffonade with crostini</i>	
<b>Charcuterie Board</b>	16
<i>Prosciutto, soppressata, Parmesan, bellavitano, pepper-crusted goat cheese, whole-grain mustard, pepper jam, grapes, olives and crostini</i>	
<b>Beef Carpaccio</b>	13
<i>Shaved raw Angus strip loin topped with a portobello mushroom, red onion, artichokes, capers, white truffle oil and Parmesan cheese salad</i>	
<b>Bruschetta</b>	9
<i>Ammoglio and Buffalo mozzarella over crostini topped with basil chiffonade and a balsamic drizzle</i>	
<b>Calamari</b>	11
<i>Flash-fried calamari drizzled with a white wine lemon-butter sauce and cherry peppers atop marinara sauce</i>	
<b>Crab Cakes</b>	13
<i>Two jumbo-lump crab cakes atop a shaved fennel citrus slaw, teardrop tomatoes, chervil, olive oil, pea tendrils and lemon zest</i>	
<b>Brussels Sprouts</b>	8
<i>Brussels sprouts flash fried then tossed in balsamic vinegar, onions, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
<b>Meatballs</b>	11
<i>Our house-made meat sauce and three pork and veal meatballs from Mrs. P's recipe book</i>	
<b>Sausage and Peppers</b>	11
<i>Slow-roasted Italian sausage with roasted peppers, sliced potatoes, onions and marinara sauce</i>	

## **PIZZA**

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

## **GOODNITE GRACIE SPECIALTIES**

<b>Truffle Fries</b>	7
<i>Hand-cut French fries tossed in Parmesan and truffle oil with spicy ketchup and French onion aioli</i>	
<b>Loaded Fries</b>	9
<i>Hand-cut French fries topped with zip cheese, onions and bacon</i>	
<b>Sliders</b>	12
<i>Choose a dream combination of any three: Chicken Parmesan, Italian Sausage, Meatball or Prime Rib</i>	
<b>Burger</b>	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>	
<b>Chicken Sandwich</b>	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**

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

## **SALAD**

<b>Caprese</b>	13
<i>Organic tomato, Buffalo mozzarella, basil leaves, cracked peppercorns, olive oil and a balsamic drizzle</i>	
<b>Caesar</b>	9
<i>Romaine, Parmesan and herb croutons with a classic peppercorn Caesar dressing</i>	
<b>D'Amato's</b>	9
<i>Mixed greens, red onions, cherry tomatoes and Parmesan with a red wine vinaigrette dressing</i>	
<b>Tomato &amp; Goat Cheese</b>	13
<i>Grilled zucchini, arugula, Kumato tomatoes, chevre cheese and basil sprouts drizzled with a basil vinaigrette</i>	
<b>Antipasto</b>	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**

*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**

<b>Penne with "Mrs. P's" Palomino Sauce</b> – 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>	
<b>Fettuccine Alfredo</b>	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>	
<b>Gnocchi</b>	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>	
<b>Cannelloni</b>	19
<i>Three cheese and spinach stuffed cannelloni topped with our Alfredo and finished with fresh mozzarella cheese and chiffonade basil</i>	
<b>Artichoke Impanato</b>	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>	
<b>Cavatappi</b> – Signature Dish	20
<i>Chargrilled chicken breast, corkscrew pasta, spinach, roasted garlic cream, Parmesan</i>	
<b>Spaghetti and Meatballs</b>	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**

<b>Chicken Parmesan</b>	20
<i>Focaccia-encrusted chicken medallions topped with provolone cheese with spaghetti in a marinara sauce</i>	
<i>Sub veal for \$10</i>	
<b>Chicken Piccata</b>	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>	
<b>Chicken Siciliano</b>	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>	
<b>Chicken Marsala</b>	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>	
<b>Honey-Peppered Angus Beef Brisket</b> – Signature Dish	23
<i>Slow-roasted braised 8oz brisket, served with mascarpone orzo mac &amp; cheese topped with crisp red onions</i>	
<b>Salmon</b>	24
<i>Seared 6 oz. filet served with sundried tomato, spinach, mushrooms and fresh herb couscous with broccolini finished with a lemon-butter cream and lemon zest</i>	
<b>Blackened Shrimp</b>	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>	
<b>Lamb Chops</b>	33
<i>Four grilled Australian single-bone chops, Mediterranean orzo pasta and braised spinach with a mint peppercorn vinaigrette</i>	
<b>NY Strip Steak</b>	35
<i>Chargrilled 12 oz. steak atop a zip sauce with a side of ammoglio sauce, served with a side of Brussels sprouts flash fried then tossed in balsamic, onions, smoked bacon, fingerling potatoes and whole-roasted garlic</i>	
<b>Filet Mignon</b>	36
<i>Chargrilled 6 oz. filet served with a sherry prosciutto, leeks and mushroom cream sauce with a side of Brussels sprouts flash fried then tossed in balsamic, onions, smoked bacon, fingerling potatoes and whole-roasted garlic</i>	

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

## **DAILY FEATURES**

<b>TUESDAYS:</b>	3-Course "Surf and Turf" Dinner For 2...\$50
<b>WEDNESDAYS:</b>	Half Off Bottles of Wine and Champagne
<b>THURSDAYS:</b>	3-Course "Prime Rib" Dinner For 2 Plus A Bottle of Wine...\$50
<b>FRIDAYS:</b>	Ladies Night: Half Off Pizza 7-11pm and \$5 Cosmos
<b>DAILY:</b>	Ask your server about our Monthly Features served up Tue-Sun
<b>HAPPY HOUR:</b>	Bar Area Only Tue-Fri 5-7pm as well as Sat-Sun 4-7pm (Eats and Drinks) / Fri-Sat 10pm-12am (Drinks Only)
<b>BRUNCH:</b>	Sat-Sun 10am-3pm / Bloody Mary Bar / \$4 Mimosas / Live Old-Time Jazz Music 12noon-3pm
<b>NIGHTLIFE:</b>	For The Record: Vinyl + Cocktails / Fri-Sat 10pm-1:30am / Soul, Funk, Jazz & Party Jams