



**APPETIZER**

**Arancini Di Riso** 11  
*Breaded Italian risotto balls stuffed with ground veal, pork, Italian herbs and fontina cheese atop a bolognese sauce*

**Fried Red Tomatoes** 11  
*Breaded Roma tomatoes flash fried and layered with buffalo mozzarella over a balsamic marinara topped with shaved ricotta salata and micro basil*

**Burrata** 9  
*Fresh whole burrata cheese served over sundried tomato pesto topped with honey, red pepper flakes and basil chiffonade with crostinis*

**Charcuterie Board** 16  
*Prosciutto, soppressata, parmesan, bellavitano, pepper-crusted goat cheese, whole-grain mustard, pepper jam, grapes, olives and crostinis*

**Beef Carpaccio** 13  
*Shaved raw Angus strip loin topped with a portobello mushroom, red onion, artichokes, capers, white truffle oil and parmesan cheese salad*

**Bruschetta** 9  
*Ammoglio and buffalo mozzarella over crostinis topped with basil chiffonade and a balsamic drizzle*

**Calamari** 11  
*Flash-fried calamari drizzled with a white wine lemon butter sauce and cherry peppers atop marinara sauce*

**Crab Cakes** 13  
*Two jumbo lump crab cakes atop a shaved fennel citrus slaw, teardrop tomatoes, chervil, olive oil, pea tendrils and lemon zest*

**Brussels Sprouts** 8  
*Brussels sprouts flash fried then tossed in balsamic, onions, smoked bacon, fingerling potatoes and whole roasted garlic*

**Meatballs** 11  
*Our house-made meat sauce and three pork and veal meatballs from Mrs. P's recipe book*

**Sausage and Peppers** 11  
*Slow-roasted Italian sausage with roasted peppers, sliced potatoes, onions and marinara sauce*

**PIZZA**

**Pepperoni** 13  
*Large pepperoni, tomato sauce, mozzarella and parmesan cheese topped with fresh oregano with a butter parmesan crust*

**Italian Sausage** 13  
*Slow-roasted Italian sausage, roasted peppers, red onions, pepperoncinis, marinara sauce and mozzarella cheese with a butter parmesan crust*

**Margherita** 13  
*Vine-ripened roma tomatoes, basil chiffonade, extra-virgin olive oil, marinara sauce, buffalo mozzarella and mozzarella cheese*

**Fungo** 13  
*Sautéed mushrooms, balsamic vinegar, white truffle oil and mozzarella cheese*

**GOODNITE GRACIE SPECIALTIES**

**Truffle Fries** 7  
*Hand-cut french fries tossed in Parmesan and truffle oil with spicy ketchup and french onion aioli*

**Loaded Fries** 9  
*Hand-cut french fries topped with zip cheese, onions and bacon.*

**Sliders** 12  
*Choose a dream combination of any three: Chicken Parmesan, Italian Sausage, Meatball or Prime Rib*

**Burger** 10  
*Chargrilled 8 oz. Angus burger served with lettuce, tomato, red onion, pickle and side of french onion aioli  
 Add zip cheese, swiss, cheddar, american, blue cheese, pepper jack, monterey jack, mozzarella or bacon for \$1 each*

**Chicken Sandwich** 10  
*Grilled chicken breast, monterey jack cheese, lettuce, tomato, onion and pickles on a toasted brioche bun with a side of basil aioli*

**SOUP**

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

**SALAD**

**Caprese** 13  
*Organic tomato, buffalo mozzarella, basil leaves, cracked peppercorns, olive oil and a balsamic drizzle*

**Caesar** 9  
*Romaine, parmesan and herb croutons with a classic peppercorn caesar dressing*

**D'Amato's** 9  
*Mixed greens, red onions, cherry tomatoes and parmesan with a red wine vinaigrette dressing*

**Tomato & Goat Cheese** 13  
*Grilled zucchini, arugula, kumato tomatoes, chevre cheese and basil sprouts drizzled with a basil vinaigrette*

**Antipasto** 13  
*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*

**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, 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>	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, onions, smoked bacon, fingerling potatoes and whole roasted garlic</i>	
<b>Filet Mignon</b>	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, 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>	<i>3-Course "Surf and Turf" Dinner For 2...\$50</i>
<b>WEDNESDAYS:</b>	<i>Half Off Bottles of Wine and Champagne</i>
<b>THURSDAYS:</b>	<i>3-Course "Prime Rib" Dinner For 2 Plus A Bottle of Wine...\$50</i>
<b>FRIDAYS:</b>	<i>Ladies Night: Half Off Pizza 7-11pm and \$5 Cosmos</i>
<b>SUNDAYS:</b>	<i>Brunch 10am-3pm / Dinner 3pm-9pm</i>
<b>DAILY:</b>	<i>Ask Your Server About Our Monthly Features</i>
<b>NIGHTLIFE:</b>	<i>For The Record: Vinyl + Cocktails / Fri-Sat 10pm-1am / Soul, Funk &amp; Jazz</i>