

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 crostini

Charcuterie Board 17
Prosciutto, soppressata, Parmesan, bellavitano, pepper-crusted goat cheese, whole-grain mustard, pepper jam, grapes, olives and crostini

Beef Carpaccio 15
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 crostini topped with basil chiffonade and a balsamic drizzle

Calamari 13
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 vinegar, 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 buttery Parmesan crust

Italian Sausage 13
Slow-roasted Italian sausage, roasted peppers, red onions, pepperoncini, 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 13
Choose a dream combination of any three: Chicken Parmesan, Italian Sausage, Meatball or Prime Rib

Burger 11
*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 11
Grilled chicken breast, Monterey jack cheese, lettuce, tomato, onion and pickles on a toasted brioche bun with a side of basil aioli

SOUP

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

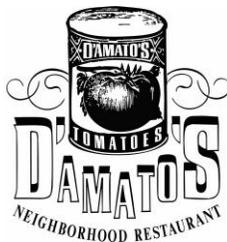
D'Amato's 9
Mixed greens, red onions, cherry tomatoes and Parmesan with a red wine vinaigrette dressing

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

Antipasto 14
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

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	17
<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>	
Cannelloni	19
<i>Three cheese and spinach stuffed cannelloni topped with our Alfredo and finished with fresh mozzarella cheese and chiffonade basil</i>	
Artichoke Impanato	20
<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	21
<i>Chargrilled chicken breast, corkscrew pasta, spinach, roasted garlic cream, Parmesan</i>	
Spaghetti and Meatballs	21
<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>	
Chicken Piccata	21
<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	23
<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	24
<i>Slow-roasted braised 8oz brisket, served with mascarpone orzo mac & cheese topped with crisp red onions</i>	
Salmon	25
<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>	
Blackened Shrimp	30
<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	37
<i>Four grilled Australian single-bone chops, Mediterranean orzo pasta and braised spinach with a mint peppercorn vinaigrette</i>	
NY Strip Steak	37
<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>	
Filet Mignon	37
<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

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>
DAILY:	<i>Ask your server about our Monthly Features served up Tue-Sun</i>
HAPPY HOUR:	<i>Bar Area Only Tue-Fri 5-7pm as well as Sat-Sun 4-7pm (Eats and Drinks) / Fri-Sat 10pm-12am (Drinks Only)</i>
BRUNCH:	<i>Sat-Sun 10am-3pm / Bloody Mary Bar / \$4 Mimosas / Live Old-Time Jazz Music 12noon-3pm</i>
NIGHTLIFE:	<i>For The Record: Vinyl + Cocktails / Fri-Sat 10pm-1am / Soul, Funk, Jazz & Party Jams</i>