

CHARCUTERIE

SALUMI *New* (cold cuts) **BOARD** 8 [17]
Prosciutto di Parma, Toscano Salame,
Spicy Soppressata

FORMAGGI *New* (Cheese) **BOARD** 9 [17]
Pecorino, Parmigiano, Gorgonzola Dolce

ANTIPASTI

GARLIC BREAD Parmigiano, Sea Salt, E.V.O.O.	8	ZUCCHINI CHIPS Marinara Sauce	13
MARINATED OLIVES	8	CARPACCIO DI MANZO	15
TRUFFLE FRIES <i>New</i> Parmigiano	10	Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano	
TOMATO MOZZARELLA	14	CALAMARI Fried (or) Grilled	16
Basil, Balsamic Glaze		BEETS AND GOAT CHEESES <i>New</i>	16
GRILLED VEGETABLE STACK	14	Walnuts, Honey Vinaigrette	
Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto		SHORT RIBS RISOTTO <i>New</i>	19
MEATBALLS Tomato Sauce, Parmigiano	13	Parmigiano, Truffle Oil	
CRISPY BRUSSEL SPROUTS	13	SHRIMP BLACKEND SKEWER <i>New</i>	17
Parmigiano Cheese, Black Pepper		With Chimichurri	
EGGPLANT PARMIGIANA Tomato Sauce	14	CRAB CAKES Served With Mango Salsa	17
and Mozzarella		And Spicy Aioli	
FRIED ARTICHOKES Ranch Dipping	13	BURRATA & PROSCIUTTO Arugula, Tomatoes and Basil	18
MUSSELS FRADIAVOLO <i>New</i>	13	GRILLED OCTOPUS <i>New</i> Roasted	19
Calabrian Chilies, Tomato Sauce, Crostini		Fingerling Potatoes, Capers, Olives, Cherry Tomato	
POTATO CROQUETTES <i>New</i>	13	BRUSCHETTONE CON BURRATA <i>New</i>	18
Ham & Smoked Mozzarella		Burrata, Cherry Tomato, Basil, EVOO	

DINNER SALADS

CAESAR SALAD	15
AVOCADO Avocado, Shrimp, Romaine, Arugula, Tomato, Champagne Thyme Vinaigrette	21
CHOPPED SALAD Grilled Chicken, Romaine Lettuce, Tomatoes, Cucumber, Avocado, Corn, Balsamic Vinaigrette	21
MIA Sundried Tomatoes, Portobello Mushrooms, Grilled Chicken Sauteed in Shallots, Balsamic sauce served warm over mixed greens	21
MAROSTICA Crab Cakes, Tomato, Corn, Avocado, Mixed Greens And Sherry Vinaigrette	22
SOUTHWESTERN SHRIMP SALAD Romaine lettuce, grilled shrimp, roasted corn, pico de gallo, avocado, Cherry Vinaigrette	22
DI MARE SALAD Calamari, Octopus, Shrimp, Celery, White Wine Vinegar, E.V.O.O.	23
SALMONE GRAZIANA Seared Salmon, Arugula, Artichokes, Olives, Tomatoes Champagne Thyme Vinaigrette	24

WITH CHICKEN **AN ADDITIONAL \$6.00** • WITH GRILLED SHRIMP **AN ADDITIONAL \$10.00**
• WITH GRILLED SALMON **AN ADDITIONAL \$12.00**

PASTA

GLUTEN FREE PASTA AVAILABLE

LASAGNA <i>New</i> Meat Sauce	24
RIGATONI ALLA VODKA Pancetta, Tomato-Cream Sauce	22
FETTUCCHINE BOLOGNESE Veal Meat Sauce	22
SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts	22
FETTUCCHINE TARTUFO Parmigiano, Mushroom, Truffle Sauce	24
SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce	24
ORECCHIETTE ALLA BARESE Hat Shaped Pasta	24
Broccoli Rabe, Sausage, Garlic, E.V.O.O.	
GNOCCHI PESTO Homemade Basil Pesto	24
FARFALLE SALMONE Bowtie Pasta, Fresh & Smoked Salmon, Champagne Chive Cream Sauce	25
LINGUINE ALLE VONGOLE New Zealand Clams, White Wine Sauce, Garlic, Extra Virgin Olive Oil	26
RIGATONI NORMA Braised Eggplant in a Basil Tomato Sauce, Topped with Burrata	27
SPICY FETTUCCHINE ARAGOSTA Lobster, Shrimp, Calabrian Chilies, Fresh Tomato Sauce	29

PESCE

LOBSTER RAVIOLI Pink Cream Sauce	28
BRANZINO Pan Roasted, over Pesto Risotto	26
SALMONE ALLA GRIGLIA	26
Sauteed Spinach, Raisins, Pine Nuts and Roasted Potatoes	
SHRIMP SCAMPI over Linguine	27
SEAFOOD RISOTTO <i>New</i> Mussel, Clams, Shrimp, Calamari, Lobster	32
LEMON BUTTER COD Pan seared in light butter, lemon seasoning, served over Jasmine Rice, roasted vegetables	26

CARNE

FETTINA DI MANZO Thinly Sliced, Pan Seared Steak, Romaine And Arugula Salad Tossed With Red Wine Vinaigrette	24
CHICKEN CAPRICCIOSA Breaded Chicken Breast Topped with Arugula, Tomatoes, Fresh Basil, Fresh Mozzarella	26
CHICKEN PARMIGIANA served with Pasta	27
PORK CHOP SCARPARELLO Pan Roasted, Hot Cherry Peppers, Balsamic, Rosemary, Garlic, Broccoli and Roasted Potatoes	32
BEEF SHORT RIBS <i>New</i> Mashed Potatoes, Beef Demi-Glace Sauce	36
NEW YORK STRIP STEAK French Fries	38

PIZZE '12

GLUTEN FREE PIZZA AVAILABLE

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil	17
BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O.	18
NINA Tomato Sauce, Fresh Mozzarella, Fresh Basil	19
BOSCAIOLA Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula	19
VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables	18
CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	18
PRIMAVERA Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella	18
DIAVOLA Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil	18
MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil	19
BURRATA Tomato Sauce, Broccoli Rabe, Sausage	20

PANINI \$20

SERVED WITH MIXED GREENS [OR] FRENCH FRIES

CUBANO Roasted Pork, Ham, Swiss, Pickles, Mustard
RUSPANTE Chicken Cutlet, Avocado, Lettuce, Tomato, Mayo
SUPERBO Steak, Provolone, Cherry Peppers, Avocado, Red Onions, Aioli
BOSTON Lobster & Shrimp, Chives, Lettuce, Lemon Aioli, Brioche Bread



SIDES

SAUTEED SPINACH	9
ROASTED POTATOES	9
BROCCOLI RABE	10
FRENCH FRIES	8
MASHED POTATOES	9
GRILLED VEGETABLES	9

KIDS Menu

PASTA	13
(marinara or butter)	
CHICKEN	15
(grilled or cuttles) with french fries	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *Gratuity will be added for parties of six (6) or more *Please note that we can only be responsible for allergies that we are made aware of at the time of preparation.

VINI BIANCHI

	<i>glass</i>	<i>bottle</i>
Pinot Grigio, Il Nido Italy	13	52
Sauvignon Blanc, Babich New Zealand	14	56
Riesling, S A Prum "Essence" Mosel Germany	14	56
Chardonnay, Raeburn, Sonoma CA	14	56
Sancerre, France	16	64
Gavi Villa Sparina, Italy	15	60
Rose, Chateau Montaud France	15	60
Albarino, Fillaboia Spain	-	60
Sauvignon Blanc, Craggy Range, New Zealand	-	70
Rose, Domaines Bunan, Mas De La Rouviere	-	65
Pinot Grigio, Santa Margarita	-	70
Chardonnay Bezel, Cakebread Family, CA	-	70

VINI ROSSI

	<i>glass</i>	<i>bottle</i>
Chianti Classico Rocca Delle Macie	15	60
Merlot, St Francis, CA	14	56
Montepulciano, Poliziano Italy	14	56
Cabernet Sauvignon, Bonanza California	15	60
Pinot Noir, Glenville, Monterey	14	56
Malbec Felino, Viña Cobos, Mendoza	14	56
Marchesi Villa Antinori Rosso, Italy	-	55
Rioja, Reserva Marques De Murrieta Spain	-	70
Pinot Noir, Résonance, Willamette Valley	-	85
Valpolicella, Ripasso Buglioni, Italy	-	80
Querciabella, Mongrana 2016 Super Tuscan	-	65
Barolo, Villadoria, Serralunga D'Alba, Italy	-	90
Barbaresco Reyna, Michele Chiarlo, Italy	-	85
Tenuta San Guido, Toscana Le Difese, Italy	-	105

VINI FRIZZANTI

	<i>glass</i>	<i>bottle</i>
Prosecco, Valdo Italy	13	52
Veuve Clicquot Champagne France	-	140
Roederer, Champagne	-	150

CLASSIC SPARKLING COCKTAILS

MIMOSA Prosecco, Orange Juice	13
BELLINI Prosecco, Peach	13
NEGRONI SBAGLIATO Campari, Prosecco, Sweet Vermouth	15
CLASSIC NEGRONI Brooklyn Gin, Antica Vermouth, Campari	15
SANGRIA Rossa or Bianca	14
APEROL SPRITZ Aperol, Prosecco, Sparkling Water, Orange Twist	14
HUGO SPRITZ Elderflower, Prosecco, Soda Water	14

BIRRE

Draft Beers 8
Brooklyn Lager, Lagunita IPA
Two Roads IPA,
Kona Big Wave, Allagash White

Bottles

Peroni	7	Stella	7
Corona	7	Blue Moon	7

BEVANDE

Saratoga Water Sparkling	7
Spring Water Saratoga	7
San Pellegrino Limonata, Aranciata	4

NON-ALCOHOLIC DRINKS

MINT TO BE Refreshing ~ Bubbly	9
Blueberry, Lemon, Fresh Mint, Soda Water	
SUCCO Rich ~ Herbal	9
Mango, Lime, Lemon, Lavender	
PINE IN THE COCONUT Tropical ~ Silky	9
Pineapple, Coconut, Lime, Cinnamon	
ATHLETIC GOLDEN	9
Non-Alcoholic Beer	

HALF-OFF
BY THE BOTTLE! *Wine*
EVERY SUNDAY & MONDAY
bottle under \$100

HAPPY
DRINKS + FOOD *Hour*
EVERY MONDAY -FRIDAY 4:00-6:00PM



SIGNATURE \$16

BUBBLES & BLUSH Bright ~ Juicy
prosecco • vodka • lychee • apricot • lemon • yuzu
GG & TONIC Fresh ~ Uplifting
dry gin • grapefruit • aperitif • tonic
AMAR-GARITA Subtle ~ Spicy
spicy tequila • ramazzotti • prickly pear • lime
CUCUMBER LEMONADE Crisp ~ Thirst Quenching
vodka • cucumber • mint • lemon
CALABRIAN COLADA Vibrant ~ Rich
mexican rum • coconut • pineapple • red bitter • lime
SICILIAN OLD FASHIONED Bold ~ Complex
double barrel bourbon • blood orange aperitif • cacao bitters
CAFFÈ CAPRICCIO Uplifting ~ Elegant
vanilla vodka • kahlua • baileys • fresh espresso

BRUNCH
Sangria
BRUNCH SANGRIA PITCHER \$48

PRIVATE
Events
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