



LUNCH MENU

ANTIPASTI

GARLIC BREAD Parmigiano, Sea Salt, E.V.O.O.	8
MARINATED OLIVES	8
TRUFFLE FRIES Parmigiano	11
GRILLED VEGETABLE STACK Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto	12
MEATBALLS Tomato Sauce, Parmigiano	13
CRISPY BRUSSEL SPROUTS Parmigiano Cheese, Black Pepper	13
EGGPLANT PARMIGIANA Tomato Sauce and Mozzarella	13
FRIED ARTICHOKE Ranch Dipping	12
MUSSELS FRADIAVOLO <i>New</i> Calabrian Chilies, Tomato Sauce, Crostini	13
POTATO CROQUETTES <i>New</i> Ham & Smoked Mozzarella	13
ZUCCHINI CHIPS Marinara Sauce	13
TOMATO MOZZARELLA Basil, Balsamic Glaze	14
CARPACCIO DI MANZO Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano	15
CALAMARI Fried (or) Grilled	16
BEETS AND GOAT CHEESES <i>New</i>	16
Walnuts, Honey Vinaigrette	
SHORT RIBS RISOTTO <i>New</i> Parmigiano, Truffle Oil	18
SHRIMP BLACKEND SKEWER <i>New</i> With Chimichurri	17
CRAB CAKES Served With Mango Salsa And Spicy Aioli	17
BURRATA & PROSCIUTTO Arugula, Tomato and Basil	18
GRILLED OCTOPUS <i>New</i> Roasted Fingerling Potatoes, Capers, Olives, Cherry Tomato	18
BRUSCHETTONE CON BURRATA <i>New</i> Burrata, Cherry Tomato, Basil, EVOO	18

PASTA

GLUTEN FREE PASTA AVAILABLE

LASAGNA <i>New</i> Meat Sauce	22
RIGATONI ALLA VODKA Pancetta, Tomato-Cream Sauce	21
FETTUCINE BOLOGNESE Veal Meat Sauce	21
SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts	21
FETTUCINE TARTUFO Parmigiano, Mushroom, Truffle Sauce	23
SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce	23
ORECCHIETTE ALLA BARESE Hat Shaped Pasta	23
Broccoli Rabe, Sausage, Garlic, E.V.O.O.	
GNOCCHI PESTO Homemade Basil Pesto	23
FARFALLE SALMONE Bowtie Pasta, Fresh & Smoked Salmon, Champagne Chive Cream Sauce	24
LINGUINE ALLE VONGOLE New Zealand Clams, White Wine Sauce, Garlic, Extra Virgin Olive Oil	26

PESCE

LOBSTER RAVIOLI Pink Cream Sauce	26
BRANZINO Pan Roasted, over Pesto Risotto	25
SALMONE ALLA GRIGLIA Sauteed Spinach, Raisins, Pine Nuts and Roasted Potatoes	25
SHRIMP SCAMPI over Linguine	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	25
CHICKEN PARMIGIANA served with Pasta	25
PORK CHOP SCARPARELLO Pan Roasted, Hot Cherry Peppers, Balsamic, Rosemary, Garlic, Broccoli and Roasted Potatoes	30
NEW YORK STRIP STEAK French Fries	38

ANY SPLIT CHARGE ITEM FOR \$3.00

INSALATE

CAESAR SALAD	14
AVOCADO Avocado, Shrimp, Romaine, Arugula, Tomato, Champagne Thyme Vinaigrette	19
CHOPPED SALAD Grilled Chicken, Romaine Lettuce, Tomatoes, Cucumber, Avocado, Corn, Balsamic Vinaigrette	19
DI MARE Calamari, Octopus, Shrimp, Celery, White Wine Vinegar, E.V.O.O.	21
MIA Sundried Tomatoes, Portobello Mushrooms, Grilled Chicken Sauteed In Shallots, Balsamic Sauce Served Warm Over Mixed Greens	19
SALMONE Smoked Salmon, Goat Cheese, Capers, Red Onions, Mixed Greens	18
MAROSTICA Crab Cakes, Tomato, Corn, Avocado, Mixed Greens And Sherry Vinaigrette	21
CAPRICCIO Shrimp, Crab Meat, Corn, Hearts Of Palm, Avocado, Mixed Greens, Lemon Oil	19
RUCOLA Gorgonzola, Pear, Walnuts, Tomato, Arugula, Balsamic Vinaigrette	15
DELICATA Artichokes, Shaved Parmigiano, Hearts Of Palm, Tomato, Mixed Greens	15
KALE SALAD Kale, Toasted Almonds, Dried Cranberries, Young Pecorino Cheese, Herbed Croutons, Champagne Thyme Vinaigrette	15
COBB SALAD Chopped Tomato, Bacon, Romaine, Avocado, Egg, Gorgonzola, Balsamic Vinaigrette	18
SALMONE GRAZIANA Seared Salmon, Arugula, Artichokes, Olives, Tomatoes, Champagne Thyme Vinaigrette	22
SOUTHWESTERN SHRIMP SALAD Romaine Lettuce, Grilled Shrimp, Corn, pico de gallo, avocado, Cherry Vinaigrette	20
MANGO CHICKEN SALAD Romaine Lettuce, Mango-glazed Grilled Chicken, Red Pepper, Avocado, Red Onion, Balsamic Vinaigrette	19

ADD CHICKEN \$5.00 • ADD GRILLED SHRIMP \$10.00 • ADD GRILLED SALMON \$12.00

PANINI

Served with Mixed Greens (or) Fries

PROSCIUTTO Prosciutto Di Parma, Mozzarella, Tomato, Arugula	16
VEGETARIANO Grilled Vegetables, Mozzarella, Balsamic	16
COTOLETTA Chicken Cutlet, Mozzarella, Tomato	16
CUBANO Roasted Pork, Ham, Swiss, Pickles, Mustard	17
BISTECCA Steak, Provolone, Sauteed Onions, Portobello Mushrooms	16
RUSPANTE Chicken Cutlet, Avocado, Lettuce, Tomato, Mayo	16
LIGURE Grilled Chicken, Basil Pesto, Mozzarella	16
SUPERBO Steak, Provolone, Cherry Peppers, Avocado, Red Onions, Aioli	18
MESSINA Grilled Chicken, Smoked Mozzarella, Avocado, Sundried Tomato Pesto	16
BLACKENED CHICKEN Fresh Mozzarella, Tomato, Mayo, Avocado	16
BOSTON Lobster & Shrimp, Chives, Lettuce, Lemon Aioli, Brioche Bread	18

PIZZE '12

GLUTEN FREE PIZZA AVAILABLE

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil	16
BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O.	18
BOSCAIOLA Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula	18
VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables	16
CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	16
PRIMAVERA Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella	16
DIAVOLA Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil	16
MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil	17

BRUSCHETTA PIZZA

POMODORO Chopped Fresh Tomato, Oregano, Basil with Fresh Mozzarella ADD \$5.00	16
GOLOSA Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens	20
GRAVINA Chopped Tomato, Cannellini Beans, Onions, Goat Cheese, Arugula	18
DI PARMA Prosciutto di Parma, Arugula, Shaved Parmigiano	20

Sides

PIZZA BREAD	8
SAUTEED SPINACH	8
ROASTED POTATOES	8
BROCCOLI RABE	9
MIXED VEGETABLES	9
PATATINE FRITTE (Hand Cut)	7

KIDS Menu

PASTA (marinara or butter)	12
CHICKEN (grilled or cutlets) with patatine fritte	15

*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.

REV: 4-2026

VINI BIANCHI

	glass	bottle
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

	glass	bottle
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

	glass	bottle
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

BEVANDE

Draft Beers 8	Saratoga Water Sparkling	7
Brooklyn Lager, Lagunita IPA	Spring Water Saratoga	7
Two Roads IPA,	San Pellegrino Limonata, Aranciata	4
Kona Big Wave, Allagash White		

Bottles			
Peroni	7	Stella	7
Corona	7	Blue Moon	7

HAPPY
DRINKS + FOOD
Hour

EVERY MONDAY -FRIDAY 4:00-6:00PM

HALF-OFF
BY THE BOTTLE!
Wine

EVERY SUNDAY & MONDAY

bottle under \$100

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

NON-ALCOHOLIC DRINKS

MINT TO BE Refreshing ~ Bubbly

Blueberry, Lemon, Fresh Mint, Soda Water

SUCCO Rich ~ Herbal

Mango, Lime, Lemon, Lavender

PINE IN THE COCONUT Tropical ~ Silky

Pineapple, Coconut, Lime, Cinnamon

ATHLETIC GOLDEN

Non-Alcoholic Beer

BRUNCH
Sangria

BRUNCH SANGRIA PITCHER \$48

PRIVATE
Events

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