

## ANTIPASTI

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

## DINNER SALADS

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

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

## PANINI

SERVED WITH MIXED GREENS [OR] FRENCH FRIES

<b>CUBANO</b> Roasted Pork, Ham, Swiss, Pickles, Mustard	20
<b>RUSPANTE</b> Chicken Cutlet, Avocado, Lettuce, Tomato, Mayo	20
<b>SUPERBO</b> Steak, Provolone, Cherry Peppers, Avocado, Red Onions, Aioli	20
<b>BOSTON</b> Lobster & Shrimp, Chives, Lettuce, Lemon Aioli, Brioche Bread	20

## PIZZE '12

GLUTEN FREE PIZZA AVAILABLE

<b>MARGHERITA</b> Tomato Sauce, Mozzarella, Fresh Basil	17
<b>BOSCAIOLA</b> Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula	19
<b>VEGETARIANA</b> Tomato Sauce, Mozzarella, Grilled Vegetables	18
<b>CAPRICCIOSA</b> Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	18
<b>DIAVOLA</b> Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil	18
<b>MAESTRO</b> Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil	19

# BRUNCH

HOME FRIES AND MIX GREENS

<b>AMERICAN BREAKFAST</b> Two Eggs [Scrambled or Sunny Side Up]	16
Apple Wood Smoked Bacon, Mixed Greens, on grilled Italian Bread	
<b>LA CHÈVRE OMELET</b> Organic Egg Whites, Goat Cheese,	18
Mushrooms, Spinach	
<b>SPANISH OMELET</b> Potatoes, Roasted Onions, Prosciutto	18
<b>EGGS BENEDICT</b> On Toasted Brioche, Topped With Two Poached	19
Eggs, Pesto & Hollandaise Sauce	
<b>CHOICE OF:</b> Ham, Smoked Salmon, Bacon, Spinach	
<b>AVOCADO TOAST</b> 7-Grain Toast, Poached Egg, Drizzled with	19
Pepper Flakes	
<b>OPEN FACE STEAK SANDWICH</b> Sunny Side Up Egg, Avocado,	22
Tomato	
<b>POACHED LOBSTER</b> Two Poached Eggs On Toasted Brioche,	23
Lobster, Tomatoes, Arugula Topped With Hollandaise Sauce	
<b>SPAGHETTI CARBONARA</b> Egg Yolk, Crispy Guanciale, Pecorino	24
Cheese, Black Pepper	
<b>CHÈVRE PROSCIUTTO CREPE</b> Organic Sunny Side Up Egg	18
Mushrooms, Swiss, Goat Cheese, Arugula, Prosciutto	
<b>CROQUET MONSIEUR WITH HAM</b> Grilled Cheese Sandwiches	18
stuffed with Bechamel, Swiss Cheese & Mozzarella, Stuffed with	
Ham, Served With French Fries	

## SWEETS

<b>BANANA NUTELLA CREPE</b>	15
<b>NUTELLA &amp; STRAWBERRIES CREPE</b>	15
<b>FRENCH TOAST</b> Mixed Berries & Nutella	18

## SMOOTHIES

• Strawberry, Banana	9
• Pineapple, Apple, Mango [or] Strawberry, Blueberry, Apple	9
• Banana, Mango	9



# WEEKEND MENU

## PASTA

GLUTEN FREE PASTA AVAILABLE

<b>LASAGNA</b> <i>New</i> Meat Sauce	24
<b>RIGATONI ALLA VODKA</b> Pancetta, Tomato-Cream Sauce	22
<b>FETTUCCHINE BOLOGNESE</b> Veal Meat Sauce	23
<b>SPAGHETTI MEDITERRANEO</b> Whole-Wheat Spaghetti,	21
Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts	
<b>SPINACH RICOTTA RAVIOLI</b> Basil, Fresh Tomato Sauce	24
<b>ORECCHIETTE ALLA BARESE</b> Hat Shaped Pasta	24
Broccoli Rabe, Sausage, Garlic, E.V.O.O.	
<b>GNOCCHI PESTO</b> Homemade Basil Pesto	24
<b>FARFALLE SALMONE</b> Bowtie Pasta, Fresh & Smoked Salmon,	25
Champagne Chive Cream Sauce	
<b>LINGUINE ALLE VONGOLE</b> New Zealand Clams, White Wine	27
Sauce, Garlic, Extra Virgin Olive Oil	
<b>SPICY FETTUCCHINE ARAGOSTA</b> Lobster, Shrimp, Calabrian	29
Chilies, Fresh Tomato Sauce	

## PESCE

<b>LOBSTER RAVIOLI</b> Pink Cream Sauce	28
<b>BRANZINO</b> Pan Roasted, over Pesto Risotto	26
<b>SALMONE ALLA GRIGLIA</b>	26
Sauteed Spinach, Raisins, Pine Nuts and Roasted Potatoes	
<b>SHRIMP SCAMPI</b> over Linguine	27

## CARNE

<b>CHICKEN CAPRICCIOSA</b> Breaded Chicken Breast Topped	26
with Arugula, Tomatoes, Fresh Basil, Fresh Mozzarella	
<b>CHICKEN PARMIGIANA</b> served with Pasta	27
<b>PORK CHOP SCARPARELLO</b> Pan Roasted, Hot Cherry Peppers,	32
Balsamic, Rosemary, Garlic, Broccoli and Roasted Potatoes	
<b>NEW YORK STRIP STEAK</b> French Fries	38

## SIDES

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

## KIDS Menu

<b>PASTA</b>	13
(marinara or butter)	
<b>CHICKEN</b>	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. \*Gratuities 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, Fillaboa 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

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

<b>MINT TO BE</b> Refreshing ~ Bubbly	9
Blueberry, Lemon, Fresh Mint, Soda Water	
<b>SUCCO</b> Rich ~ Herbal	9
Mango, Lime, Lemon, Lavender	
<b>PINE IN THE COCONUT</b> Tropical ~ Silky	9
Pineapple, Coconut, Lime, Cinnamon	
<b>ATHLETIC GOLDEN</b>	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*  
 BOOK YOUR NEXT PARTY WITH US!  
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