

Antipasti E Primi

(First Course)

Each \$8.95

Calamari Fritti

Lemon Caper Aioli and Fresh Tomato Marinara.

Crispy Sea Bass

Pan Seared Polenta Cake, and Tomato Relish

Caprese Salad "Napoleons"

Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Sea Salt.

Rosemary-Citrus Chicken Spiedini Skewers

with Lemon Basil Aioli

Roasted Garlic and Anise Glazed Kobe Sirloin Medallions

with a Summer Ratatouille and Whole Grain Farro.

Prosciutto Wrapped Trio of Green River Melons

Utah Honeydew, Canteloupe and Watermelon Wrapped with Prosciutto de Parma and Drizzled with Imported Olive Oil, Aged Balsamic and Fresh Mint.

Pesto Stuffed Shrimp Scampi

Jumbo Pesto Stuffed Shrimp Wrapped in Angel Hair Pasta and Lightly Fried. Drizzled with Fresh Garlic, White Wine, Herbs and Grape Tomatoes

Pan Toasted Gnocchi Primavera

Sauteed with English Peas, Fresh Mushrooms, Pancetta and Parmesan Reggiano.

Mussels Steamed in an Herbed Moscato Broth

"Italian Riviera Style"

Tender Mussels Steamed in a Light Moscato Broth with Caramelized Fennel Basil and Marjoram.

Zuppa

(Soup)
Each \$7

A Sampling of All Our Soups
\$10

Traditional Italian Meatball Soup

Savory Pork and Parmesan Meatballs, Garlic Braised Escarole Greens and Fresh Herbs,
In a Rich Clarified Chicken Broth.

Spring Artichoke and Sweet Fennel Bisque

Creamy Pureé of Grilled Artichokes and Fennel with a Roasted Red Pepper Coulis.

Grappa's Acclaimed Mushroom Soup

Sautéed Shiitake, Crimini and Portobello Mushrooms.
Puréed and Sprinkled with Rosemary and Crispy Shallots.

Insalata
(Salad)

Each \$11.95

Traditional Caesar

Crisp Hearts of Romaine Tossed with Caesar Dressing, Parmesan Croutons, Liqurian White Anchovies and Extra Virgin Olive Oil.

A Salad of Grapes, Roasted Walnuts and Gorgonzola Cheese

Sweet Red Grapes, Roasted Walnuts and Crumbled Blue Cheese. Tossed with a Creamy Gorgonzola and Red Wine Vinaigrette.

Insalata Mista

Tender Hearts of Butterleaf Lettuce, Radicchio, Escarole and Mache Greens. Tossed with a Dijon-Dill Vinaigrette and Crispy Almond-Asiago Wafers.

Grilled Shrimp and Citrus Salad

Citrus Grilled Shrimp, Santa Maria Greens, Crisp Pancetta Bits, Toasted Pistachios and Orange Segments Tossed with an Orange-Basil Vinaigrette.

Entrata

(Entrees)

Chicken Saltimbocca

Medallions of Free Range Chicken with Prosciutto, Sage Leaves and Fontina Cheese. Served with Farfalle. Finished with a Roasted Chicken-Crème Fraîche Velouté.

\$27

Grilled Lamb Loin Tagliatelle

Sweet Italian Lamb Sausage, Wild Mushrooms, Red Bell Pepper and Baby Arugula Tossed with Fresh Tagliatelle in a Light Marsala Sauce.

\$32

Grilled Eggplant and House-Made Smoked**Mozzarella "Canneloni"**

Grilled Slices of Eggplant Rolled with House-Made, Smoked Mozzarella, Tomato and Basil. Lightly Fried and Served Over a Pan Roasted Vegetable-Pomodoro Sauce.

\$25

Horseradish Encrusted Salmon

Grilled Salmon topped with a Mixture of Fresh Horseradish, Garlic, Chopped Shallots and Herbed Breadcrumbs. Served with House Made Fettuccine, Mushrooms, Tomatoes and a Sherry.

\$30

Thick-Cut Berkshire Pork Chop

Generously Cut Chop of Heirloom Pork. Served with Parmesan-Herb Risotto and Garlic Seared Baby Spinach. Drizzled with a Marsala Sauce.

\$33

Poached Utah Trout with Fennel and Tarragon

Utah Trout Poached in Aromatic Broth. Served with a Cucumber and Fennel Summer Pasta Salad.

\$28

Peppercorn Crusted Filet Mignon

Served with Hand Made Ricotta and Roasted Shallot Raviolis. Warm Salad of Tomatoes and Asparagus.

\$36

Grappa's Famous Osso Buco

Veal Shank Braised in a Rich Stock Fortified with Red Wine and Herbs. Served over Hand-Made Spinach Spatzel. Finished with a Roasted Garlic Gremolata
\$36

Pan Seared Sea Scallops

Seared Diver Scallops, Baby Spinach, Mixed Italian Olives and Ripe Tomatoes.
Served Over a Bed of Black Pepper Pappardelle Pasta.
\$33

A service charge of 20% may be added to parties of six or more.