

GRAPPINO

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Puzzoletto Bruschetta

Roasted Peppers, Soppresata, Gorgonzola, Pistachios

Roasted Red Pepper Bisque

Goat Cheese, Chives, Focaccia Croutons

Burrata Salad

Grape Tomatoes, Watermelon, Red Onion, Balsamic Glaze

SUPPLEMENTAL PIZZA COURSE ADD \$9.00

Calabrese, Scamorza & 'Nduja, OR Margarita

SECOND COURSE

Veal Ravioli Pesto

Basil, Parmesan, Pinenuts, Touch Of Cream

Lolipop Lamb Chops

Yukon Gold Potatoes, Piquillo Peppers, Marcona Almonds

Baked Branzino Fillet

Creamy Polenta, Baby Spinach, Lemon Chive Butter

Roasted Airline Chicken

Fingerling Potatoes, Olives, Tomato, Oreganato Jus Dolce

THIRD COURSE

Mini Nutella Bombelloni

Liege Waffle

BOTTLE OF WINE ADD \$25.00

House Cabernet OR House White Blend



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.