



Dial A Dinner Serving Hours:
Mon - Sun 12:00noon - 10:30pm

All orders can be combined with items from
WINE CELLAR, CONVENIENCE STORE &
BEVERAGE STORE.
每次訂購可加入各種飲品，酒類及便利店貨品。

ANTIPASTI FREDDI – COLD APPETIZERS

- 1801 PROSCIUTTO E CARCIOFI** \$90
Sliced parma ham with artichokes
- 1802 SUSHI ITALIANO DI CASA GRAPPA** \$210
A selection of specialties, including cesare salad, Italian cold cuts, mozzarella and many more (for two or more), and it is "Atkins" friendly!
- 1803 ANTIPASTO MISTO** \$95
Taste sensations to stimulate your appetite including frittata, air-dried beef, salami, mortadella, parma ham, marinated vegetables and mesclun greens
- 1804 CARPACCIO DI MANZO** \$90
Thin slices of raw chilled beef, extra virgin olive oil, with capers and mesclun leaves
- 1805 SALMONE SCOZZESE AFFUMICATO** \$118
Thin slices of Scottish salmon with red onions, capers and dill aioli
- 1806 BRUSCHETTA** \$50
Toasted Ciabatta with red vine tomatoes, garlic, basil, extra virgin olive oil and balsamic vinaigrette

ANTIPASTI CALDI – HOT APPETIZERS

- 1807 CESTO DI VONGOLE** \$125
Imported fresh clams with garlic, parsley and special broth
- 1808 CALAMARI FRITTI** \$90
Crispy baby squids marinated in buttermilk, served with anchovy aoli
- 1809 COZZE IN BIANCO** \$135
Air fresh steamed mussels served Grappa's style in garlic and white broth
- 1810 SCAMPI CON SALSA AL BURRO E LIMONE** \$100
Sautéed prawns with garlic lemon butter sauce

INSALATE – SALADS

- 1811 INSALATA DI CASA GRAPPA** \$95
A delightful selection of crispy greens, tomatoes, avocado, mushroom, salami, cannelloni beans and pine nuts. With a choice of balsamic vinaigrette or gorgonzola cheese dressing
- 1812 INSALATA DI SPINACI** \$95
Fresh spinach, crispy pancetta bacon, mushroom, grated eggs and pinenuts with Grappa's warm herb dressing
- 1813 CAPRESE** \$85
Rich red vine ripened tomatoes, mozzarella and fresh basil with vinaigrette dressing
- 1814 INSALATA CESARE** \$80
Fresh romaine lettuce, crispy pancetta bacon, parmesan cheese, croutons, **with chicken** \$95
and anchovies with Grappa's own Caesar dressing
- 1815 INSALATA MISTA** \$60
Market fresh mesclun leaves and vegetables
- 1816 FORMAGGIO E PERE SU INSALATA VERDE** \$70
Pears, goat cheese, baby field greens, toasted walnuts, and aged sherry vinaigrette
- 1817 INSALATA UBRIACA** \$95
Frisee, green beans, gorgonzola cheese and pecan nuts with champagne vinaigrette

ZUPPE – SOUPS

- 1818 MINISTRONE** \$50
Traditional hearty soup with cannelloni beans and rough cut fresh vegetables
- 1819 ZUPPA DEL GIORNO** \$50
Daily soup
- 1820 CREMA DI ARAGOSTA** \$85
Lobster bisque

PASTA

- 1821 PENNE ALL' ARRABBIATA** \$95
Quill-shaped pasta with ho crushed red peppers flakes, garlic, bell peppers and onion in a delicate tomato sauce
- 1822 FETTUCCHINE AI QUATTRO FORMAAGGI E FUNGHI** \$98
Gorgonzola, fontina, provolone piccante and parmesan cheese with mushroom, thyme, basil and cream

dial us tonight

2598 1718



- 1823 RIGATONI AL RAGU** \$95
Rigatoni with rich tomato meat sauce
- 1824 FETTUCCINE NERE** \$130
Fresh made pasta blackened with squid ink made right in grappa's own kitchen, plus fresh prawns and cream sauce sautéed with cognac, a house speciality
- 1825 PENNE PUTTANESCA** \$95
Quill-shaped pasta with onion, anchovies, olives, capers and sun dried tomatoes
- 1826 LINGUINE AL PESTO GENOVESE** \$95
Fresh basil, garlic, olive oil pinenuts, parmigiano, and romano pecorino cheese
- 1827 CAPELLI D'ANGELO AL SALMONE** \$115
Angel hair and creamy mushroom sauce with chilled smoked salmon
- 1828 SPAGHETTI MARINARA** \$115
Buffalo mozzarella and mushroom in marinara sauce
- 1829 PENNE ALL' ARAGOSTA** \$160
Penne with fresh lobster, tomatoes, grappa and cream cheese
- 1830 LINGUINE CARBONARA** \$95
Linguine with pancetta in egg yolk cream
- 1831 RAVIOLI DI POLLO** \$100
Homemade ravioli, with minced chicken, bacon and ricotta cheese in parmesan cream cheese
- 1832 LASAGNE ALLA BOLOGNESE** \$98
A rich meat and cheese lasagna with 3 sauce and fresh spinach pasta
- 1833 LINGUINE TUTTO MARE** \$140
Linguine with assorté seafood in tomato sauce
- 1834 SPAGHETTI ALLE VONGOLE** \$135
Spaghetti with usa jet fresh clams swimming in herb, garlic, and white wine sauce
- 1835 LINGUINE FATTE IN CASA ALLE ERBE AROMATICHE** \$95
Homemade linguine with fresh basil, thyme, oregano, rosemary, plum tomatoes, garlic and extra virgin olive oil
- 1836 FETTUCCINE FATTE A MANO AI GAMBERETTI E CARCIOFI** \$135
Homemade fettuccine, shrimps, artichokes and onion with special tomato sauce

RISOTTO AND GNOCCHI

- 1837 RISOTTO AL TARTUFO NERO** \$150
Black truffle risotto with chicken jus and parmesan cookie
- 1838 RISOTTO AL GRANCHIO E GAMBERETTI** \$135
Risotto with crab meat and prawns in lobster sauce
- 1839 GNOCCHI DI PATATE RIPIENI DI SALSA DI POMODORINI SECCHI SU FONDUTA DI SCAMORZA AFFUMICATA E GOCCE DI PESTO** \$95
Potatoes gnocchi stuffed with sun-dried tomato sauce over a smoked mozzarella fondue and drop of pesto
- 1840 RISOTTO DI ARAGOSTA** \$175
Pan toss risotto with lobster and fresh asparagus, finish with parmesan cheese

PIZZA

- | | Regular / Spaccata |
|---|----------------------|
| 1845 "SPACCATA" – THE ORIGINAL RECIPE | \$108 / \$188 |
| Pepperoni, mushroom, mozzarella cheese, spinach, roast garlic and a variety of exotic mushroom. | |
| 1846 PARMIGIANA | \$98 / \$168 |
| Roasted marinated chicken, artichokes, eggplant, tomato sauce and mozzarella cheese. | |
| 1847 PIZZA QUATTRO STAGIONI | \$128 / \$218 |
| Prawns, avocado, fresh tomatoes and mozzarella cheese. | |
| 1848 PIZZA NAPOLETANA | \$90 / \$160 |
| Mozzarella cheese, tomato sauce and anchovies. | |
| 1849 PIZZA AVOCADO E GAMBERI | \$125 / \$205 |
| Black tiger prawns, avocado, mozzarella cheese and light tomato sauce | |
| 1850 GRAPPA'S "PIZZA DELLA CASA" | \$98 / \$168 |
| Sausages, onions, tomato sauce, mozzarella cheese and oregano | |
| 1851 QUATTRO FORMAGGI | \$98 / \$168 |
| Mozzarella, Fontina, gorgonzola and parmesan cheese. This is for the cheese lovers | |



Dial A Dinner Serving Hours:
Mon - Sun 12:00noon - 10:30pm

All orders can be combined with items from
WINE CELLAR, CONVENIENCE STORE &
BEVERAGE STORE.
每次訂購可加入各種飲品，酒類及便利店貨品。

- | | | |
|-------------|--|----------------------|
| 1852 | PIZZA SARDEGNA
Grappa's traditional homemade duck sausages with a unique blend of mozzarella and goat cheese, crushed tomatoes, roasted sweet peppers and onions | \$100 / \$170 |
| 1853 | PIZZA MARGHERITA
A blend of Italian cheeses, plum tomatoes and basil. Representing the colors of the Italian flag and named after Italy's first queen | \$90 / \$160 |
| 1854 | PIZZA FUNGHI E SPINACI
Blended cheese, spinach, roast garlic and a variety of exotic mushrooms | \$98 / \$165 |
| 1855 | PIZZA AL SALMONE AFFUMICATO
Smoked salmon, onions and capers | \$125 / \$228 |
| 1856 | PIZZA ALLA SALSICCIA
Our own homemade sausages combined with salami, tomatoes and cheese in a pizza that sausage makers love | \$98 / \$168 |
| 1857 | CALZONE DI SIENA (IN A POCKET OR OPEN PIZZA)
Salami, prosciutto, sun-dried tomatoes, mushroom, onions, green peppers and a combination of cheese with fresh rosemary | \$100 / |
| 1858 | PIZZA NUMERO DUE (PIZZA #2)
Pepperoni, sausages, mushrooms, tomatoes and olives. There must be a better pizza somewhere just we have not found it! | \$98 / \$168 |
| 1859 | PIZZA PARMA
Uncooked fine sliced parma ham, tomato sauce, olives, artichokes and mozzarella cheese | \$110 / \$188 |
| 1860 | PIZZA AL POLLO E SALSA BBQ
Chicken, mozzarella and our special BBQ sauce. Back on menu in response to multi-request! | \$98 / \$168 |

ENTREES

- | | | |
|-------------|---|--------------|
| 1861 | SALTIMBOCCA ALLA ROMANA
Veal's loin with sage and parma ham, served with orzo in masala sauce | \$150 |
| 1862 | POLLO ARROSTO AL ROSMARINO E LIMONE
Roast fresh chicken with garlic, lemon and rosemary, served with grilled polenta and bell peppers | \$138 |
| 1863 | STINCO DI AGNELLO
Slowly braised lamb shank in red wine and herbs with saffron risotto and rosemary | \$150 |
| 1864 | SALSICCIA LUGANEGA
Grappa's own homemade Italian savory sausage, grilled and served with polenta and spicy tomato sauce | \$125 |
| 1865 | TRANCIA DI SALMONE AL FORNO
Sautéed salmon fillet with sun-dried tomatoes, pinenuts, garlic and apinach | \$160 |
| 1866 | COSTOLINE DI AGNELLO AL ROSMARINO
Roasted lamb chop with fennel parmesan gratin and rosemary port sauce | \$160 |
| 1867 | FILETTO DI BRANZINO AL VINO BIANCO
Seabass, potato puree, corn, edamame sauce, and miso lobster sauce | \$160 |
| 1868 | OSSO BUCO
Veal shank stew in Barolo red wine sauce and risotto | \$155 |

DOLCI - DESSERTS

- | | | |
|-------------|--|-------------|
| 1841 | GRAPPA'S CHEESE CAKE
American style | \$50 |
| 1842 | TORTA DI MELE
Homemade apple tart with vanilla sauce | \$60 |
| 1843 | TIRAMISU
The cognac and espresso soaked savoiardis biscuits is where the name pick-me-up came from. A creamy delight with mascarpone and eggs. Grappa's specialty. | \$60 |
| 1844 | PANNA COTTA
A light and delicate "cooked cream with mixed berries. | \$42 |