

# APPETIZERS



## **CALAMARI WITH SUN-DRIED TOMATOES 22**

A Sicilian favorite – sautéed calamari with Kalamata olives, lemon, pine nuts, arugula

## **MUSSELS IN WHITE WINE LEMON BUTTER SAUCE 17**

Prince Edward Island mussels steamed in white wine, basil, and lemon butter sauce



## **JUMBO SHRIMP COCKTAIL 13**

Cooked in a citrus aioli and fresh herbs

## **CLAMS CASINO 14**

Middleneck clams topped with breadcrumbs, bacon, lemon & extra virgin olive oil

## **SICILIAN MEATBALLS 14**

Served with Larry's mom's marinara and whipped ricotta

## **MR. C'S FOREVER PEPPERS 14**

Spicy sausage, peppers, onions



## **SHRIMP BRUSCHETTA ALFREDO 15**

Toasted crostini bread topped with large shrimp and our homemade Alfredo sauce

## **SHRIMP BRUSCHETTA GENOVESE STYLE 15**

Above with combination Alfredo and pesto sauces

## **GAMBERO ROMANO 14**

Large gulf shrimp sautéed with chopped spicy peppers in a light creamy Gorgonzola cheese sauce, served with garlic crostini

## **GRILLED SHRIMP OVER CANNELLINI BEANS 15**

Marinated shrimp over a cannellini bean mixture

## **LITTLENECK CLAMS 14**

Steamed & served with hot butter

## **BLUE POINT OYSTERS 20**

Served raw with hot sauce

## **OYSTERS ROCKEFELLER 15**

Topped with Asiago cheese, spinach & hollandaise



# SOUPS / CHOWDER

## PASTA FAGIOLI 8

Traditional Italian pasta, sausage, and bean soup

## CLAM CHOWDER 8

Creamy New England Style with coastal seasoning and bacon

# SALADS

## CAESAR SALAD 10

Crispy romaine hearts, tangy Caesar dressing, and shaved pecorino romano cheese

## HOUSE SALAD 10

Romaine, cabbage, carrots, tomatoes, black olives, and our homemade Italian dressings

## ARUGULA SHRIMP SALAD 15

Grilled shrimp over orzo pasta, arugula, roasted tomatoes, tossed with lemon vinaigrette

## CITRUS SHRIMP SALAD 16

Grilled shrimp, cucumber, tomato, greens with cannellini beans

# ITALIAN SPECIALTIES / ETC.

## GROUPEL OSCAR 35

Grouper stuffed with lobster and crab smothered in Béarnaise sauce  
Served with jasmine rice and broccoli

## STEAK PIZZAIOLA 46

Ribeye steak in a delicious sweet-and-sour flavor sauce  
Served with jasmine rice

## SESAME SEARED GROUPEL TOPPED WITH SICILIAN RED PESTO 35

Fresh Grouper with sun-dried tomatoes, olives, and toasted almond pesto  
Served with jasmine rice

## PORK CHOPS ALLA PIZZAIOLA 36

14oz pork chop in a delicious sweet-and-sour flavor sauce  
Served with jasmine rice

## GROUPEL ALLA NAPOLETANA 35

Classic Naples, Italy dish with olives, capers, and tomatoes  
Served with jasmine rice

## RAO'S FAMOUS LEMON CHICKEN 25

Half chicken, potatoes oreganata and roasted asparagus

## SEARED SEA SCALLOPS 45 IN A SAVORY VANILLA BUTTER SAUCE

Fresh sea scallops with mushrooms, shallots, and cream  
Served with jasmine rice and roasted asparagus

\*MENU ITEMS SUBJECT TO AVAILABILITY BASED ON THE TIME OF YEAR; PRICES SUBJECT TO CHANGE WITHOUT NOTICE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS 0125\*

# PASTA DISHES

*\*Feel free to add any of these delicious proteins to your meal- "Mangia"\**  
Lobster Meat **MKT PRICE** | Crab Meat **MKT PRICE** | (6) Gulf Shrimp **12** |  
(3) Sea Scallops **MKT PRICE** | Italian Sausage (Mild or Hot) **7** | Chicken Breast **10**



## PASTA MARINARA 18

*Larry's mom Sicilian classic*

Served with our famous meatballs  
or Italian sausage (MILD or HOT) **25**

## FETTUCCHINE ALFREDO 22

Tossed in a sauce of butter, cream,  
and pecorino romano cheese

## AMATRICIANA WITH BRAISED PORK SHOULDER 22

Roman dish that includes tomato, onion,  
pecorino Romano cheese, and pork  
shoulder over paccheri pasta

*One of Larry's favorites*

## SPICY FRA DIAVOLO SAUCE 24

Marinara with roasted peppers, Calabrian chili  
peppers, and hot cherry peppers over rigatoni  
pasta

Shrimp **12** | Lobster Meat **MKT PRICE**

## RIGATONI WITH FILET MIGNON 38

Rigatoni with chunks of filet mignon and  
mushrooms in a Gorgonzola cheese sauce

*One of Larry & Val's speciality*

## PAPPARDELLE PASTA WITH HOT SAUSAGE SAUCE 26

A savory spicy sauce

## LINGUINE GAMBERO 29

Jumbo shrimp, artichoke hearts, zucchini, and a touch  
of fresh tomatoes, tossed with garlic and extra virgin  
olive oil

## SPAGHETTI ALLA CARBONARA 24

Our creamy classic

## CHICKEN RIGGIES 26

*(UTICA, NY SPECIALITY)*

Rigatoni, chicken, hot cherry peppers in a spicy cream  
tomato sauce

Sausage Riggies ( MILD or HOT) **28** | Shrimp Riggies **30**

## LINGUINE WITH WHITE CLAM SAUCE 24 "Essenziale Style"

(Done in the essential way) littlenecks out of shell,  
simmered with olive oil, garlic, and herbs

## VAL'S ZESTY LEMON SHRIMP SCAMPI 28

Large gulf shrimp sautéed with butter, garlic, and our  
signature lemon sauce, served over linguine

## LASAGNA 22

Larry's brother Nino's recipe made daily with layers  
of meat, pasta, and fresh ricotta

## ORECCHIETTE ALLA PUGLIESI 28

Broccoli, sausage (MILD or HOT), sautéed in extra  
virgin olive oil with garlic and chili flakes

## LINGUINE WITH CREAM SAUCE AND WALNUTS 24

Made with mascarpone cheese over linguine pasta  
ADD LOBSTER MEAT **MKT PRICE**

## SEA SCALLOPS & ARTICHOKE HEARTS 34

Mediterranean style (olives, capers, and sun-dried  
tomatoes)

*One of Manager Ann-Marie's favorites*

### PASTA OPTIONS:

RIGATONI, PENNE, SPAGHETTI, FETTUCCHINE,  
LINGUINE, ORECCHIETTE, PACCHERI,  
CAPELLINI (ANGEL HAIR) , PAPPARDELLE

# STEAKS & PRIME RIB



**FILET MIGNON – 8 OZ. PRIME CUT 55**  
*ADD OSCAR (LOBSTER AND CRABMEAT) 20*

Served with potatoes oreganata and roasted asparagus

## **LOBSTER SURF & TURF MKT PRICE**

8 oz. Prime cut filet & 10 oz. cold water lobster tail  
Served with potatoes oreganata and roasted asparagus

## **GRACE'S TRATTORIA PRIME RIB - PRIME CUT 35**

A thick 14 oz. slow roasted prime rib topped with a parmesan cream sauce  
Served with potatoes oreganata and roasted asparagus

# VEAL & CHICKEN

## **VEAL PICCATA 28**

Veal loin sautéed with butter, lemon, basil and white wine over pasta and piccata sauce

## **VEAL CUTLET PARMIGIANA 28**

Tender veal loin, lightly breaded, topped with fresh mozzarella and grated cheese  
Served with pasta & our famous marinara sauce

## **CHICKEN CUTLET DINNER 29**

Milanese Style Chicken Breast topped with roasted red pepper, slice of mozzarella cheese & drizzle of balsamic glaze  
Served with house arugula salad and potatoes oreganata

## **CHICKEN PICCATA 26**

Boneless chicken breast with our piccata sauce over pasta

## **CHICKEN PARMIGIANA 26**

Pan seared chicken breast, topped with mozzarella and our famous marinara sauce with pasta

### **FRESH VEGETABLES:**

SAUTÉED ESCAROLE 8  
SAUTÉED BROCCOLINI 8  
ROASTED ASPARAGUS 8

**\*IF YOU HAVE AN ALLERGY OR CERTAIN DIETARY RESTRICTIONS, PLEASE BRING IT TO THE ATTENTION OF YOUR SERVER PRIOR TO ORDERING\***