

Grasso's

Where Great Food and Great Music Live

RESTAURANT



WEEK MENU

Sunday, January 23rd-30th | \$35 Per Person | includes 1 Appetizer, 1 Entree & 1 Dessert + Tax+ Beverages + Gratitude | Saturday until 7pm | Not available for Take-Out | No Substitutions or Sharing

APPETIZERS

SOUP DU JOUR

PRINCE EDWARD ISLAND MUSSELS*

*Coconut Milk, Red Curry Leeks,
Touch of Cream*

PULLED CHICKEN EMPANADAS

*Pepper, Onion, Roasted Tomatillo,
& Avocado Aioli*

CLASSIC CEASER SALAD

*Romaine, Toasted Herb Croutons,
Parmesan Crips*

GAIL'S GRILLED SALAD

*Bibb Lettuce, Blue Cheese, Candied Walnuts,
Hazulnet Vinaigrette*

ENTREES

PORK CHOP MARGHERITA

*Lightly Breaded, Light Tomato Sauce, Fontina,
Homemade Burrata Ravioli*

PAN SEARED DUCK BREAST* (GF)

*Cognac Orange Sauce,
Mushroom Black Rice, Vegetable Medley*

PORCINI DUSTED MAHI MAHI (GF)

*Topped with Wasabi Aioli,
Yukon Gold Mashed Potatoes, Sauteed Spinach*

FILET BRANZINO (GF)

*Skin On, Pan Seared, Champagne Beurre Blanc,
Roasted Winter Vegetables*

ZUCHINI LINGUINI (VEGAN & GF)

*Butternut Squash, Mushrooms, Sauteed Spinach,
Garlic & EVOO, White Truffle Essence*

CAVATAPPI PASTA

*Braised Short Rib, Mushrooms,
Honey Truffle Ricotta*

PINOT GRIGIO \$10

MERLOT \$10

DESSERT

HOMEMADE COCONUT BREAD PUDDING

Served with Vanilla Cream

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate Mousse, Chocolate Cake, Chocolate Ganache

SICILIAN ITALIAN CHEESECAKE

Ricotta Cheese, Raspberry Sauce, Fresh Berries, & Whipped Cream

before ordering your order, please inform server if person in your party has a food allergy. (GF) Gluten Free

cooked to order this menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions