

## Spring Restaurant Week Menu 2021

Sunday April 25<sup>th</sup> - May 2nd | \$35.00 per person Includes 1 Appetizer, 1 Entrée & 1 Dessert + Tax + Bev + Gratuity | No Substitutions, or Sharing | Saturday Until 7pm | Closed Monday & Tuesday | Available for Take Out

# Grasso's

Where Great Food and Great Music Live



### Appetizer

#### Soup Du Jour

#### Pulled Chicken Empanadas

Pepper, Onion

Roasted Tomatillo & Avocado Aioli

#### Baked Clams Oreganata

Panko Bread Crumb, Lemon, White Wine

#### Classic Caesar Salad

Romaine, Toasted Herbs Croutons,  
Parmesan Crisp

#### Gail's Grilled Pear Salad (GF)

Bibb lettuce, Blue Cheese, Candied Walnuts

Hazelnut Vinaigrette

### Dessert

#### Warm White Chocolate Bread Pudding

Vanilla Ice Gelato

#### Triple Chocolate Mousse Cake

Chocolate Mousse, Chocolate Cake

Chocolate Ganache, Fresh Whipped Cream

#### NY Style Cheesecake

Homemade Raspberry Sauce

&

Fresh Whipped Cream

### Entree

#### Zucchini Linguine (Vegan & GF)

Artichoke, Cherry Tomatoes, Mushrooms,  
Sautéed Spinach

Garlic & EVOO, White Truffle Essence

#### Cortecce Fresh Pasta

Broccoli Rabe, Shrimp, Black Olives,

Fresh Tomatoes, Garlic & Oil

#### Veal Scallopini Milanese

Lightly Breaded, Baby Arugula, Roasted  
Peppers, Red Onion, Tomato, Fresh Mozzarella,  
Lemon Vinaigrette

#### Parmesan Encrusted Cod (GF)

Fresh Tarragon Beurre Blanc

Yukon Gold Mash Potatoes, Sautéed Spinach

#### Pan Seared Halibut (GF) + \$7.00

Champagne Citrus Beurre Blanc

Saffron Risotto, Sautéed Spinach

#### Surf & Turf (GF) + \$7.00

6oz Filet Mignon & two Jumbo Shrimp,  
Chimichurri Sauce, Yukon Gold Mash Potatoes,  
Vegetable Medley

-Selected Wine by the Glass - \$10.00 -

Ask Server for Details

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