

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK

Offered April 27th TO May 4th | \$46 Per Person

| UNTIL 7 pm Saturday, May 3rd |

| Includes 1 Appetizer, 1 Entree & 1 Dessert + Tax+ Beverages + Gratuity

| No Sharing, No Substitutions| Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

GRILLED CALAMARI (GF)

*Baby Arugula, Celery, Capers, Tomatoes,
Hot Cherry Peppers, Fresh Lemon Juice*

MARYLAND CRAB CAKE

*Topped with Chipotle Aioli,
Mesclun Greens*

CLASSIC CAESER SALAD

*Romaine, Toasted Herb Croutons,
Parmesan Crips*

GRASSO'S SPRING SALAD (GF)

*Cucumber, Radish, Tomatoes, Red Onion,
Feta, Mix Greens, Lemon Vinaigrette*

APEROL SPRITZ \$10

PINOT GRIGIO \$10

MERLOT \$10

ENTREES

FILET OF BRANZINO (GF)

*Pan Seared, Skin on, Capers, Tomatoes,
Basmati Rice, Sauteed Spinach*

ICELANDIC COD ALA GRASSO

*Lemon White Wine Garlic Sauce, Basil, Capers,
Tomatoes, Basmati Rice, Sautéed Spinach*

VEAL SCALLOPINI SAM GIMI

*Lightly Breaded, Wild Mushroom Demi Glace,
Melted Mozzarella, Yukon Gold Mashed Potatoes
Vegetable Medley*

NEW ZEALAND LAMB CHOPS *

*Dijon, Panko, Cabernet Shallot Demi Glace,
Yukon Gold Mashed Potatoes, Vegetable Medley*

FETTUCCINE

*Cajun Shrimp, Sun Dried Tomato,
Porcini Mushrooms, Cognac Cream Sauce*

CAVATAPPI

*Pesto & Marinara Sauce,
Fresh Imported Burrata*

ZUCCHINI LINGUINI (VEGAN & GF)

*Tomatoes, Cauliflower, Artichoke, Spinach,
Garlic, EVOO, White Truffle Essence*

DESSERT

CHOCOLATE MOUSSE WITH BERRIES & CREAM (GF)

SICILIAN ITALIAN CHEESECAKE WITH WHIP CREAM