



**CALAMARI FRITTI ... 11**  
fried calamari marinara

**MOZZARELLA CAPRESE ... 10**  
mozzarella da bufala roasted peppers. basil

**PICCOLO MARGHERITA ... 10**  
rustic small pizza. fresh mozzarella. basil. evoo

**CLAMS CASINO ... 12**  
middleneck clams. breaded. roasted

**HONEY GARLIC SCALLOPS ... 15**  
amaretto. arugula heirloom grape tomatoes.

**SOUP OF DAY ... 6**

**DI CASA ... 8**

goat cheese. organic greens. tomato. candied pecans. onion. balsamic vinaigrette

**POLLO GRIGIATO ... 15**

grilled chicken. greens. gorgonzola. grape tomato. avocado. candied pecans. balsamic vinaigrette

**LARGE 18" 15 SMALL 12" 10**

**TOPPINGS 12" 1.50 18" 2.50**

**PEPPERONI SAUSAGE MEATBALLS  
ONIONS MUSHROOMS EGGPLANT  
SPINACH BROCCOLI GARLIC OLIVES  
GREEN PEPPERS ANCHOVIES EXTRA  
CHEESE**



**PASTA FAGIOLE ... 6**



**CEASAR ... 9**

romaine. kalamata olives. parmiggiano

**PERA E POLLO ... 15**

grilled chicken. gorgonzola. greens. pear. candied pecans. balsamic vinaigrette



Small Gluten Free Pizza 12

**CAPRESE ... 20 / 13**

fresh mozzarella sliced tomato. basil. pesto. tomato sauce

**TOSCANA ... 22 / 13**

mozzarella. organic baby arugula. heirloom grape tomatoes. prosciutto. parmigiano



Gluten Free Pasta Available

**LASAGNA BOLOGNESE ... 18**

fresh pasta. ricotta. meat sauce. mozzarella

**PENNE RUSTICONE ... 19**

mozzarella. mini meatballs. crimini mushroom. sausage. spicy tomato sauce

**PENNE VODKA ... 16**

pink cream sauce. pancetta

**SPAGHETTI POLPETE ... 19**

pasta. meatballs. pomodoro sauce

**BLACK SQUID INK FETTUCCINI ... 23**

calamari. clams. mussels. heirloom grape tomatoes. spicy white wine sauce

**PARMIGIANA ORIGINALE ... 20 / 23**

BREADED CHICKEN / BREADED VEAL house pomodoro sauce. mozzarella

**MILANESE ... 20 / 23**

BREADED CHICKEN / BREADED VEAL organic baby arugula. heirloom grape tomatoes. onions. balsamic reduction

**FRANCAISE ... 22 / 25**

CHICKEN BREAST / VEAL SCALLOPINI egg. lemon wine sauce. linguini

**POLLO SETTECOLI ... 21**

chicken. prosciutto. fresh mozzarella. roasted peppers. lemon sauce



**MARSALA ... 23 / 26**

CHICKEN BREAST / VEAL SCALLOPINI shiitake. portabello. oyster. crimini mushrooms. marsala sauce. cappellini

**VITELLO SALTIMBOCA ... 25**

veal scallopini. prosciutto. lemon. fontina. fresh sage. sautéed baby spinach

**SHRIMP PARMIGIANA ... 23**

breaded shrimp. house pomodoro. mozzarella

**BONE-IN VEAL PARMIGIANA ... 36**

veal chop bone in pounded thin. breaded. house pomodoro sauce. mozzarella



**EGGPLANT PARMIGIANA ... 17**

tomodoro sauce. mozzarella. penne pasta

**GNOCCHI DI CASA ... 19**

gnocchi of the day. classic pomodoro. bolognese. pesto cream. vodka sauce

**LOBSTER RAVIOLI ... 19**

organic heirloom grape tomatoes. sherry cream sauce

**FETTUCCINE CARBONARA ... 19**

pancetta. bacon. peas. fresh egg

**SHRIMP OSCAR ... 28**

shrimp. crab meat. pesto cream sauce. spinach. fettuccini



**SALMONE AL FORNO ... 24**

atlantic salmon. toasted breadcrumbs. potato puree. sautéed baby spinach

**FRESH CATCH OF THE DAY ... 23**

LIGHTLY BREADED / BLACKENED

Potato puree. sautéed baby spinach

**SWEET POTATO COCONUT ENCRUSTED MAHI ... 22**

warm kale. pineapple. avocado. cantaloupe. melon

**FILETTO MIGNON ROMANA ... 36**

filet mignon. caramelized onion. crimini mushrooms. gorgonzola. potato. spinach

**CONTORNI**

**SAUTÉED BABY SPINACH ... 7**

**VERDURA ... 7**

vegetable of the day

**PASTA ... 6**

penne. cappellini. linguini. spaghetti. pomodoro sauce

consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

grande italiano proudly sources seasonal local and sustainable ingredients when available. special thanks to our local farmers and fishermen.



## Bottled Beers 5/6

Heinken Light Heinken  
 Corona Light Corona  
 Coors Light Yuengling  
 Amstel Light Blue Moon  
 Stella Artois Miller Lite  
 Budweiser Budlight  
 Sam Adams Peroni  
 Goose IPA Beck's N/A  
 Funky Budda Michelob Ultra

## White Wines




Prosecco, La Luca, Italy • 8.25  
 White Zinfandel, California • 6.75  
 Pinot Grigio, California • 7.25  
 Chardonnay, California • 7.25  
 Riesling, Australia • 7.45  
 Sauvignon Blanc, California • 8.75  
 Chardonnay, Ferrari Carano • 12.75  
 Pinot Grigio, Santa Magherita • 13.75

## Red Wines




Pinot Noir, Australia • 7.25  
 Merlot, California • 7.25  
 Cabernet, California • 7.25  
 Chianti, Opici, California • 7.25  
 Shiraz, Australia • 8.75  
 Pinot Noir, Parducci, Italy • 10.75  
 Merlot, Markham, Napa • 13.45  
 Cabernet, Chateau St. Michelle, California • 13.45  
 Super Tuscan, Villa Antinori, Tuscany • 13.75  
 Ruffino Riserva II, Ducale, Tuscany • 13.95

## Martini 9.95

Sophia Loren, Strawberry Basil   
 vodka, orange juice, mint, basil, strawberry

Armani, Espresso  
 vanilla vodka, kahlua, creme d'cacao, espresso

Michael Corleone, Pineapple  
 malibu rum, St. Germain, pineapple, lemon

Mona Lisa, Watermelon   
 vodka, fresh watermelon, lime

Versace, Raspberry Lemonade  
 raspberry vodka, lemonade

Mussolini, Tiramisu  
 vanilla vodka, kahlua, white creme de cacao

Boccelli, PampleMousse  
 vodka, St. Germain, grape juice, lemon



Grande Italiano  
**BOTTOMLESS MIMOSAS!**  
**\$15**  
 Sunday Brunch Buffet 9am-2pm  
 DJ 11:30am-2:30pm

## Wine List

### Prosecco / White Zinfandel

La Luca, Prosecco, Italy • 39  
 White Zinfandel, Beringer, California • 34

### White Wines

#### Pinot Grigio

Due Torri, Italy • 34  
 Ruffino, Lumina, Italy • 38  
 Villa Antinori Toscano Bianco • 42  
 Santa Margherita, Alto Adige, Italy • 49

#### Sauvignon Blanc

Oyster Bay, Marlborough • 48

#### Chardonnay

Leese Fitch, California • 34  
 Ferrari Carano, Sonoma • 46

## Red Wines

### Pinot Noir

Due Torri, Italy • 36  
 Julia James, California • 46  
 Bella Glos Clark & Telephone • 97

### Merlot

Peirano Estate, Six Clones, California • 34  
 Markham, Napa • 52  
 Duckhorn, Napa • 98

### Shiraz

Greg Norman, California • 48

### Red Zinfandel

Zin 91, Opici, California • 46

### Chianti

Villa Campobello, Tuscany • 34  
 Peppoli, Marchese Antinori, Tuscany • 58  
 Ruffino, Il Ducale • 46

### Chianti Classico Riserva

Santa Margerita, Riserva • 52  
 Ruffino, Tan Label • 56  
 Ruffino, Gold Label • 75

### SuperTuscan

Villa Antinori, Marchese Antinori • 49  
 Promis, Angelo Gaja, Ca Marcanda • 86

### Barbaresco

Produttori Di Barbaresco, Piedmont • 76  
 Barbaresco, Prunotto • 88

### Amarone

Amarone, Cesari, Veneto • 76

### Cabernet Sauvignon

337, Lodi • 36  
 Chateau Ste. Michelle, Colombia Valley • 48  
 Robert Mondovi, California • 59  
 Stag's Leap, Napa • 96  
 Layer Cake, Malbec • 44



## Specialty Wine List

### Fine Champagne

Perrier Jouet, Flower Bottle, France, 1999 • 270  
 Dom Pérignon, Rose, 1996 • 790  
 Dom Pérignon, France, 1998 • 295  
 Krug, Rose, France • 840

### Captain's List

Robert Mondovi Reserve, Napa 2005 • 255  
 Brunello di Montalcino, 1999 • 325  
 Quercione Riserva  
 Barolo, "Falletto", Bruno Giacosa, 2003 • 305  
 Beringer Private Reserve, Napa 2002 • 280  
 Caymus, "Special Select", Napa Valley • 360



## SUNDAY BREAKFAST BUFFET

**\$12.95**

9AM - 2PM

INCLUDES:  
 • PANCAKES & WAFFLES  
 • SALMON LEX & BAGELS  
 • BACON & SAUSAGE  
 • SCRAMBLED EGGS  
 • EGGS BENEDICT  
 • FRESH FRUIT  
 • HASH BROWNS  
 • CROISSANTS  
 • CINNAMON DONUTS  
 • DANISH & MUFFINS & PIZZA



## ITALIAN LUNCH BUFFET

**\$10.95** MONDAY-FRIDAY 11:30 AM-2:30 PM

### MONDAYS

CHICKEN SCARPARELLO  
 EGGPLANT PARMIGIANA  
 PENNE PESTO CREAM  
 CREAMY TOMATO BISQUE

### THURSDAYS

CHICKEN MARSALA  
 PENNE OIL & GARLIC  
 SAUSAGE, PEPPERS & ONIONS  
 CREAMY TOMATO BISQUE

### TUESDAYS

CHICKEN PICCATA  
 TORTELLINI ALFREDO  
 RAVIOLI POMODORO  
 STRACCIATELLA SOUP

### FRIDAYS

CHICKEN PARMIGIANA  
 MUSSELS MARINARA  
 PENNE ALLA VODKA  
 LOBSTER BISQUE

### WEDNESDAYS

CHICKEN PARMIGIANA  
 PENNE ALLA VODKA  
 CHICKEN & RICE  
 LOBSTER BISQUE

\*BUFFET INCLUDES ALL YOU CAN EAT NEW YORK STYLE PIZZA, SALAD BAR, GARLIC KNOTS & FRESH FRUIT\*