



Griessini
TRATTORIA & WINE BAR

ANTIPASTI

ZUPPA DEL GIORNO

Cup \$3 Bowl \$5

ANTIPASTI MISTI \$10

Grilled vegetables, Italian frittata, prosciutto, salami, coppa, olives, provolone and fresh mozzarella

INSALATA CAPRESE \$8

Roma tomatoes with fresh mozzarella, basil, garlic, balsamic vinegar and extra virgin olive oil with asiago crostini

CALAMARI FRITTI \$9

Breaded and fried calamari dusted with grated parmesan, served with basil aioli, cocktail sauce and fresh lemon

AMBERI AL FORNO \$12

Tiger prawns sautéed with fennel, tomato, sambuca and lobster sauce, finished in our wood burning oven with feta cheese and chervil

ITALIAN LAGER STEAMED CLAMS \$11

Littleneck clams steamed in Birra Moretti with a touch of lemon, garlic, tomato and chives

LEGNO FORNO LA MELANZANA NAPOLEAN \$10

Eggplant layered with roasted tomatoes, fresh mozzarella and basil, baked in our wood burning oven with tomato parmesan cream and balsamic reduction

INSALATA

INSALATA CASARE \$8

Hearts of romaine tossed in housemade Caesar dressing with garlic croutons and aged parmesan cheese

With Calamari \$14 With Grilled Chicken \$14

INSALATA MISTA \$7

Spring greens tossed in balsamic and roasted garlic vinaigrette with goat cheese, dried cranberries and almonds

INSALATA DI ARUGULA MISTA \$8

Arugula and butter lettuce with red beets, oranges, fennel, olives and shaved asiago, tossed in parsley vinaigrette

PANZANELLA \$8

Olive bread, romaine, tomato, garlic, sweet red onion, cucumber and mache, tossed in basil and virgin olive oil vinaigrette

MEDITERRANEAN INSALATA POLLO \$14

Grilled breast of chicken over local seasonal mixed greens, vegetables and feta cheese, tossed in lemon vinaigrette dressing

WOOD BURNING OVEN PIZZAS

SALCICCIA E PEPPERONI \$15

Mild Italian sausage, pepperoni, roasted tomato sauce, fresh tomatoes, roasted garlic, mozzarella, fontina and fresh basil

AL POLLO \$15

Herb marinated breast of chicken with roasted tomato sauce, caramelized red onion, grilled portobello mushroom, kalamata olives, artichokes, mozzarella and smoked gouda cheese

GAMBERI E ALGIO \$15

Rock shrimp, roasted garlic-parmesan cream, fresh tomatoes, mushrooms, green onions, mozzarella and fontina

ALLA VEGETARIA \$15

Pesto sauce, spicy eggplant, roasted sweet peppers, fresh tomato, zucchini, baby spinach, mozzarella, fontina and feta cheeses and fresh oregano



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PASTA

ORECCHETTI BOLOGNESE \$18

ORECCHETTI PASTA TOSSED IN TOMATO AND CREAM RAGOUT WITH GROUND VEAL, PORK, BEEF AND PANCETTA, TOPPED WITH RICOTTA CHEESE

CHEESE RAVIOLI PRIMAVERA \$18

THREE CHEESE RAVIOLI TOSSED IN HOUSEMADE MARINARA SAUCE WITH BROCCOLI, ZUCCHINI, MUSHROOMS, ROASTED PEPPERS AND OLIVES

LINGUINI CON VONGOLE E GAMBERI \$18

SPICY SAUTÉED TIGER PRAWNS AND LITTLENECK CLAMS, TOSSED WITH LINGUINI, TOMATO, BASIL, WHITE WINE AND SHAVED PARMESAN

PENNE CON POLLO \$18

GRILLED CHICKEN TOSSED WITH PENNE PASTA, ASPARAGUS, OLIVES, SUN-DRIED TOMATOES, GARLIC AND PESTO CREAM

ZUCCA GIALLA E RAVIOLI \$17

BUTTERNUT SQUASH RAVIOLI WITH WILTED SPINACH, ALMONDS, BROWN BUTTER AND SAGE

SECONDI

PANINO PETTO DI POLLO ALLA GRIGLIA \$14

MARINATED AND GRILLED BREAST OF CHICKEN ON TOASTED CIABATTA BREAD WITH LIME-AVOCADO SPREAD, ROMA TOMATO, ARUGULA AND GRUYERE CHEESE, SERVED WITH PETITE SALAD

HAMBURGER AMERICANO \$14

GRILLED GROUND CHUCK BEEF ON FOCACCIA ROLL WITH PANCETTA, LETTUCE, ROMA TOMATO, PICKLE AND PROVOLONE CHEESE, SERVED WITH PARMESAN FRIES

PANINO TACCHINO FUMATO \$14

LEAN SMOKED TURKEY ON ARTISAN FLAT BREAD WITH BABY SPINACH, ROMA TOMATOES, CARAMELIZED ONION WITH RED PEPPER PESTO, SERVED WITH SEASONAL FRESH FRUIT

SALMONE BALSAMICO \$21

PAN SEARED SALMON WITH WILTED BABY SPINACH, PINK PEPPERCORNS AND CITRUS BALSAMIC VINAIGRETTE

POLLO AL PEPPE E LIMONE \$19

LEMON AND MIXED PEPPERCORN MARINATED BREAST OF LOCAL FULTON VALLEY CHICKEN WITH CANNELLINI BEANS STEWED IN TOMATO SAUCE, ARUGULA AND PECORINO ROMANO SALAD FINISHED WITH LEMON PRESSED OLIVE OIL

BISTECA ALLA FIORENTINA \$36

20 OUNCE CHOICE ANGUS T-BONE STEAK WITH SHAVED PARMESAN AND ARUGULA SALAD WITH EXTRA VIRGIN OLIVE OIL, ROASTED POTATOES AND SEASONAL VEGETABLES