



Griesini
TRATTORIA & WINE BAR

ANTIPASTI

ZUPPA DEL GIORNO

Cup **\$3** Bowl **\$5**

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

ANTIPASTI MISTI **\$10**

GRILLED VEGETABLES, ITALIAN FRITTATA, PROSCIUTTO, SALAMI, COPPA, OLIVES, PROVOLONE AND FRESH MOZZARELLA

ITALIAN LAGER STEAMED CLAMS **\$11**

LITTLENECK CLAMS STEAMED IN BIRRA MORETTI WITH A TOUCH OF LEMON, GARLIC, TOMATO AND CHIVES

AMBERI AL FORNO **\$11**

TIGER PRAWNS SAUTÉED WITH FENNEL, TOMATO, SAMBUCA AND LOBSTER SAUCE, FINISHED IN OUR WOOD BURNING OVEN WITH FETA CHEESE AND CHERVIL

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 E PANINI

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

MEDITERRANEAN INSALATA POLLO **\$14**

GRILLED BREAST OF CHICKEN OVER LOCAL SEASONAL MIXED GREENS, VEGETABLES AND FETA CHEESE, TOSSED IN LEMON VINAIGRETTE DRESSING

PANINO PETTO DI POLLO ALLA GRIGLIA **\$14**

GRILLED BREAST OF CHICKEN ON CIABATTA BREAD WITH AVOCADO SPREAD, 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



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Wood BURNING OVEN PIZZAS

Al Pollo \$14

HERB MARINATED BREAST OF CHICKEN WITH ROASTED TOMATO SAUCE, CARAMELIZED RED ONION, GRILLED PORTOBELLO MUSHROOM, KALAMATA OLIVES, ARTICHOKE, MOZZARELLA AND SMOKED GOUDA CHEESE

Salciccia e Pepperoni \$14

MILD ITALIAN SAUSAGE, PEPPERONI, PANCETTA, ROASTED TOMATO SAUCE, FRESH TOMATOES, ROASTED GARLIC, MOZZARELLA, FONTINA AND PARMESAN CHEESES

GAMBERI E ALGIO \$14

ROCK SHRIMP, ROASTED GARLIC-PARMESAN CREAM, FRESH TOMATO, MUSHROOMS, GREEN ONION, MOZZARELLA AND FONTINA CHEESE

Alla VEGETARIA \$14

PESTO SAUCE, SPICY EGGPLANT, ROASTED SWEET PEPPERS, FRESH TOMATO, ZUCCHINI, BABY SPINACH, MOZZARELLA, FONTINA AND FETA CHEESES WITH FRESH OREGANO

PASTA

ORECCHIETTE BOLOGNESE \$17

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

ZUCCA GIALLA E RAVIOLI \$16

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

LINGUINI CON VONGOLE E GAMBERI \$17

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

PENNE CON POLLO \$17

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

SECONDI

SALMONE BALSAMICO \$20

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

POLLO AL PEPPE E LIMONE \$18

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 \$24

GRILLED NEW YORK STEAK WITH SHAVED PARMESAN AND ARUGULA SALAD WITH EXTRA VIRGIN OLIVE OIL, ROASTED POTATOES AND SEASONAL VEGETABLES