

ANTIPASTI

Antipasti Platter

featuring some of Italy's most prized imported meats—Prosciutto di Parma, Genoa salami and thick sliced sopressata, with imported olives, grilled eggplant and squash, roasted red peppers, and mozzarella cheese served with Parmesan crostini 12

Spinach & Artichoke al Forno

fresh spinach, artichoke hearts, and Roma tomatoes simmered in our roasted garlic Alfredo sauce, baked in a sourdough bread bowl topped with fresh mozzarella cheese 9

Calamari Fritto Misto

fresh calamari dusted with seasoned flour, lightly fried and served with marinara sauce 11

Eggplant Napolean

layers of roasted eggplant, roasted red peppers and mozzarella cheese drizzles with extra virgin olive oil and balsamic glaze 9

Marinated Olives

a selection of Mediterranean olives and roasted red peppers tossed in extra virgin olive oil with orange and lemon zest and served with French baguette 7

Dungeness Crab Dip with Warm Baguette

dungeness crab meat baked with baby spinach and artichokes and served with French baguette 12

Ooey-Gooey Honey Brie

an imported wedge of brie gently warmed and drizzled with honey and brandy. Served with toasted French bread and slices of apples 10

Tomato Bruschetta

garlic crostini topped with fresh tomatoes seasoned with roasted garlic and sweet basil 9

Steamed Mussels in Tomato Garlic Broth

a full pound of PEI mussels sautéed in Pernod with roasted garlic and crushed tomatoes 10

Grilled Prawns Salmoriglio Style

jumbo shrimp grilled and brushed with herb infused balsamic vinaigrette served over grilled French bread with fresh field greens tossed with balsamic glaze 12

Three Cheese Garlic Bread

Parmesan, Romano and Asiago cheeses melted over a fresh baked French baguette brushed with roasted garlic butter 8

HOMEMADE SOUPS

Mushroom Brie

rich, creamy Brie with shiitake and portobello mushrooms

Roasted Red Pepper

rich, velvety bisque with smoked gouda and crushed garlic

Tomato Florentine

creamy tomato soup with fresh basil and Parmesan cheese

SALADS

All entrée salads are served with your choice of fresh made soup and fresh baked focaccia bread.

Fresh Garden Salad with Homemade Soup

romaine lettuce with cucumbers, marinated onions, olive tapenade and grape tomatoes tossed in our signature Italian vinaigrette, served with homemade focaccia bread and your choice of fresh made soup 9

Chopped Antipasti Salad

romaine lettuce tossed in our red wine-roasted garlic vinaigrette with diced salami, prosciutto, smoked turkey, smoked provolone cheese, Roma tomatoes, fresh basil, sweet onion, garbanzo beans, and shredded Asiago cheese 15⁵⁰



Chicken Caesar Salad

crisp romaine lettuce with marinated chicken breast, kalamata olives, and Asiago cheese tossed with our homemade Caesar dressing served with toasted croutons 14⁵⁰

Insalatta della Nonna

field greens and romaine lettuce with sliced cucumbers, Roma tomatoes, kalamata olives, capers, red onions, feta with red wine vinegar and extra virgin olive oil 13

Chicken & Gorgonzola Salad

romaine lettuce tossed in our gorgonzola cheese dressing with grilled chicken and smoked provolone cheese, roasted eggplant, sweet red onion, Roma tomatoes all garnished with cilantro pesto 15⁵⁰

Grilled Rosemary Chicken Salad

fresh grilled, sliced chicken marinated in extra virgin olive oil, garlic and fresh rosemary served on a bed of romaine lettuce tossed with roasted garlic balsamic vinaigrette and garnished with sliced tomatoes, cucumbers and red onions 14⁵⁰

Venetian Spinach Salad

grilled chicken on a bed of spinach and romaine lettuce with grape tomatoes, green apples, sweet onion, toasted walnuts, gorgonzola crumbles and balsamic vinaigrette 15⁵⁰

Birthday and special event cakes are available from our kitchen with advanced notice.

Ask about our service charges if you choose to bring your own cake or dessert. We customarily add \$9 to split plate orders.



GRAZIE! CLASSICS

All entrées are served with fresh garden salad and homemade focaccia bread.

Mama's Meatballs

Our homemade meatballs served over spaghetti pasta tossed with our rich and zesty meat sauce 17

Four Cheese Manicotti

fresh pasta sheets stuffed with Romano, Parmesan, and ricotta cheese baked with our zesty marinara sauce and topped with a blend of four Italian cheeses 16

Fettuccine with Roasted Garlic Alfredo Sauce

our homemade roasted garlic Alfredo sauce served over fettuccine pasta 16
add grilled chicken \$2 or six jumbo shrimp \$4

Wild Mushroom Tortellini

our signature dish with roasted portobello and crimini mushrooms sautéed with sweet peppers and baked under a dome of fresh grated Italian cheeses 18⁵⁰

Eggplant Parmesan

baked with fresh grated Italian cheeses and our zesty marinara sauce served on a bed of linguine pasta 17

Chicken Parmesan

tender chicken breast lightly breaded and fried, served over linguine pasta with our zesty marinara sauce baked under a dome of fresh grated Italian cheeses 17⁵⁰

Lasagna al Forno

pasta sheets stuffed with rich, creamy ricotta cheese layered with spinach, mushrooms, Italian sausage and pepperoni baked with our zesty marinara sauce 16

Penne alla Vodka Sauce

penne pasta tossed in a zesty tomato-cream sauce made with premium vodka and seasoned with crushed red pepper 16
add grilled chicken \$2 or six jumbo shrimp \$4

Pan Roasted Chicken Marsala

pan roasted chicken breast with crimini and shiitake mushrooms finished in a Marsala wine sauce and served over roasted garlic smashed potatoes 18

Chicken Piccata

chicken breast sautéed with capers, artichoke hearts, and baby spinach finished in a lemon-butter sauce and served with fettuccine pasta 18

Veal Parmesan

lightly breaded veal cutlets served over linguine pasta tossed in our zesty marinara sauce with melted mozzarella cheese 20

Four-Star Zitti

our spicy Italian sausage sautéed with fresh sage and baby spinach with crimini mushrooms; tossed in a light cream sauce with penne pasta and baked under a dome of fresh mozzarella 17⁵⁰

WINTER PASTAS

Seasonal Pasta selections from our Chef.

Pesto Chicken

grilled chicken breast served over linguine pasta tossed with crimini mushrooms, sun-dried tomato pesto, and melted herbed goat cheese 19

Lemon Chicken with Penne

broccoli and roasted mushrooms tossed with penne pasta and fresh grilled, sliced chicken breast in a lemon garlic cream sauce 18

Rigatoni con Pollo

grilled chicken breast with roasted tomatoes and spinach served with rigatoni pasta and Roasted Garlic Alfredo sauce topped with Parmesan cheese and sprinkled with oregano 17

Fettucini Alfredo with Chicken and Asparagus

Roasted Garlic Alfredo with fettucini pasta, fresh garlic, sliced grilled chicken and asparagus tips 19

Andrew's Winter Crab Pasta

crispy pancetta with garlic and sautéed broccoli tossed with jumbo lump blue crab and fettucini pasta in light sage cream sauce 22

Pollo d'Inverno

fresh grilled, sliced chicken cooked in light lemon cream sauce with kalamata olives, fresh thyme, capers, asparagus and fettucini pasta 18

Pollo con Gorgonzola

roasted chicken breast sautéed with baby artichokes, capers, grape tomatoes and roasted mushrooms tossed with penne pasta and Gorgonzola cream crumbled Gorgonzola cheese 18

**We gladly accommodate vegetarian requests.
Please inform your server of any food allergies or dietary restrictions.**

SIGNATURE ENTREES

All entrées are served with fresh garden salad and homemade focaccia bread.



Flame Grilled Filet Mignon

an 8 oz. Certified Angus Beef center cut filet drizzled with port wine demi-glace and served with oven roasted potatoes and asparagus 36

Sausage & Peppers Robusto

hot Italian Sausage, made special for us in Chicago, sweet peppers and roasted crimini mushrooms simmered in zesty marinara sauce with penne pasta and baked with fresh mozzarella cheese 24

New York Strip Steak

Certified Angus Beef New York Strip Steak grilled and brushed with herb-infused balsamic vinaigrette served with roasted garlic smashed potatoes and a side of asparagus 30

Lobster and Crab Stuffed Ravioli

saffron pasta sheets stuffed with lobster, crab, bay scallops and shrimp served in a creamy brandy infused lobster sauce and garnished with blue crab 25

Pan Seared Chicken with Polenta

breast of chicken, seared crisp, sautéed with crimini mushrooms, broccoli, and Marsala cream sauce served over soft herb polenta 22

Broiled Salmon Filet

served over grilled eggplant and roasted red peppers with white bean and crimini mushroom relish; drizzled with basil oil 26

Pan Seared Tilapia*

dredged in crushed Arborio rice and seasoned flour, pan seared and served with roasted mushrooms, balsamic marinated cipolline, grape tomatoes and green beans 24

Linguine Pasta with Fresh Seafood

select PEI, fresh sea scallops and jumbo shrimp poached in a creamy seafood sauce made with fresh sage and brandy; tossed with roasted red peppers, crimini mushrooms, baby spinach and fresh herbs and linguine pasta 26

Asiago Crusted Sea Scallops*

premium day-boat scallops dredged in Asiago cheese, pan-seared and served over creamy Parmesan risotto with porcini mushrooms and asparagus 27

**Ask your server about the availability of these select, fresh-packed scallops.*

REFRESHING COCKTAILS



The Ultimate Cosmo

Stoli Gold with Cointreau and a splash of cranberry juice

Pink Flirtini

Stoli Razberi, Cointreau, pineapple, cranberry and lime juice with a champagne float

Pomegranatini

Grey Goose vodka with Pama liqueur, pomegranate juice and fresh lime

Mediterranean Iced Tea

Grand Marnier and fresh lime with a very special Italian liqueur and a splash of soda water

A Juicy Pear Martini

a refreshing combination of Absolut Pear vodka and Tanqueray gin with select fruit juices

Pear Sizzle

Absolute Pear vodka and Midori melon liqueur with sweet and sour

Exotiq Martini

Hpnotiq liqueur with Parrot Bay rum and pineapple juice

Key Lime Mojito

Nellie's & Joe's Lime juice with fresh mint leaves, and premium Bacardi rum

Grapefruit Margarita

Absolut Ruby Red and Jose Cuervo Tequila with orange and grapefruit juices—served in a tall glass with a salted rim

Buona Sera Martini

Absolut Vanilia vodka with Godiva white chocolate liqueur with two shots of chilled espresso

WINES BY THE GLASS

please see to our bar menu for a complete listing of over 200 bottles of wine

SPARKLING WINES

Prosecco *Adami*
Lambrusco *Riunite*

Glass	Bottle
10 ⁰⁰	40
5 ⁰⁰	20

BLUSH WINE

White Zinfandel *Beringer*

Glass	Bottle
6 ²⁵	25

HOUSE WHITE

Pinot Grigio

Glass	Half Carafe
6 ⁰⁰	16

WHITE WINES

Riesling *Carl Graff*
Riesling *Covey Run*
Chardonnay *Echelon*
Chardonnay *Terrazas*
Pinot Grigio *Placido*
Sauvignon Blanc *Markham*
Winemakers Blend, *7 Daughters*

Glass	Bottle
9 ⁵⁰	38
9 ⁰⁰	36
8 ⁰⁰	32
11 ⁰⁰	42
8 ²⁵	33
9 ⁵⁰	39
10 ⁰⁰	40
	Half

HOUSE RED

Chianti DOCG

Glass	Carafe
6 ⁰⁰	16

ITALIAN SANGRIA

Classic Red Wine Sangria

6 ⁰⁰	16
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RED WINES

Sangiovese *Cecchi*
Cabernet Sauvignon,
Louis Martini
Cabernet Sauvignon
Ballast Stone
Syrah *Gloria Ferrer*
Shiraz 2-Up
Merlot *Charles Krug*
Merlot *Red Rock*
Zinfandel *Peachy Canyon*
Pinot Noir *Irony*
Pinot Noir *MacMurray*

Glass	Bottle
8 ⁵⁰	34
12 ⁰⁰	48
10 ⁰⁰	40
9 ⁵⁰	38
9 ⁵⁰	38
12 ⁰⁰	48
7 ⁵⁰	30
9 ⁰⁰	36
10 ⁵⁰	42
12 ⁵⁰	50

PREMIUM BEERS



Bottled Beers

Amstel Light
Bass
Budweiser
Bud Light
Bud Select
Delirium Tremens
Fat Tire Amber Ale
Guinness
Gulden Draak
Heineken
La Fin du Monde

Moretti
Moretti La Rossa
Mothership Wit
New Belgium's 1554
Peroni
Rolling Rock

Draft Beer

Michelob Ultra
Upland Wheat
BBC Pale Ale
BBC B-Town Brown Ale

Nonalcoholic

O'Douls Amber

WEEKLY BAR SPECIALS

Mondays \$2 Domestic Bottles • Tuesdays Taste of Italy Prix Fixe with \$15 Bottles of Wine
Wednesdays Half-priced Bottles of Wine and \$5 Premium Cosmos • Thursdays Half-Priced Martinis
Fridays & Saturdays Pints of Locally Brewed Beers \$3⁵⁰ • Sundays Half-Priced Bottles of Wine

A gratuity of 20% may be added to parties of eight or more adults.

We regret that we are unable to split checks for parties larger than eight adults, however, we can provide one check for each table.

Welcome to Grazie! Italian Eatery

a Bloomington tradition since 1999.



We are Bloomington's favorite, casual Italian restaurant where food is made fresh every day using authentic Italian cooking methods.

Grazie! Italian Eatery has been voted Bloomington's favorite restaurant for five continuous years and is Bloomington's best choice for Italian food. We offer both lunch and dinner and a fantastic children's menu! When you dine at Grazie!, you have your choice of fresh garden salad or homemade soup, and you always get our fresh baked homemade focaccia bread with every entrée.

We offer the finest hand-cut steaks, using only Certified Angus Beef and the freshest fish, which is delivered every day of the week. Of course, we use only the best imported Italian ingredients—including our olive oils, pastas, select meats and cheeses and the very best in Italian pastries and desserts.

Take a look at our bar menu for our extensive wine list featuring over 200 selections, or choose from our unparalleled martini list. Join us each Wednesday and Sunday for half-priced bottles of wine or Thursday nights for half-priced Martinis. We also offer a large selection of local and world-renowned beers.

At Grazie!, we get to cook with the finest ingredients and strive to provide personalized service that will make your night at our restaurant memorable. We extend our warmest welcome to you, and thank you for choosing to dine with us!

Buon Appetito!

GRAZIE!
ITALIAN EATERY

A locally owned Bloomington restaurant