

Appetizers

ANTIPASTI PLATTER

featuring some of Italy's most prized imported meats and cheeses—thick sliced Genoa salami, hot soppressata, and Prosciutto di Parma, smoked provolone and Parmigiana Reggiano cheese, marinated olives and artichokes, sun-dried tomatoes, cippolini onions in balsamic vinegar, roasted red peppers stuffed with feta cheese, pepperoncini, and caperberries garnished with rustic grilled Italian bread 12

CALAMARI FRITTO MISTO

calamari, shrimp, and spicy giardeniera lightly fried with marinara sauce and garlic-lemon aioli 8⁵⁰

TOMATO BRUSCHETTA

garlic crostini topped with roasted garlic, fresh garlic, sweet basil, and extra virgin olive oil 8

BRIE BAKED WITH DALMATIA FIGS

imported brie with a rich fruit spread made from figs handpicked by Adriatic farmers with Prosciutto di Parma and crusty baguette 8⁵⁰

SEARED AHI

rare sashimi-grade tuna rolled in crushed peppercorns served chilled with wasabi aioli and apple horseradish 12

WHOLE ROASTED GARLIC CLOVE

with cambozola cheese, tomato tapenade and marinated olives 9⁵⁰

JUMBO LUMP CRAB CAKE

with spicy remoulade sauce 12

SPINACH & ARTICHOKE

fresh spinach, sweet red peppers and marinated artichokes with parmesan cream and blue corn tortilla chips 8

PRAWNS STUFFED WITH BLUE CRAB

drizzled with spicy remoulade sauce 12

Soup

Tomato Florentine
Our Chef's Fresh Daily Soup

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

Beverages

SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Mellow Yellow Cherry Coke, Lemonade

Fresh Brewed Tazo® Iced Tea
(Unlimited Refills)

FLAVORED SODAS

Vanilla Cokes & Italian Sodas
(One free refill)

SAN BENEDETTO

Sparkling or Flat Water
750 mL Bottle

ICED TAZO® CHAI TEA LATTE

Black teas with exotic spices, milk, honey and ice

TAZO® TEA LEMONADE

Tazo® Tea with a hint of sweetness shaken with lemonade

HOT CHOCOLATE

Milk with mocha syrup, vanilla syrup and whipped cream

CARAMEL APPLE CIDER

Steamed apple juice, caramel, cinnamon and whipped cream

Premium Beer

BOTTLED BEER

Peroni
Moretti, & Moretti La Rossa, Delirium Tremens, Guinness, Gulden Draak, La Fin du Monde, Murphy's Red, Budweiser, Bud Light, Bud Select, Bass, Heineken, Rolling Rock, O'Doul's,

BEERS ON TAP

Bloomington Brewing Company
Quarryman's Pale Ale,
Upland Wheat
Michelob Ultra
Newcastle Brown Ale

Coffee & Espresso

Ask your server for our dessert and coffee menu featuring desserts imported from Italy and Starbuck's coffee drinks.

Big Bowl Salads

Served with bottomless bowls of homemade soup

FRESH GARDEN SALAD & HOMEMADE SOUP

homemade focaccia bread with bottomless bowls of salad and your choice of Tomato Florentine or our chef's fresh daily soup 9

INSALATE CAPRESE

Vine-ripened tomatoes, fresh basil and mozzarella cheese with extra virgin olive oil and balsamic glaze 10

INSALATE DI CAESAR

crisp romaine lettuce with red onion, marinated olives and roasted red peppers stuffed with goat cheese, topped with garlic croutons and roasted chicken breast 12 *without chicken* 10

CHOP CHOP SALAD

Genoa salami, smoked turkey, prosciutto di Parma and smoked provolone cheese with fresh basil, red onion, garbanzo beans, Parmesan cheese, crisp romaine, ripe tomatoes and zesty balsamic vinaigrette 12

AHI NIÇOISE SALAD

mixed greens with haricot vert, Yukon gold potatoes and olive-tomato relish with Dijon-tarragon vinaigrette 12

BLT SALAD

Applewood smoked bacon, romaine lettuce and vine ripened tomatoes. All that's missing is two slices of bread 10

Pastas

Served with our homemade focaccia bread and fresh garden salad

MAMA'S MEATBALLS

spaghettini and our homemade meatballs with zesty meat sauce 12⁵⁰

FOUR CHEESE MANICOTTI

fresh pasta sheets stuffed with Romano, Parmesan, and ricotta cheese, topped with mozzarella cheese and baked with our zesty marinara sauce 12⁵⁰

EGGPLANT PARMESAN

baked with fresh grated Italian cheeses and our zesty marinara sauce 12⁵⁰

FETTUCCINE ALFREDO

our homemade roasted garlic Alfredo sauce served over fettuccine 11
with shrimp 15 *with chicken* 14⁵⁰

RIGATONI WITH BASIL PESTO

large tube pasta tossed in basil pesto cream, topped with oven roasted tomatoes and baked with mozzarella cheese 14

LINGUINE WITH RED CLAM SAUCE

fresh little neck clams with a Mediterranean tomato sauce and fresh chopped Italian parsley 15

GNOCCHI CON SALVIA

potato dumplings sautéed in butter, fresh sage and parmesan cheese 12

PENNE POMODORO

penne pasta with fresh garlic, sweet basil and San Marzano tomatoes 13

WILD MUSHROOM TORTELLINI

our signature dish with portobello and crimini mushrooms sautéed with sweet peppers and baked under a dome of fresh grated Italian cheeses 14

FOUR-STAR ZITI

our special hot Italian sausage, baby spinach and crimini mushrooms tossed in a sage cream sauce baked with quattro formaggio cheese 15

LASAGNE FLORENTINE

pasta sheets stuffed with baby spinach, marinated artichoke hearts and exotic mushrooms drizzled with roasted garlic Alfredo sauce 12

PENNE ALLA VODKA SAUCE

crushed red pepper, spicy tomato cream sauce 11

RIGATONI CON POLLO

roasted tomatoes and baby spinach with rigatoni pasta and roasted garlic Alfredo sauce sprinkled with Parmesan cheese and oregano 15

SMOKED MOZZARELLA RAVIOLI

roasted red pepper pasta stuffed with rich, smoked mozzarella cheese and tossed in our creamy basil pesto sauce 14

GNOCCHI WITH FRESH SEAFOOD

Chesapeake Bay little neck clams, fresh sea scallops and tiger shrimp with creamy brandy infused Alfredo sauce 16

We gladly accommodate vegetarian requests.

Poultry

CHICKEN PICCATA

chicken breast sautéed with capers and artichokes in a lemon butter sauce served with fettuccine pasta 16

POLLO CON GORGONZOLA

roasted chicken sautéed with baby artichokes and mushrooms, penne pasta and Gorgonzola cream topped with oven roasted tomatoes 15

CHICKEN PARMESAN

tender, breaded chicken breast topped with zesty marinara sauce and baked with fresh grated Italian cheeses 15

CHICKEN FLORENTINE

pan roasted chicken, garlic spinach and roasted garlic smashed potatoes 16

PAN ROASTED CHICKEN MARSALA

crimini mushrooms and Marsala wine sauce with roasted portobello mushroom cap over roasted garlic smashed potatoes 16

CHICKEN ALFREDO

roasted chicken breast with marinated artichokes, capers, fresh thyme, baby spinach and linguine with roasted garlic Alfredo sauce 15

PESTO CHICKEN

crimini mushrooms, sun-dried tomato pesto, and melted goat cheese served over linguine pasta 16

Grilled & Roasted

NEW YORK STRIP AU POIVRE

10 ounce certified Angus New York strip steak rubbed with cracked peppercorns, topped with a garlic—brandy cream sauce, served with roasted peppers stuffed with goat cheese and garlic smashed potatoes 25

FLAME GRILLED FILET MIGNON

8 ounce certified Angus center cut beef filet drizzled with blueberry demi-glace and served with roasted garlic smashed potatoes and seasonal vegetables 30

VEAL PARMESAN

lightly breaded, topped with our zesty marinara sauce and melted mozzarella cheese 18

RUSTIC ITALIAN SAUSAGE WITH PEPPERS

spicy Italian sausage, made special for Grazie! in Chicago, sautéed with thick slices of sweet bell peppers and yellow onions in a zesty Mediterranean tomato sauce 17⁵⁰

ROASTED PORK TENDERLOIN

stuffed with apple horseradish and drizzled with Gorgonzola cream sauce served with roasted garlic smashed potatoes 16

GARLIC CRUSTED LAMB CHOPS

herb marinated New Zealand Spring lamb lightly baked in seasoned garlic butter served with rosemary balsamic reduction and roasted garlic smashed potatoes 18⁵⁰

Fresh Fish

CEDAR PLANK GRILLED SALMON FILET

wild Alaskan salmon with honey mustard glaze, haricot vert and tomato salad with Indiana sweet corn relish 18

PAN SEARED CHILEAN SEA BASS

arborio rice crust topped with artichoke caper relish and drizzled with lemon vermouth butter 18

PARMESAN CRUSTED TILAPIA

dredged in Parmesan cheese and panko bread crumbs, sautéed and finished with creamy basil pesto sauce, served over roasted garlic smashed potatoes 15

LOBSTER & CRAB STUFFED RAVIOLI

fresh pasta sheets stuffed with lobster, blue crab, bay scallops, and shrimp served in a creamy brandy infused Alfredo sauce with porcini mushrooms and blue crab meat 18

SEARED DAY BOAT SCALLOPS*

asparagus tips, kalamata olive-tomato salad and asparagus cream 20

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

Steaks and roasts may be cooked to order.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Italian House Wines

	HALF CARAFE	GLASS
HOUSE WHITE		
Pinot Grigio	16	6
HOUSE RED		
Montepulciano d'Abruzzo	16	6
ITALIAN SANGRIA		
Classic Red Wine Sangria	16	6
SPARKLING WINES		
San Giulio Il Prosecco		7
Riunite Lambrusco		6
San Giulio Malvasia		7
WHITE GLASS WINES		
Montevina White Zinfandel		7
Schmitt Söhne QbA Riesling		6
Covey Run Riesling		7
Mezza Corona Pinot Grigio		7
Château Bessan Bordeaux Blanc		7
Louis Latour Pouilly-Fuissé		11
Ventana Gewürtztraminer		8
San Giulio Chardonnay`		9
Terrazas Chardonnay		9
St. Supery Sauvignon Blanc		9
Huber Winery Seyval Blanc		7
RED GLASS WINES		
Guigal Côtes-du-Rhône		8
Ventana "Due Amici" Cabernet—Sangiovese		9
San Giulio Chianti		8
Black Opal Cabernet—Merlot		7
Chateau St. Michelle Cabernet Sauvignon		11
St. Francis Cabernet Sauvignon		11
Rosemount Estates Shiraz		7
Tormaresca Cabernet Sauvignon/Negromaro		10
Sartori Merlot, Friuli Italy		6
Charles Krug Merlot, Napa		10
Beaulieu Vinyards Zinfandel		8
Salmon Run Pinot Noir		9

Select Martinis

THE ULTIMATE COSMO Stoli Gold w Cointreau + a splash of cranberry juice
POMEGRANATINI Stoli vodka w pomegranate + lime juice
PINK FLIRTINI Stoli Razberi, Cointreau, pineapple, cranberry + lime with champagne float
LEMON DROP Absolut Citron, Lemoncello, sweet & sour + Sprite
SOUR APPLE MARTINI Stoli vodka, sour apple liqueur w Midori
BLUE MARTINI Stoli Razberi, Hpnotiq, blue curaçao + pineapple
BLUEBERI PATCH Stoli Blueberi vodka, Chambord, pine- apple juice + splashes of Hypnotiq
THE ULTIMATE MANHATTAN Woodford Reserve Manhattan, up
FRENCH Grey Goose vodka, Chambord + pineapple juice
TANGO Parrot Bay rum, Grey Goose vodka, smashed mango + pineapple juice
KEY LIME PIE Absolut Vanilia, crème de cacao, fresh lime juice w pineapple juice + champagne float
SEXY BEACH Stoli vodka, Midori melon liqueur, Chambord w pineapple + cranberry
MR. HERSHEY Absolut Vanilia vodka, Starbucks coffee liqueur, dark crème de cacao + chocolate fudge

Limoncello

served ice-cold, this refreshing lemon-vodka liqueur
from the Amalfi coast is traditionally presented
after dinner as a *digestivo* 4

Oliver Winery

Locally Crafted, Nationally Recognized

A Bloomington tradition and Indiana's oldest and largest winery features over
thirty wines, including the estate bottled Creekbend varietals.
We are pleased to present a sampling of these award-winning wines.

2005 Oliver Shiraz 7 / 28
2006 Creekbend Chambourcin 9 / 36
2006 Creekbend Chambourcin Rosé 8 / 32
2006 Creekbend Traminette 8 / 32
2005 Creekbend Late Harvest Vignoles 8 / 32