

## Appetizers

**CALAMARI FRITTO MISTO**  
calamari, shrimp, and spicy giardeniera  
lightly fried with marinara sauce and  
garlic-lemon aioli 8<sup>50</sup>

**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 8<sup>50</sup>

**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 9<sup>50</sup>

**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.

## 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, cipolini onions in balsamic vinegar, roasted red peppers stuffed with feta cheese, pepperoncini, and caperberries garnished with rustic grilled Italian bread 12

## Tapas Plate

Roasted garlic hummus, roasted portobello mushrooms, marinated olives, herb-crusted goat cheese, chilled ahi tuna and olive crostini served with olive oil grilled baguette 11

## Lunch Combinations

Choose any two items below:

Soup and Salad, 8<sup>50</sup>

Sandwich with Salad or Soup, 10<sup>50</sup>

Pasta with Salad or Soup, 10<sup>50</sup>

### Soup

Tomato Florentine  
Fresh Daily Soup

### Sandwich

Italian Club  
Tomato Caprese Panini  
Italian Meatball

### Salad

Fresh Garden Salad  
Caesar Salad  
BLT Salad

### Pasta

Spaghettini with zesty marinara  
Penne Gorgonzola cream  
Rigatoni with meat sauce  
Penne with basil pesto cream

## Big Bowl Salads

Served with bottomless bowls of homemade soup

### 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

### BLT SALAD

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

### AHI NIÇOISE SALAD

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

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

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 \$8<sup>00</sup> to split plates orders. A gratuity of 18% may be added to parties of eight or more adults.

## Sandwiches

### ITALIAN CLUB

smoked turkey, salami, apple wood smoked bacon, provolone cheese with tomato pesto and Dijon mustard 7<sup>25</sup>

### TOMATO CAPRESE PANINI

fresh mozzarella, sliced tomato, fresh basil and mayonnaise 7<sup>25</sup>

### ITALIAN MEATBALL SANDWICH

homemade meatballs with zesty marinara and melted Italian cheeses 7<sup>25</sup>

### TURKEY SPINACHI

roasted turkey with spinach and artichokes, mozzarella and basil pesto mayonnaise 7<sup>25</sup>

### PORTOBELLO MUSHROOM

roasted portobello, sweet peppers, fresh basil pesto and fresh mozzarella cheese 7<sup>25</sup>

### CLASSIC BLT

Apple wood smoked bacon, vine-ripened tomatoes 7<sup>25</sup>

### SHAVED PRIME RIB SANDWICH

caramelized onions, shaved beef and horseradish mayonnaise 7<sup>25</sup>

### GRILLED CHICKEN WITH MELTED GOUDA

boneless, skinless chicken breast grilled with melted gouda cheese 7<sup>25</sup>

### ITALIAN SAUSAGE & PEPPERS

hot Italian sausage, roasted peppers, marinara and melted Italian cheeses 7<sup>25</sup>

### CHICKEN PARMESAN SANDWICH

zesty marinara, melted Italian cheeses 7<sup>25</sup>

## Pizza

*Served on our 12" Italian pizza crust*

### FOUR CHEESE

our zesty marinara with our special blend of fresh grated Italian cheeses 8

### QUEEN MARGHERITA'S FAVORITE

fresh sliced tomatoes, mozzarella cheese, basil and extra virgin olive oil 8<sup>25</sup>

### PROSCIUTTO AND TOMATO

mozzarella, marinara sauce, garlic 8<sup>25</sup>

### SAUSAGE AND MUSHROOM

hot Italian sausage, portobello mushrooms and mozzarella 8<sup>75</sup>

### CHICKEN PESTO AND ARTICHOKE

basil pesto cream, grilled chicken, baby artichokes, tomatoes and fresh mozzarella finished with a squeeze of lemon 8<sup>75</sup>

### ITALIAN SAUSAGE & PEPPERONI

spicy Italian sausage & pepperoni, crimini mushrooms, tomato sauce and mozzarella 8<sup>75</sup>

## Grazie Specialties

*served with our homemade focaccia bread, side salad available for 2<sup>50</sup>*

### MAMA'S MEATBALLS

spaghettini and our homemade meatballs with zesty meat sauce 12

### FOUR CHEESE MANICOTTI

fresh pasta sheets stuffed with Romano, Parmesan, and ricotta cheese, topped with mozzarella cheese and baked with our zesty marinara sauce 11

### EGGPLANT PARMESAN

baked with fresh grated Italian cheeses and our zesty marinara sauce 11

### PAN ROASTED CHICKEN MARSALA

crimini mushrooms and Marsala wine sauce, with roasted portobello mushroom cap and roasted garlic smashed potatoes 14

### CHICKEN PARMESAN

tender, breaded chicken breast topped with zesty marinara sauce and baked with fresh grated Italian cheeses 14

### FETTUCCHINE ALFREDO

our homemade roasted garlic Alfredo sauce served over fettuccine 10  
*with shrimp 14 with chicken 12*

### RIGATONI WITH BASIL PESTO

large tube pasta tossed in basil pesto cream, topped with oven roasted tomatoes and baked with mozzarella cheese 10

### PENNE POMODORO

penne pasta with San Marzano tomatoes, fresh garlic and sweet basil 10

### 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 12

### LASAGNE FLORENTINE

pasta sheets stuffed with baby spinach, artichoke hearts and exotic mushrooms with roasted garlic Alfredo sauce 10

### PENNE ALLA VODKA SAUCE

crushed red pepper, spicy tomato cream sauce 10

### SMOKED MOZZARELLA RAVIOLI

roasted red pepper pasta stuffed with rich, smoked mozzarella cheese and tossed in our creamy basil pesto sauce 12

### NEW YORK STRIP AU POIVRE

5 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 French fries 16

### VEAL PARMESAN

lightly breaded, topped with zesty marinara sauce and melted mozzarella cheese 15

We gladly accommodate vegetarian requests.

## Italian House Wines

	HALF CARAFE	GLASS
<b>HOUSE WHITE</b>		
Pinot Grigio	16	6
<b>HOUSE RED</b>		
Montepulciano d'Abruzzo	16	6
<b>ITALIAN SANGRIA</b>		
Classic Red Wine Sangria	16	6
<b>SPARKLING WINES</b>		
San Giulio Il Prosecco		7
Riunite Lambrusco		6
San Giulio Malvasia		7
<b>WHITE GLASS WINES</b>		
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
<b>RED GLASS WINES</b>		
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

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