

APPETIZERS



CALAMARI WITH SUN-DRIED TOMATOES 22

A Sicilian favorite – sautéed calamari with Kalamata olives, lemon, pine nuts, arugula

MUSSELS IN WHITE WINE LEMON BUTTER SAUCE 17

Prince Edward Island mussels steamed in white wine, basil, and lemon butter sauce



JUMBO SHRIMP COCKTAIL 13

Cooked in a citrus aioli and fresh herbs

CLAMS CASINO 14

Middleneck clams topped with breadcrumbs, bacon, lemon & extra virgin olive oil

SICILIAN MEATBALLS 14

Served with Larry's mom's marinara and whipped ricotta

MR. C'S FOREVER PEPPERS 14

Spicy sausage, peppers, onions



SHRIMP BRUSCHETTA ALFREDO 15

Toasted crostini bread topped with large shrimp and our homemade Alfredo sauce

SHRIMP BRUSCHETTA GENOVESE STYLE 15

Above with combination Alfredo and pesto sauces

GAMBERO ROMANO 14

Large gulf shrimp sautéed with chopped spicy peppers in a light creamy Gorgonzola cheese sauce, served with garlic crostini

GRILLED SHRIMP OVER CANNELLINI BEANS 15

Marinated shrimp over a cannellini bean mixture

LITTLENECK CLAMS 14

Steamed & served with hot butter

BLUE POINT OYSTERS 20

Served raw with hot sauce

OYSTERS ROCKEFELLER 15

Topped with Asiago cheese, spinach & hollandaise



SOUPS / CHOWDER

PASTA FAGIOLI 8

Traditional Italian pasta, sausage, and bean soup

CLAM CHOWDER 8

Creamy New England Style with coastal seasoning and bacon

SALADS

CAESAR SALAD 10

Crispy romaine hearts, tangy Caesar dressing, and shaved pecorino romano cheese

HOUSE SALAD 10

Romaine, cabbage, carrots, tomatoes, black olives, and our homemade Italian dressings

ARUGULA SHRIMP SALAD 15

Grilled shrimp over orzo pasta, arugula, roasted tomatoes, tossed with lemon vinaigrette

CITRUS SHRIMP SALAD 16

Grilled shrimp, cucumber, tomato, greens with canellini beans

ITALIAN SPECIALTIES/ ETC.

GROUPE OSCAR 35

Grouper stuffed with lobster and crab smothered in Béarnaise sauce
Served with jasmine rice and broccoli

STEAK PIZZAIOLA 46

Ribeye steak in a delicious sweet-and-sour flavor sauce
Served with jasmine rice

SESAME SEARED GROUPE TOPPED WITH SICILIAN RED PESTO 35

Fresh Grouper with sun-dried tomatoes, olives, and toasted almond pesto
Served with jasmine rice

PORK CHOPS ALLA PIZZAIOLA 36

14oz pork chop in a delicious sweet-and-sour flavor sauce
Served with jasmine rice

GROUPE ALLA NAPOLETANA 35

Classic Naples, Italy dish with olives, capers, and tomatoes
Served with jasmine rice

RAO'S FAMOUS LEMON CHICKEN 25

Half chicken, potatoes oreganata and roasted asparagus

SEARED SEA SCALLOPS 45 IN A SAVORY VANILLA BUTTER SAUCE

Fresh sea scallops with mushrooms, shallots, and cream
Served with jasmine rice and roasted asparagus

MENU ITEMS SUBJECT TO AVAILABILITY BASED ON THE TIME OF YEAR; PRICES SUBJECT TO CHANGE WITHOUT NOTICE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS 0125

PASTA DISHES

**Feel free to add any of these delicious proteins to your meal- “Mangia” **
*Lobster Meat **MKT PRICE** | Crab Meat **MKT PRICE** | (6) Gulf Shrimp **12** |*
*(3) Sea Scallops **MKT PRICE** | Italian Sausage (Mild or Hot) **7** | Chicken Breast **10***



PASTA MARINARA 18

Larry's mom Sicilian classic

Served with our famous meatballs
or Italian sausage (MILD or HOT) **25**

FETTUCCINE ALFREDO 22

Tossed in a sauce of butter, cream,
and pecorino romano cheese

AMATRICIANA WITH BRAISED PORK SHOULDER 22

Roman dish that includes tomato, onion,
pecorino Romano cheese, and pork
shoulder over paccheri pasta

One of Larry's favorites

SPICY FRA DIAVOLO SAUCE 24

Marinara with roasted peppers, Calabrian chili
peppers, and hot cherry peppers over rigatoni
pasta

Shrimp **12** | Lobster Meat **MKT PRICE**

RIGATONI WITH FILET MIGNON 38

Rigatoni with chunks of filet mignon and
mushrooms in a Gorgonzola cheese sauce

One of Larry & Val's speciality

PAPPARDELLE PASTA WITH HOT SAUSAGE SAUCE 26

A savory spicy sauce

LINGUINE GAMBERO 29

Jumbo shrimp, artichoke hearts, zucchini, and a touch
of fresh tomatoes, tossed with garlic and extra virgin
olive oil

SPAGHETTI ALLA CARBONARA 24

Our creamy classic

CHICKEN RIGGIES 26

(UTICA, NY SPECIALITY)

Rigatoni, chicken, hot cherry peppers in a spicy cream
tomato sauce

Sausage Riggies (MILD or HOT) **28** | Shrimp Riggies **30**

LINGUINE WITH WHITE CLAM SAUCE 24 “Essenziale Style”

(Done in the essential way) littlenecks out of shell,
simmered with olive oil, garlic, and herbs

VAL'S ZESTY LEMON SHRIMP SCAMPI 28

Large gulf shrimp sautéed with butter, garlic, and our
signature lemon sauce, served over linguine

LASAGNA 22

Larry's brother Nino's recipe made daily with layers
of meat, pasta, and fresh ricotta

ORECCHIETTE ALLA PUGLIESI 28

Broccoli, sausage (MILD or HOT), sautéed in extra
virgin olive oil with garlic and chili flakes

LINGUINE WITH CREAM SAUCE AND WALNUTS 24

Made with mascarpone cheese over linguine pasta

ADD LOBSTER MEAT **MKT PRICE**

SEA SCALLOPS & ARTICHOKE HEARTS 34

Mediterranean style (olives, capers, and sun-dried
tomatoes)

One of Manager Ann-Marie's favorites

PASTA OPTIONS:

RIGATONI, PENNE, SPAGHETTI, FETTUCCINE,
LINGUINE, ORECCHIETTE, PACCHERI,
CAPELLINI (ANGEL HAIR) , PAPPARDELLE

STEAKS & PRIME RIB



FILET MIGNON – 8 OZ. PRIME CUT 55

ADD OSCAR (LOBSTER AND CRABMEAT) 20

Served with potatoes oreganata and roasted asparagus

LOBSTER SURF & TURF MKT PRICE

8 oz. Prime cut filet & 10 oz. cold water lobster tail

Served with potatoes oreganata and roasted asparagus

GRACE'S TRATTORIA PRIME RIB - PRIME CUT 35

A thick 14 oz. slow roasted prime rib topped with a parmesan cream sauce

Served with potatoes oreganata and roasted asparagus

VEAL & CHICKEN

VEAL PICCATA 28

Veal loin sautéed with butter, lemon, basil and white wine over pasta and piccata sauce

CHICKEN PICCATA 26

Boneless chicken breast with our piccata sauce over pasta

VEAL CUTLET PARMIGIANA 28

Tender veal loin, lightly breaded, topped with fresh mozzarella and grated cheese
Served with pasta & our famous marinara sauce

CHICKEN PARMIGIANA 26

Pan seared chicken breast, topped with mozzarella and our famous marinara sauce with pasta

CHICKEN CUTLET DINNER 29

Milanese Style Chicken Breast topped with roasted red pepper, slice of mozzarella cheese & drizzle of balsamic glaze
Served with house arugula salad and potatoes oreganata

FRESH VEGETABLES:

SAUTÉED ESCAROLE 8
SAUTÉED BROCCOLINI 8
ROASTED ASPARAGUS 8

IF YOU HAVE AN ALLERGY OR CERTAIN DIETARY RESTRICTIONS, PLEASE BRING IT TO THE ATTENTION OF YOUR SERVER PRIOR TO ORDERING