

# APPETIZERS



## CALAMARI WITH SUN-DRIED TOMATOES 16

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 riccatta.



## 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

## CEASAR 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.

## GROUPER OSCAR 35

Grouper stuffed with lobster and crab smothered in bernaise 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 GROUPER

### 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.

## GROUPER 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 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 penne 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*



# 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 32

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.

## VEAL CUTLET PARMIGIANA 28

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

## 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.

## CHICKEN PICCATA 26

Boneless chicken breast with our piccata sauce over pasta.

## CHICKEN PARMIGIANA 26

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

### 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\*