



GrappaCafe.com

Phone: 610-889-4862 FAX: 610-889-4938

19 East Lancaster Avenue - Paoli, PA 19301

MON-THUR 11AM-9PM

FRI-SAT 11AM-10PM

SUNDAY 1PM-9PM

Primi

1. BRUSCHETTA
Red Peppers & Fresh Mozzarella with fresh Basil, Parmigiano-Reggiano and a Balsamic Drizzle 9
2. POLLO AL FORNO
Fresh Tomatoes, Green Onions, Feta, Green Peppers, Grilled Chicken, Parmesan Dressing 10
3. MOZZARELLA CAPRESE
Fresh Mozzarella served with sliced tomatoes, Extra virgin olive oil and basil 8
4. CALAMARI FRITTO
Fried squid in marinara sauce 9
5. CALAMARI ALLA GRIGLIA
Grilled squid marinated in extra virgin olive oil and garlic 9
6. COZZE ALLA GRAPPA
Sautéed Mussels prepared in our Grappa (brandy) based tomato sauce 10
7. ZUCCHINI FRITTO
Fresh Zucchini perfectly battered and fried and served with our homemade Aioli sauce 9
8. MELANZANE ALLA PARMIGIANA
Layers of fresh eggplant with Provolone, Parmesan and fresh tomato sauce 11
9. GRAPPA CRAB BALLS
Maryland Crab balls Fried and served with romoulade sauce 13
10. ARTICHOKE HEARTS CAPRI
Baked with Gorgonzola Cheese and fresh mushrooms 11
11. FORMAGGIO FRITTO
Combination of Parmesan, provolone, mozzarella balls fried to perfection 9

Insalata

12. INSALATA MISTA
Organic mixed Greens with tomatoes & onions in our house dressing 6
13. INSALATA CESARE
Caesar salad 6
14. INSALATA DI POLLO
Caesar salad with tomatoes, roasted red peppers & grilled chicken 9
15. INSALATA AL POLPO DI GRANGHIO
Mixed salad, tomato and crabmeat in our house dressing 9
16. INSALATA DI ARUGULA PARMIGIANA
Arugula salad, extra virgin olive oil, Balsamic vinaigrette & Parmesan cheese 9
17. INSALATA MASTRO
Organic mix greens, sliced granny smith apples, grilled chicken, gorgonzola cheese, pancetta, walnuts, with balsamic vinaigrette 10
18. INSALATA GRAPPA
Fine String Beans, Sun Dried Tomatoes, Walnuts, Feta and Mozzarella tossed with extra virgin olive oil and Lemon Juice 10
19. INSALATA PAOLI
Organic Mix Field Greens, Red Onion, Tomato, Goat Cheese, Garlic Shrimp, tossed with a Balsamic Vinaigrette Dressing 10

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SOUP OF THE DAY

MAMA'S ITALIAN WEDDING SOUP

Priced Daily

5

Panini*

(Served until 4PM)

- | | | |
|---|--|---|
| 20. GRILL CHICKEN CLUB | | |
| <i>Grilled chicken, Provolone, lettuce and tomato sauce</i> | | 8 |
| 21. CHICKEN PARMIGIANA | | |
| <i>Grilled chicken marinara, mozzarella</i> | | 8 |
| 22. PALERMO GRILL CHICKEN | | |
| <i>Roasted peppers, mozzarella, arugula, balsamic dressing</i> | | 8 |
| 23. VEGETARIANO | | |
| <i>Eggplant, zucchini, Provolone, tomato slices & home-made sauce</i> | | 8 |
| 24. VEAL PARMIGIANA SANDWICH | | |
| <i>Breaded veal cutlet, Mozzarella & tomato sauce</i> | | 9 |
| 25. CAESAR | | |
| <i>Grilled chicken, romaine, Parmesan, Caesar dressing</i> | | 8 |
| 26. EGGPLANT PARMIGIANA | | |
| <i>Breaded eggplant, marinara, mozzarella</i> | | 9 |

*(*Panini's include small salad)*



Pasta

(Add chicken - 3 / Shrimp - 5)

27.	SPAGHETTI AL POMODORO <i>Fresh tomato sauce and basil</i>	7	12
28.	SPAGHETTI BOLOGNESE <i>Fresh tomato sauce with ground meat</i>	8	13
29.	SPAGHETTI AGLIO OLIO E PEPERONCINO <i>Garlic, Extra virgin olive oil and hot peppers</i>	7	12
30.	SPAGHETTI CARBONARA <i>Cream, Pancetta, Egg and Parmesan cheese</i>	8	13
31.	TAGLIATELLE BOSCAIOLA <i>Scallions, parsley spring onions, pancetta, mushroom in a cream sauce</i>	8	14
32.	TAGLIATELLE AL PROFUMO DI BOSCO <i>Cream, Shitake and Portobello mushrooms with fresh chopped tomatoes</i>	8	14
33.	TAGLIATELLE AGLI ASPARAGI <i>Cream, asparagus and Parmesan cheese</i>	8	14
34.	PENNE GRAPPA <i>Onions, pancetta & peas in a light cream sauce fresh tomato sauce and basil</i>	8	14
35.	PENNE PUTTANESCA <i>Fresh chopped tomatoes, garlic, capers, olives, anchovies & hot peppers</i>	8	14
36.	PENNE ALLA POLITI <i>Fresh chopped tomatoes, broccoli & chicken</i>	8	15
37.	PENNE QUATTRO FROMAGGI <i>Cream, Goat cheese, Blue cheese, Mozzarella & Parmesan cheese</i>	8	15
38.	PENNE CON POLLO E GORGONZOLA <i>Celery, ricotta, Chicken, Gorgonzola in a cream sauce</i>	8	16
39.	RIGATONI CON SALSICCE <i>Rigatoni with sausage and mushrooms, white or red sauce</i>	8	15
40.	RAVIOLI BOLOGNESE <i>Fresh tomato sauce with ground meat</i>	8	15
41.	RAVIOLI QUATTRO FORMAGGI <i>Cream, Blue cheese, goat cheese, Mozzarella and Parmesan cheese</i>	8	15
42.	TORTELLINI POMODORO <i>Fresh tomato sauce and basil</i>	8	15
43.	TORTELLINI BOLOGNESE <i>Fresh tomato sauce with ground meat</i>	8	15
44.	TORTELLINI PANNA E PROSCIUTTO <i>Cream and prosciutto</i>	8	15
45.	TORTELLINI PASTICCIATI <i>Cream, prosciutto, peas and Mozzarella-baked in the oven</i>	8	15
46.	GNOCCHI AL POMODORO <i>Fresh tomato sauce and basil</i>	8	15
47.	LASAGNA AL FORNO <i>Homemade lasagna</i>	10	14
48.	FETTUCCHINE ALFREDO <i>Alfredo cream sauce</i>	8	13

Carne

(Served with a side dish of pasta or vegetables)

49. VEAL ALLA GRAPPA		
<i>Veal with spinach, Blue cheese and cream</i>	16	18
50. VEAL PARMIGIANA		
<i>Fresh Veal cutlet topped with Mozzarella cheese and tomato sauce</i>	16	18
51. VEAL MARSALA		
<i>Veal sautéed with Marsala wine and mushrooms</i>	16	18
52. VEAL PICCATA		
<i>Veal with lemon, caper and butter sauce</i>	16	18
53. VEAL SALTINBOCCA		
<i>Sautéed in a White Wine Lemon Sauce with Sage & Topped w/ Prosciutto & Mozzarella</i>	16	18
54. PETTO DI POLLO ALLA MELAZANA		
<i>Chicken breast topped with eggplant, provolone cheese and auroana sauce</i>	14	17
55. CHICKEN PARMIGIANA		
<i>Fresh chicken cutlet topped with Mozzarella cheese and tomato sauce</i>	14	16
56. CHICKEN MARSALA		
<i>Chicken sautéed with Marsala wine and mushrooms</i>	14	16
57. CHICKEN PICCATA		
<i>Chicken sautéed with lemon, caper and butter sauce</i>	14	16

Bistecca

(All steaks served with potatoes and vegetables)

58. STEAK TOSCANA		
<i>14 oz New York Strip, Topped in a Mushroom Demi-Glaze</i>		24
59. MARE E TERRE “SURF & TURF”		
<i>An 8 oz filet grilled to order with our Signature Crab Cake, vegetable and potatoes</i>		27
60. FILET OF PISA		
<i>Twin 5 oz Filets Stacked with Portabello Mushrooms, Fresh Mozzarella, Sliced Tomato on a Bed of Spinach</i>		27
61. LAMB CHOPS		
<i>Marinated and Grilled to Order, Served with Garlic Mash Potatoes veggie of the day</i>		25

(Consuming raw or under cooked meats, eggs, poultry or shellfish increases your risk of food bourne illness)

Frutti Di Mare

62. GNOCCHI GRAPPA
Shrimp, Artichoke Hearts, and Sun-Dried Tomato in Fresh Basil Pesto 17
63. LINGUINI AGLI SCAMPI
Fresh chopped tomatoes, extra virgin olive oil, white wine, garlic, shrimp and parsley 16
64. LINGUINI ALLE COZZE
Fresh tomato sauce, extra virgin olive oil, garlic, white wine, mussels and basil 16
65. LINGUINI ALLE VONGOLE
Extra virgin olive oil, garlic, white wine, clams and parsley 16
66. LINGUINE AL FRUITTI DI MARE
Fresh tomato sauce, mussels, squid and crab meat 17
67. LINGUINI AL POLPO DI GRANGHIO
Fresh tomato sauce, crab meat and basil 16
68. TAGLIATELLE GRAPPA
Zucchini, shrimp, fresh chopped tomatoes, scallops and fresh Mozzarella 17
69. SHRIMP SCAMPI OR SHRIMP FRADIAVOLO (SPICY)
Served Over Linguini without Tails 17
70. CRAB CAKES
*Two Broiled Jumbo Lump Maryland Crab Cakes.
Served with Mashed Potatoes and Vegetables* 27

Bevande

<i>Soda</i>	<i>1.75</i>	<i>Coffee</i>	<i>1.50</i>
<i>Mineral Water</i>	<i>lg 4.75</i>	<i>Decaffinated Coffee</i>	<i>1.50</i>
<i>Sparkling Water 6oz</i>	<i>2.75</i>	<i>Espresso 2.00</i>	<i>Double 2.75</i>
<i>Tonic Water</i>	<i>1.75</i>	<i>Cappuccino</i>	<i>3.25</i>

ASK FOR OUR DESSERT MENU

Sharing Charge \$5.00

*If you have any known allergies, please let us know
before ordering.*