

# Grappa'72

*Ristorante*

818 CENTRAL AVENUE ALBANY, NEW YORK 12206  
P 518 482 7200 / F 518 482 7201

## *Antipasti e Insalata*

- Bruschetta** – grilled bread with tomatoes, garlic, olive oil and basil 6.99
- Calamari Fritti** - crispy fried calamari rings with garlic yogurt sauce 9.99
- Salmon Carpaccio** – smoked salmon and capers in extra virgin olive oil and lemon 11.99
- Cozze** – Prince Edward Island mussels in a spicy tomato-feta broth 9.99
- Gamberi alla Grillia** – grilled shrimp with a white bean and mint salad 12.99
- Rapini e Fagioli** – pancetta, rapini, cannellini beans and red pepper flakes 8.99
- Melanzana** – eggplant fillet baked with tomato sauce and five cheeses 9.99
- Portobello Napoleo** – grilled portobello, ripe tomato, goat cheese, olive oil & balsamic drizzle 9.99
- Formaggio** – cheese plate, changed daily 13.99
- Caprese Salad** – marinated tomatoes, fresh mozzarella, basil and aged balsamic 8.99
- Finocchio e Arancia** – fennel and oranges with pomegranate and pecorino cheese 9.99
- Caesar** – classic dressing with crisp garlic and parmesan crostini 6.99
- Mixed Greens** – fresh field greens with house vinaigrette 4.99
- Prosciutto di Parma** - arugula and fig-walnut vinaigrette 10.99

## *Pasta e Rissoti*

- Fettuccine Basilico** - fresh plum tomato sauce garlic and basil 14.99
- Mediterranio** - spaghetti, shrimp, kalamata olives, sun dried tomatoes and artichokes 18.99
- Penne Romanoff** - vodka tomato cream with black peppercorn and green onions 16.99
- Cavatelli** - Italian fennel sausage, rapini, beans and chicken broth 17.99
- Fettuccine with grilled chicken** - roasted red peppers with herbs and olive oil 16.99
- Fettuccine Bolognese** – classic meat sauce, shaved parmesan 16.99
- Spaghetti alla Amatriciana** – pancetta, onions, and pepper flakes in fresh tomato sauce 16.99
- Uncle Anthony's Pasta**- penne with sausage and meatball, in a ricotta tomato sauce 17.99
- Vongole** – clams, linguine, garlic, olive oil and lemon 18.99

# Grappa'72

*Ristorante*

818 CENTRAL AVENUE ALBANY, NEW YORK 12206  
P 518 482 7200 / F 518 482 7201

**Pesto di** – walnut and spinach pesto tossed with penne and spicy goat cheese 18.99

**Risotto Fungi** - wild mushrooms, Alba truffle oil and smoked gruyere shavings 17.99

**Risotto Cappestante** – seared sea scallops, peas and saffron 22.99

**Risotto Frutti di Mare** – shrimp, scallops, calamari and mussels 24.99

## Secondi

**Pesce Della Sera** – today's preparation, market priced

**Chilean Sea Bass** - pan-seared and topped with mango salsa and red pepper coulis 28.99

**Caserola di Pesce for Two** - bounty of fresh seafood in brodetto with sides of linguine 38.99

**Salmone** – pan-seared salmon with Moroccan spice, lentils, sautéed spinach 20.99

**Pollo alla Caprese** – with fresh mozzarella, tomato, basil in a rosemary garlic sauce and aged balsamic 18.99

**Pollo Antica** - chicken with mushrooms, asparagus and Marsala 18.99

**Pollo alla Cacciatore** – chicken with sausage, vinegar and roasted peppers in a light garlic tomato sauce 18.99

**Pollo Arrostito** – roasted free-range chicken with asparagus, fresh rosemary and lemon 17.99

**Pollo alla Saltimbocca** - prosciutto, spinach and mozzarella cheese in sage Madeira demi glaze 18.99

**Pollo Filipina** – vinegar and laurel braised chicken with polenta and rapini 17.99

**Pollo alla Parmigiana** – with a side of penne basilico 16.99

**Cotoletta d'vitello** - veal porterhouse w/garlic, rosemary, veal jus, w/roasted potatoes and rapini. 30.99

**Vitello alla Pizziola** - veal scaloppini, cured olives, oregano in fresh tomato sauce 20.99

# Grappa'72

*Ristorante*

818 CENTRAL AVENUE ALBANY, NEW YORK 12206  
P 518 482 7200 / F 518 482 7201

**Vitello con Fico** – veal medallions, figs, red onions, fresh thyme and Chianti reduction 21.99

**Vitello Mare Monti** -veal medallions, shrimp and mushrooms in a light spicy tomato sauce 22.99

**Vitello alla '72** – veal medallions, basil, fresh tomatoes, in a vodka Taleggio sauce with parm risotto 22.99

**Osso bucco** – veal shank braised in Borolo, served on risotto Milanese 28.99

**File Di Manzo** - grilled 10 oz filet Mignon with porcini bordelaise, mashed potatoes and spinach 29.99

**Porchetta** - slow roasted pork with fennel sausage, roasted potatoes and rapini 19.99

**Cotoletta d'Agnello** - grilled lamb chops marinated in kalamata brine with roasted potatoes & rapini 29.99

**Anatra Arrostito** - crisp roasted duck with raisin and Lambrusco reduction, wild rice and carrots 25.99