

GRAPPA FAMILY MENU

4-6 SERVES

MADE FRESH DAILY - ALL COOKED - SERVED IN TRAY

- Focaccia \$5
- Bread loaf \$5

- Arancini 10 pieces \$30
- Home made pork and veal lasagna \$60
- Eggplant parmigiana, mozzarella di bufala, tomato salsa, basil \$50
- Pork and veal meatballs, tomato, parmesan (20 pieces) \$65
- Wood Fired Spatchcock (NSW), capsicum, olives, basil, espellete pepper (3 serves) \$110
- 1.2 KG Lamb Shoulder FOR 2 PEOPLE - Slow cooked lamb shoulder (NSW), pickled fennel, salsa verde (45 minutes) \$85
- Chicken schnitzels, crumbed chicken breast (4 serves) \$30
- Home made potato gnocchi, tomato, garlic, basil \$45 OR 4 cheeses \$50

- Casereccia ragu, beef ragu, parmigiano, basil \$60
- Pumpkin Ravioli, sage cream, parmesan \$60
- Home made spinach and ricotta ravioli, tomato, garlic, basil \$60

SAUCE

- Napoletana sauce 500g \$15
- Bolognese sauce 500g \$22
- Beef cheek ragu sauce 500g \$27

DOLCI

- Tiramisu tray (2-3 persons) \$20
- Vanilla Gelato 1/2 Litre \$15 - 1 Litre \$24
- Belgium Chocolate Gelato 1/2 Litre \$15 - 1 Litre \$24
- Bronte Pistachio Gelato - 1/2 Litre \$18 - 1 Litre \$28
- Dessert Platter: a beautiful sample of our house made desserts \$55
- Cheese Plate: a selection of local and imported cheeses \$45

KIDS MENU

- Kids pasta, with your choice of: \$10
- Napoletana sauce, Parmesan & butter, Bolognaise
- Pizza Margherita OR Pizza ham & cheese OR Pizza Salami \$10
- Homemade Meatballs, tomato sauce (3) \$12.50
- Crumbed chicken breast, chips, broccolini \$15.50
- Grilled Beef eye fillet (100g), chips, broccolini \$20
- Beer battered King George whiting fillet, chips, lemon, mayo \$20
- Grilled salt water Barramundi fillet, chips, broccolini \$20
- Nutella Pizza \$10

EST 1999

GRAPPA

RISTORANTE E BAR

1/267-277 Norton Street - Leichhardt

TAKE AWAY MENU

SUPPORT YOUR LOCAL BUSINESS

ONLINE ORDERING AVAILABLE

DELIVERY & PICK UP

TUESDAY TO SUNDAY

FROM 12NOON-9.00PM

PHONE: 95606090

WWW.GRAPPA.COM.AU

DELIVERY MIN ORDER \$50

PLEASE CHECK ONLINE OUR

SPECIALS OF THE DAY

DRINKS

We also offer a wide range of restaurant only wine as well as beers, Grappa's signature cocktails, spirits, soft drinks, still and sparkling water

CHECK ONLINE FOR OUR GROCERY AND
PANTRY ITEMS

CRUDO

Freshly shucked Sydney rock oysters, red wine vinaigrette
½ dozen \$20.50 dozen \$40.50
Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce \$26.50
Hiramasa King fish tartare (NSW), extra virgin olive oil, shallots,
fermented chilli, finger lime \$29

STUZZICHINI

Pan fried mixed olives, orange zest, chilli, house made grissini and taralli \$8.50
Salumi Plate: De Palma capocollo, salame di Norcia De Palma, Carolina Reaper
salami, Tajima wagyu bresaola, 24 months Galloni prosciutto di Parma,
prosciutto cotto, Pino's 'nduja Calabrese, house made pickles
for 2: \$25 for 4: \$40

PRIMI

Arancini beef ragu & peas \$3.5 per piece
Arancini mushrooms & provolone \$3.5 per piece
Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa \$18
Salad of witlof, pear, gorgonzola dolce latte, walnuts, pomegranate \$18
Insalata Caprese: vine- ripened tomatoes, local mozzarella di bufala, basil
\$16.50
Wood fired House made chilli Calabrese sausages, red capsicum,
olives, rocket \$20
Fried baby calamari, semi dried tomatoes, basil, garlic, chilli \$25
Fresh figs wrapped in San Daniele prosciutto, warm gorgonzola, pistachio,
balsamic reduction(4) \$26
Pork and veal meatballs, tomato, parmigiano (4) \$19
King prawns (QLD) hot pot, tomato, basil, chilli, garlic, crostini (4) \$35
Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio
(3) \$22

PASTA

Tagliolini, WA crab meat, cherry tomato, tomato, zucchini, garlic, chilli, parsley
\$35
Maltagliati, italian sausage, mushrooms, truffle oil, pecorino romano \$28
Tagliatelle, beef ragu, parmigiano \$27
Spaghetti, S.A. Vongole, white wine, garlic, parsley \$32
Pumpkin Ravioli, light cream, sage \$28
Spinach and Ricotta Ravioli, tomato, garlic, basil \$28
Potato Gnocchi all'arrabbiata \$25
Home made pork and veal Lasagna \$26

SECONDI

Cone Bay barramundi fillet (WA) hot pot, cherry tomatoes, olives, chilli, basil
\$35
Lamb shoulder, wood oven roasted eggplant, pickled vegetables, wild fennel \$38
Beef fillet, beetroot, roast eschallot, horseradish, crisp potato \$42
Wood Fired Spatchcock (NSW), capsicum, olives, basil, espellete pepper \$34
Wood-fired W.A scampi e: \$42:00 m: \$78:00

CONTORNI

Potato Chips \$9
Roast Potatoes, herbs \$9.50
Rocket, parmesan, balsamic, extra virgin olive oil \$11
Radicchio, fennel, olives, balsamic \$12
Greens, aglio, olio \$11
Baby cos, cucumber, red radish, chives, lemon dressing \$11

PIZZA

Pizza crust, selection of salsa \$14
Pizza Margherita: tomato, mozzarella, basil \$18.50
Pizza Bufala: tomato, mozzarella di bufala, basil \$23
Pizza Tomato: tomato, garlic, oregano, basil \$17
Pizza Capricciosa: smoked ham, mushrooms, olives, artichokes \$22
Pizza Diavola: salame piccante, tomato, olives, habanero chilli, basil
Very Hot \$23
Pizza Calabria: N'duja Calabrese, tomato, buffalo mozzarella, eggplant, basil \$23
Pizza Prosciutto: prosciutto di Parma, tomato, mozzarella di bufala, rocket, shaved
parmesan \$26
Pizza Acciughe: Anchovies, tomato, capers, olives, oregano, mozzarella, chilli \$25
Pizza Vegetariana: Roasted capsicum, zucchini, eggplant, basil \$23

PIZZE BIANCHE

Pizza 4 cheeses: mozzarella, provolone, gorgonzola, parmesan \$21
Pizza Salsiccia: house made italian sausage, mozzarella, potato, rosemary, chilli
\$24
Truffle pizza : Mushrooms, goat cheese, rosemary, truffle oil \$25

DOLCI

Tiramisu \$14
Madagascar Vanilla Panna Cotta, mandarin, chocolate \$15
Apple sfogliata, almond, cinnamon, caramel sauce \$14