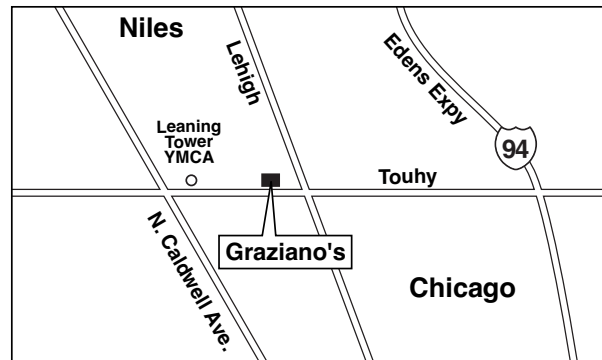


# GraZiaNo's

BRICK OVEN PIZZA

## Family Style Menu – Dinner –



847•647•4096 PHONE  
847•647•4097 FAX

Hours:  
Sun-Thurs 11:30am-10pm  
Fri, Sat 11:30am-11pm

5960 West Touhy Ave.  
Niles, IL 60714

[www.Grazianos.net](http://www.Grazianos.net)



Eat Different

# GRAZIANO'S

BRICK OVEN PIZZA

Family Style Dining—Dinner after 4pm

for parties of 12 or more

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## appetizers & salads

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choose two appetizers and two salads

bruschetta • fried calamari • portobella oreganatta • buffalo style calamari  
toasted fresh mozzarella • toasted ravioli • skirt steak polenta  
margherita pizza • graziano pizza • steak fajita pizza • barbeque chicken pizza • toscano pizza  
graziano's house salad • caesar salad • fancy mixed green salad

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## pasta

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choose two

oven baked orecchiette • lasagna florentine • fettuccine with four cheese sauce  
bow tie with vodka sauce • spaghetti marinara sauce • baked ziti  
ravioli alfredo or marinara sauce • rigatoni with sausage and peppers  
spaghetti meat sauce • angel hair with shrimp (add \$3.00 per person)  
linguini pescatore (add \$3.00 per person)

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## main course

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choose two

wood roasted chicken • chicken marsala • tuscan brick chicken • wood roasted pork loin  
eggplant parmesan • chicken vesuvio • chicken parmesan • chicken limonese • chicken marsala  
garlic crusted whitefish (add \$3.00 per person) • grilled salmon (add \$3.00 per person)  
shrimp oreganata (add \$3.00 per person) • prime rib of beef (add \$10.00 per person)  
veal picatta, veal parmesan or veal marsala (add \$5.00 per person)

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## vegetables

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add \$2.00 per person

real mashed potatoes • vesuvio potatoes • wood roasted potatoes  
broccoli oil and garlic • grilled asparagus • steamed vegetables

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## desserts

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choose two

tiramisu • sambuca cake • apple crostada • profiteroles • marscarpone cheesecake  
chocolate sundae • spumoni • chocolate or vanilla gelati • messy sundae

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## beverage packages

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- soft drinks, coffee and tea (free refills) \$2.00 per person
- house wines and domestic beer, soft drinks, coffee \$12.00 per person—2 hours, \$16.00—3 hours
- house wines, all beers, soft drinks, coffee \$14.00 per person—2 hours, \$18.00—3 hours
- package bar: house wines, most liquors, all beers, soft drinks, coffee  
\$16.00 per person—2 hours, \$24.00—3 hours, for premium liquors add \$3.00 per person
- 1.5 litre bottles of house wine (\$30.00 per bottle)

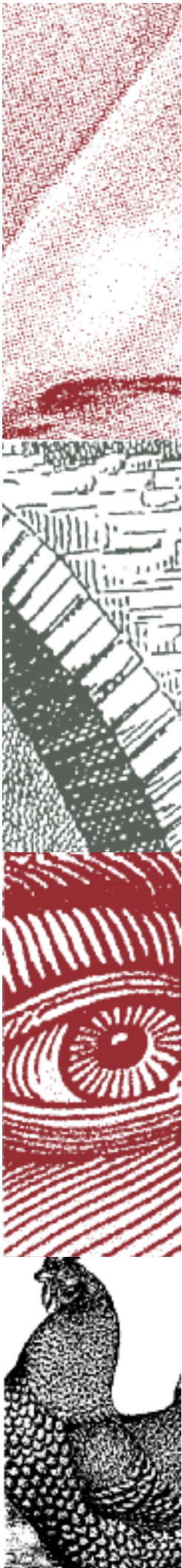
## classic family style dinner

(Appetizers, Salads, Pastas, Entrées and Desserts)

friday, saturday & sunday \$24.95 per person  
kids ages 5-12 \$12.95 per person

monday–thursday \$19.95 per person  
kids ages 5-12 \$10.95 per person

Please add sales tax and 18% gratuity.



## Family Style Dinner Menu Descriptions

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### appetizers

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- bruschetta - plum tomatoes, red onions and fresh basil over toasted garlic crostini
- fried calamari - tender north atlantic calamari served with marinara and cocktail sauce
- grilled portobella oreganatta - with a toasted garlic butter - breadcrumb crust
- buffalo style calamari - fried calamari tossed in a spicy buffalo wing sauce
- toasted fresh mozzarella - fresh basil, marinara sauce, shaved parmesan cheese
- toasted ravioli - handmade spinach and ricotta ravioli with fresh basil, marinara sauce
- grilled skirt steak polenta - with spicy tomato - cilantro salsa over toasted polenta points
- margherita pizza - fresh basil, fresh mozzarella, fresh plum tomatoes
- graziano pizza - Italian sausage, roasted peppers, mozzarella cheese, tomato sauce
- barbeque chicken pizza - roasted peppers, caramelized onions, smoked mozzarella
- four seasons pizza - artichoke, roasted peppers, mushrooms, prosciutto, mozzarella
- florentine pizza - pesto, fresh spinach mozzarella, fontina, goat cheese
- pizzaiolo pizza - fresh spinach, caramelized onions, tomato, fresh basil, mozzarella, Romano cheese, tomato sauce
- grilled steak fajita pizza - grilled skirt steak, avocado, tomato cilantro salsa, chipotle peppers, smoked mozzarella
- melanzana pizza - wood-roasted eggplant roasted vegetables with mozzarella and goat cheese, tomato sauce
- toscano pizza - sausage, mushrooms, plum tomatoes, mozzarella cheese, tomato sauce
- maribella pizza - cheese-less pizza: eggplant, zucchini, yellow squash, roasted peppers, caramelized onions, tomato sauce

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### salads

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- house salad - iceberg and romaine lettuce, tomato, cucumber, shaved onions and crunchy home made garlic croutons tossed with our famous balsamic - dijon house dressing
- caesar salad - romaine lettuce, shaved parmesan cheese, crunchy home made garlic croutons tossed with our home made creamy caesar dressing
- fancy mixed greens salad - organic salad greens with tomato, cucumber and fresh mozzarella tossed in a balsamic vinaigrette dressing
- chopped salad - chopped iceberg and romaine lettuce with scallions, tomatoes, cucumbers and gorgonzola cheese tossed in a creamy blue cheese dressing

## Family Style Dinner Menu Descriptions

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### p a s t a s

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*whole wheat and gluten-free pasta also available*

- oven-baked orecchiette - a fresh basil, mozzarella, marinara sauce
- home made lasagna florentine - with fresh spinach, mozzarella and ricotta cheese, marinara sauce
- fettuccine with four cheese sauce - mozzarella, parmesan, provolone and a touch of gorgonzola with garlic and cream
- bow-tie pasta with vodka sauce - in a tomato basil cream sauce with marscarpone cheese, red pepper flakes
- spaghetti with marinara - bella rossa tomatoes with fresh garlic, and fresh basil
- baked ziti chicken ragu - a straight tube shaped pasta served with a meat sauce made from ground chicken breast, fennel, garlic and basil baked with melted mozzarella cheese
- hand made ravioli - spinach, ricotta and mozzarella ravioli served with a cream sauce, fresh spinach and plum tomatoes
- rigatoni with sausage and peppers - sliced italian sausage, sweet bell peppers in a roasted-garlic tomato sauce
- angel hair pasta with fresh vegetables - marinara sauce
- spaghetti with meat sauce - ground sirloin meat sauce
- penne arrabiata - spicy tomato sauce, crushed red pepper flakes
- angel hair pasta with shrimp - roasted-garlic tomato sauce
- linguini pescatore - shrimp, scallops, calamari and mussels in a white clam sauce

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### e n t r é e s

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- wood-roasted chicken - whole roasted chicken served on the bone with pan juices
- chicken vesuvio - whole roasted chicken with garlic, lemon, oregano, white wine, green peas
- chicken marsala - boneless breast of chicken sauteed with mushrooms and marsala wine
- tuscan brick chicken - pan seared boneless chicken breast marinated with olive oil, balsamic vinegar, garlic and fresh rosemary
- chicken parmesan - breaded chicken breast topped with mozzarella and marinara sauce
- chicken limonese - breast of chicken sauteed with a lemon-white wine butter sauce
- wood roasted pork loin - boneless pork loin served with pan juices
- eggplant parmesan - breaded eggplant topped with mozzarella cheese and marinara sauce
- shrimp oreganata - wood roasted shrimp baked with a garlic butter and breadcrumb crust
- veal picatta - veal cutlets sauteed with olive oil, lemon white wine and capers
- garlic crusted lake superior whitefish - pan roasted with a garlic butter crust
- wood roasted atlantic salmon - with a mild barbecue glaze
- prime rib of beef - Boneless cut with natural pan juice

## Family Style Dinner Menu Descriptions

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### potatoes and vegetables

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*add \$2.00 per person*

- real mashed red potatoes - with real butter and heavy cream
- wood roasted potatoes - seasoned with lemon, garlic and oregano
- vesuvio potatoes - olive oil, garlic, lemon, white wine and oregano. served with green peas
- steamed fresh broccoli - with olive oil and fresh garlic
- simply steamed fresh vegetables - carrots, peppers, zucchini, yellow squash and zucchini
- grilled asparagus - cooked over an open flame with balsamic marinade

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### desserts

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- tiramisu - espresso soaked lady fingers layered with marscarpone cheese and a touch of amaretto
- apple crostada - sliced apples baked in a pastry crust with vanilla gelati and caramel sauce
- sambuca cake - a triple chocolate cake with a chocolate fudge filling, chocolate-marscarpone frosting and a touch of sambuca liqueur served with raspberry sauce
- profiteroles - vanilla gelati filled pastry topped with chocolate sauce and whipped cream
- marscarpone cheesecake - served with raspberry sauce
- hot fudge sundae - vanilla gelati, mellowcreme fudge topping
- messy sundae - vanilla gelati, chopped walnuts with chocolate and caramel syrup