graziano's family style menu

two courses

\$21.95

(Not available weekends) choice of one appetizer choice of one salad choice of one pasta choice of one entree

add a dessert for \$2.00 p/p coffee and soft drinks \$3.00 per person. kids 5-12 \$12.95 per person

three courses

\$24.95

choice of one appetizer choice of one salad choice of two pastas choice of two entrees choice of one dessert

add coffee, tea and soft drinks \$3.00 per person kids 5-12 \$14.95 per person

11.25% sales tax and 18% gratuity are extra

full family style

\$27.95

choice of two appetizers choice of two salads choice of two pastas choice of two entrees choice of two desserts

add coffee, tea and soft drinks \$3.00 per person kids 5-12 \$17.95 per person

appetizers

fried calamari, marinara & cocktail sauce toasted fresh mozzarella bruschetta toasted ravioli stuffed arancini spinach, ricotta, parmesan margherita pizza fresh mozzarella, basil sausage & pepper pizza barbecue chicken pizza maribella pizza diaya cheese (vegan) prosciutto & arugula pizza

salads

graziano's house salad balsamic dijon caesar salad, creamy caesar dressing, simple green salad, green goddess dressing

chopped salad, gorgonzola - blue cheese dressing organic mixed greens, balsamic vinaigrette caprese (add \$2.00 per person)

pasta

gluten free pasta \$1.00 additional

spaghetti marinara fresh basil (vegan) bow tie pasta with vodka sauce rigatoni sausage and peppers hand made spinach ravioli alfredo sauce baked ziti chicken ragu fettuccine with four cheeses

baked mostaccioli fresh basil, mozzarella cheese five layer lasagna, meat or marinara sauces spaghetti meat sauce penne vegetables (vegan) aglio olio linguini pescatore (add \$3.00 per person) angel hair with shrimp (add \$3.00 per person)

entrees

chicken marsala mushrooms and marsala chicken parmesan wood roasted chicken (gf) on the bone all beef meatballs italian sausage and peppers (gf) eggplant parmesan

chicken limonese lemon, butter, white wine chicken vesuvio (gf) green peas, garlic, white wine wood roasted pork loin (gf) pan gravy pan roasted whitefish (gf) (\$3.00 per person) veal parmesan (add \$3.00 per person) wood roasted salmon (gf) (add \$3.00 per person)

vegetables

each vegetable selection is an additional \$1.00 per person.

roasted or mashed potatoes fresh spinach oil and garlic,

steamed broccoli, oil and garlic seasonal vegetables oil and garlic

desserts

tiramisu apple crostata, vanilla gelati caramel sauce chocolate sambuca cake

profiteroles vanilla ice cream, hot fudge spumoni or hot fudge sundae messy sundae, chocolate and caramel

beverages

coffee and soft drinks (per person) house wine by the bottle

for more information please contact Tim or Steve grazianosrestaurant.com

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chicago's original wood fired pizza since 1994

3.00

26.00