

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

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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 Capestante – 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

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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