



426 State Street, Schenectady NY 12305 | 518-280-3059

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Course 1: Appetizer

Utica Green Arancini

A combination of 2 Grano favorites: Utica Greens stuffed rice balls, served with marinara sauce

Fried Oysters

Chesapeake Bay Oysters dredged in seasoned flour and fried, served with a chipotle pepper and roasted garlic cream sauce

Carpaccio

Thinly sliced fresh herbed and braised tenderloin of beef, served with a horseradish gremolata, caramelized red onions, imported romano cheese, dijon vinaigrette

Prince Edward Island Mussels

Sauteed with white wine, butter, garlic and spicy marinara sauce

Course 2: Soup or Salad

Choice of Tossed Salad or Tomato Bisque

Course 3: Homemade Pasta

Homemade Cavatelli

Tossed with imported romano cheese

Paglia e Fienio (Straw & Hay)

Homemade spaghetti tossed with sauteed spinach and wild mushroom, finished with a roasted garlic cream sauce, topped with crispy imported prosciutto

Riaatoni Boloanese

Classic meat ragu; homemade rigatoni

Primavera

Fresh garden vegetables sauteed in olive oil with garlic and grated romano cheese, topped with homemade casarecce

Course 4: Entrée

Veal and 3 Cheese

Tender veal medallions, roasted peppers and wild mushrooms sauteed in a marsala wine, topped with asiago, gorgonzola and fontina cheese

Bronzino Picatta

Fresh filet of European sea bass dredged in seasoned flour and sauteed with imported olive oil, finished with capers, white wine, butter, garlic and lemon

Chicken Sorrento

Breaded and baked chicken cutlet layered with prosciutto, eggplant, roasted peppers, marinara and mozzarella

Zuppa di Pesce

A combination of clams, mussels, shrimp, haddock and scallops simmered in white wine, butter, garlic, and Italian tomato brodetto

\$30 Per Guest Plus Beverages, Tax & Gratuity

Please base gratuity on full meal value & quality of service