

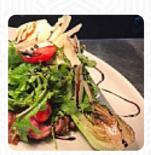


https://menulist.menu 80 Meadow Creek DrMA 01826, Dracut, United States (+1)489784550054,(+1)9784550054 - https://grazie.restaurant/









The menu of Grazie Italian At Four Oaks Country Club from <u>Dracut</u> includes 388 menus. On average, menus or drinks on <u>the menu</u> cost about \$30.2. The categories can be viewed on the menu below. What <u>User</u> likes about Grazie Italian At Four Oaks Country Club:

Four of us ate outdoors on an early fall evening the setting is great! Everything we ate was delicious. The only complaint was the limited draught beer selection. Still, Grazie always comes through with a terrific meal, efficient and well-trained staff, enough menu options for most dietary restrictions and a lovely setting. Thanks to all who assure that it's well worth returning read more. What User doesn't like about Grazie Italian At Four Oaks Country Club:

In the beginning service was slow and not what we expected, food was good and hot but small things like not asking if we wanted cheese for our pasta dishes just the entrees placed down and gone, seemed like lots of confusion read more. When the weather is nice you can also eat outside, And into the accessible rooms also come visitors with wheelchairs or physiological limitations. Want to spice up your eating and drinking routine? Come to this sports bar and enjoy a variety of small snacks and meals while watching live football, tennis or Formula 1 games, because just eating and drinking is too dull!, and you have the opportunity to try scrumptious American dishes like *Burger or Barbecue*. In addition, you can order fresh grilled barbecue, There are also scrumptious South American cuisine in the menu.

Four Oaks Country Club M	Grazie Italian At Four
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Süße desserts		Beef dishes	
TIRAMISU	\$10.0	FILET MIGNON	\$70.0
Mains		Insalate	
BEEF WELLINGTON		BRAISED BEET SALAD	\$15.0
Burgers		Dolce	
FISH N' CHIPS*	\$20.0	GELATO OF THE DAY	\$5.0
Gnocchi		Crêpevariationen	
GNOCCHI		MEATBALL	\$7.0
Pizze		Spirits	
CACIO E PEPE	\$21.0	MARTINI	
Snacks		Main course	
BRUSCHETTA		BURRATINA	\$16.0
Chicken		Soup	
CHICKEN WINGS		ONION SOUP	
Pizza		Sides dishes	
BELLA NAPOLI	\$23.0	CLASSIC RICE PILAF	
Meat		Vegan	
CHICKEN CORDON BLEU	\$60.0	ORECCHIETTE	\$22.0
Specialties		Crepes	
CHICKEN PICCATA	\$20.0	GRAND MARNIER	\$12.0
Chicken dishes		Ooloo dossort	
CHICKEN PARMIGIANA		Dolce - dessert	\$9.0
OTHOREIA LAKIMIOTANA		CANTOLI	ΨΞιΟ

			134
Pizzen – normal – á 26cm		Seafood dishes	
QUATTRO FROMAGGI	\$19.0	FRIED CALAMARI	\$15.0
Happy hour		Ala carte	
SUNSET COSMO	\$14.0	TWICE BAKED POTATO	
Warme getränke		Small plates	
CAPPUCINO	\$6.0	BEEF CARPACCIO*	\$18.0
Pizza – klein ø 22cm		Soup and salad	
BABA	\$12.0	FARRO SALAD	\$16.0
Aperitivo – aperitifs		Soups and starters	
CYNAR	\$10.0	TOMATO BISQUE	
Antipasto		Popular items	
ANTIPASTO ALL'ITALIANA	\$32.0	FISH CHIPS WITH TARTAR SAUCE	
Whiskey		Rose	
JOHNNIE WALKER BLACK LABEL	\$14.0	LA JOLIE FLEUR ROSE, SAN TROPEZ, FRANCE^	\$13.0
Pasta zutaten		Wood-fired rotisserie	
MEATBALLS		SLOW ROASTED PRIME RIB	\$70.0
Alkoholische geträmke		Champagne & sparkling	1
FERNET BRANCA	\$12.0	MOËT CHANDON IMPÉRIAL,	\$119.0
Brunch		CHAMPAGNE, FRANCE	. ====
COFFEE, DECAF AND TEA		Celebration package	

\$13.0

Hot drinks

IRISH COFFEE

CHOICE OF 4 PASSED HORS D'OEUVRES

(DURING THE COCKTAIL HOUR)

			134
Traditional		Rye whiskey	
CHICKEN MILANESE	\$19.0	WHISTLE PIG 15YR	\$44.0
Fancy fixin's®		Brandy & cognac	
HADDOCK	\$12.0	HENNESSY XO	\$65.0
Bianca		Blended scotch	
FRESCHISSIMA	\$23.0	DEWAR'S	\$9.0
Pinot noir		Fresh seafood	
ANGELINE VINEYARDS, CA^	\$11.0	HADDOCK IMPERIAL	\$68.0
Second course		From the farm	
CHICKEN LIMONE	\$29.0	CHEF'S DAILY RISOTTO	
Dinner entrées		Non alcoholic	
LAMB SHANK		HEINEKEN 0.0, MALT BEVERAGE 0.0% HOLLAND	\$6.0
Italian specialties		Digestif	
RISOTTO		ROMANA BLACK	\$11.0
United states		Qounton C. unbiskou	
OPUS ONE, OAKVILLE, NAPA VALLEY, CA	\$450.0	Bourbon & whiskey PAPPY VAN WINKLE FAMILY RESERVE 23YR	\$128.0
Cordials		Managnitas & oooktails	
ROMANA SAMBUCA	\$11.0	Margaritas & cocktails BLACKBERRY SANGRIA	\$11.0
Scotch single malt		Pasta al forno baked p	asta
AUCHENTOSHAN AMERICAN OAK	\$16.0	EGGPLANT PARMIGIANA	

\$15.0

Martinis

LIMONE DI GRAZIE

			NA
Scotch		We dare you	
JOHNNIE WALKER BLUE LABEL	\$49.0	FIG MANHATTAN	\$14.0
Chopped & souped		Lunch panini	
LOBSTER BISQUE		MEATBALL PANINI	\$13.0
Whiskey & bourbon		Cordial	
BASIL HAYDEN'S	\$16.0	GRAND MARNIER CENTENAIRE	\$32.0
Hot hors d'oeuvres		Lunch – pasta	
SPINACH FETA SPANAKOPITA		MEAT SAUCE	
Soup & starters		Bourbon & rye	
PUMPKIN BISQUE		BUFFALO TRACE	\$11.0
Chocolate bar specialties		Scotch whisky / irish wh	iskey
COOKIES AND MILK		JAMESON	\$11.0
Smokin' starters		Speyside single malt	
ONION STRINGS	\$9.0	GLENLIVET 12YR	\$16.0
Sangria list		Aged steaks & chops	
APPLE CIDER SANGRIA	\$11.0	FILET MIGNON*	
First tastes		Grillhouse favorites	
FRESH BAKED SOFT PRETZELS		CHICKEN CORDON BLUE	
Accoutrements		Delivery sides	
ROASTED ROOT VEGETABLES		CANDIED CARROTS	
Bourbon rye		Step one	

SHRIMP*

\$10.0

\$20.0

WHISTLE PIG 10YR

Highland single malt		Digestif cocktails	S Common of the
OBAN 14YR	\$20.0	SAZERAC	\$10.0
hand cut to order steak	W	Condiments and sauces	
STEAK TIPS*	\$14.0	HUMMUS	
Protein additions		Children's meal	
SEARED TUNA*	\$16.0	(under 10yrs)	
Port sherry		CHILDREN'S MEAL	\$25.0
GRAHAM'S RUBY	\$10.0	Fall favorites	
Cognac, armagnac &		CRANBERRY COBBLER SMASH	\$12.0
calvados		Beverage price list	
HENNESSEY XO	\$65.0	CHAMPAGNE TOAST	
Cold selections		Miscellaneous additiona	ıl
ANTIPASTO DISPLAY		charges	
Girarrosto, griglia e		CHIAVARI CHAIRS	
specialità		Sides, drinks & mo	re
SALMONE ALLA GRIGLIA*	\$28.0	MACARONI CHEESE	
Speyside malts		Rare & allocated	
MACALLAN 15YR	\$38.0	WILLIAM LARUE WELLER BOURBON	\$60.0
Full servicemenu upgra	ıde	Scotch - highland	
STANDARD OPEN BAR		OBAN 18 YR	\$39.0
Tequila & mescal			·
DON JULIO 1942	\$35.0	Italian dinner celebratio	n

\$35.0

SLOW BRAISED SHORT RIB

\$44.0

DON JULIO 1942

			T.A.
House favorites & menu additions		Vitello natured veal VEAL PARMIGIANA	
GELATO STATION			
		Antonio's famou	U
Yi cocktails		entrees	
PUMPKIN MARTINI	\$14.0	CHEESE RAVIOLI	\$22.0
Seaonal cocktails		Vegetable or hand roll	!
BERRY BRAMBLE	\$12.0	ASPARAGUS	\$9.0
Tequila selections		Mr eion artisan roaste	d coffee
DON JULIO BLANCO	\$16.0	DOUBLE ESPRESSO	\$7.0
Ligoure marrone		Dinners – parmigiana	
WELLER SPECIAL RESERVE	\$16.0	CHICKEN PARM	
Lowland single malt		Dinners and entrees	
AUCHENTOSHAN THREE WOOD	\$22.0	CHICKEN CUTLET	\$7.0
Uncorked thursday		Premium bourbons & 1	ryes
CHINESE FOOD		EAGLE RARE	\$12.0
White pizzas - fior di lat	te	Allocated bourbons - li	mited
mozzarella		availability	
FIG AND PECAN	\$22.0	BLANTON'S	\$18.0
Al dolce		Other premium spirits	
HOUSE-MADE CHOCOLATE TORTINO	\$13.0	GRAN PATRON PLATINUM	\$42.0

\$9.0

Housemade limoncelo

CREAMY OR CLEAR

Additional case - salads

MASHED SWEET POTATO

Uncategorized		Tequila	
CLOUDY BAY, MARLBOROUGH,	\$69.0	EL JIMADOR	\$9.0
NEW ZEALAND	ψου.σ	MILAGRO SILVER	\$10.0
Alcoholic drinks		Brandy	
AMARO AVERNA	\$12.0		0440
BEER		HENNESSEY VSOP	\$14.0 \$20.0
1.		HEINNESSET VSOP	\$20.0
10 most popular		Contorni	
CHICKEN MARSALA	\$60.0	SAUTEÉD VEGETABLES WITH	\$8.0
FRENCH ONION		GARLIC AND OLIVE OIL	Φ0.0
Primi		DOUBLE MASHED POTATOES	\$9.0
		Accompaniments	
SHRIMP SCAMPI EN CECI	\$24.0	Accompaniments	
PARMIGIANA ALLA GRAZIE	\$16.0	BACON AND CHIVE MASHED POTA	AIO
Appetizer		SEASON VEGETABLE MEDLEY	
STEAMED MUSSELS	\$17.0	Coffee	
PUB PRETZEL	\$11.0	ESPRESSO MARTINI	\$14.0
		ESPRESSO	\$4.0
Starters			
MEATBALL TRIO	\$12.0	Rye	
TOMATO BASIL BRUSCHETTA		ANGEL'S ENVY	\$16.0
		ANGEL'S ENVY RYE	\$24.0
Main			
SAUSAGES WITH PEPPERS ONIC	ONS	Merlot	
CHEF BENI'S MEATBALLS IN SAU	JCE	DECOY, SONOMA COUNTY, CA^	\$15.0
Mexican specialities		DUCKHORN VINEYARDS, CARNEROS NAPA VALLEY, CA	\$99.0
CHICKEN QUESADILLA		Saurianon blano	
RIBS		Sauvignon blanc	.
		SILVER GATE, CALIFORNIA^	\$9.0

REGIS MINET, POUILLY-FUME, LOIRE, FRANCE^	\$16.0	PATRÓN SILVER	\$14.0
Ch d		Single malts	
Chardonnay		GLENMORANGIE 10YR	\$14.0
J. LOHR RIVERSTONE, ARROYO SECO, MONTEREY, CA^	\$12.0	LAPHROAIG 10YR	\$17.0
WILLIAM HILL, NAPA VALLEY, CA^	\$18.0	Gala package	
Pinot grigio		CHOICE OF 4 PASSED HORS D'OE	UVRES
MEZZACORONA, TRENTINO, ITALY	′^ \$9.0	STANDARD OPEN BAR FOR ONE H	IOUR
SANTA CRISTINA, TREVENEZIE, ITALY^	\$12.0	Wedding food minimum	s
Buffets		DIAMOND BALLROOM 150 MAXIMU CAPACITY	JM
YOUR CHOICE OF STANDARD STA	RCH	GRAND OAKS BALLROOM 200 MA	XIMUM
YOUR CHOICE OF STANDARD		CAPACITY	
VEGETABLE		Late night snack stations	J
Cognac		BURGERS PULLED PORK SLIDERS	S
REMY MARTIN LOUIS XIII		CALZONE STATION	
HENNESSY VSOP	\$20.0	Secondi	
Riesling		VEAL CUTLET	\$12.0
WASHINGTON HILLS, COLUMBIA	#0.0	TONNO AL SESAMO*	\$31.0
VALLEY, WA^	\$9.0	ACQUA PAZZA	\$33.0
CHATEAU ST. MICHELLE, COLD CREEK, WA	\$39.0	Drinks	
Reserve		ITALIAN COFFEE	\$13.0
		GRAHAM'S 10 YR. TAWNY	\$16.0
PAPPY VAN WINKLEFAMILY RESERVE 15YR	\$98.0	DRINKS	
PAPPY VAN WINKLE FAMILY RESERVE 20YR	\$118.0	Single malt scotch	
		PALVENIE 12VP DOLIBI E WOOD	¢10.0

\$12.0

Liquor

CROWN ROYAL

BALVENIE 12YR DOUBLE WOOD

GLENMORANGIE QUINTA RUBAN

\$19.0

\$20.0

MACALLAN 12YR	\$19.0	EGGPLANT ROLLATINI	
		CHICKEN WINGS OR TENDERS	\$14.0
Red blends			
TERRABIANCA, CAMPACCIO, TUSCANY, ITALY	\$79.0	Pizza	
THE PRISONER, NAPA, CA	\$99.0	RUGHETTA	\$15.0
OPUS ONE OVERTURE, NAPA	Ψ33.0	MARGHERITA	\$17.0
VALLEY, CA	\$225.0	VEGETARIANA	\$18.0
_		SALSICCIOTTA	\$20.0
Additional course		A1010	
SLICED FRUIT PLATE WITH GING	SER	Antipasti	
YOGURT DRESSING		PARMIGIANA DI EGGPLANT	\$15.0
POTATO GNOCCHI WITH ROASTI PEPPER CREAM	ED RED	MOZZARELLA FRITTA	\$12.0
THREE CHEESE MANICOTTI WIT	Н	TRUFFLE RICOTTA BRUSCHETTA	\$16.0
GARLIC CREAM AND ROASTED TOMATOES		PELOSI FOCACCIA	\$10.0
O:		Seafood	
Diamond ballroom		FRIED SQUID	\$16.0
BALLROOM USE FOR FIVE HOURS (5 1/2 HOURS WITH CEREMONY IN DIAMOND		LOBSTER RAVIOLI	\$30.0
ROOM)		SALMON*	\$14.0
COMPLIMENTARY GOLF FOURSO	OME	SQUID	
CHAMPIONSHIP GOLF COURSE			
PROFESSIONAL STAFF TO ASSIS		Cocktails	
THROUGHOUT YOUR PLANNING YOUR SPECIAL DAY	AND ON	THE SPRITZ	\$13.0
		MAPLE OLD FASHION	\$13.0
Restaurant category		CIDER RITA	\$12.0
BAR		LIMONE DE GRAZIE	\$14.0
ITALIAN			
FRENCH		Whisky	
		CHIVAS REGAL 12YR	\$12.0
Appetizers		JOHNNIE WALKER RED	\$10.0
STUFFED MUSHROOMS		NIKKA COFFEY GRAIN	\$20.0
EGGPLANT TOWER	\$55.0	HENNESSY VS	\$14.0

Sparkling

MARTINI ROSSI PROSECCO, VENETO, ITALY^

MOET CHANDON, CHAMPAGNE, FRANCE

VAL D'OCA, ITALY \$39.0

VEUVE CLICQUOT LA GRANDE DAME, CHAMPAGNE, FRANCE \$169.0

Stationary hors d'oeuvres

DOMESTIC INTERNATIONAL CHEESE DISPLAY SERVED WITH FRESH FRUIT GARNISH ASSORTED CRACKERS

FRESH VEGETABLE CRUDITE WITH SEASONAL DIPS

MEDITERRANEAN DISPLAY

BAKED BRIE EN CROUTE WHEEL WITH RASPBERRY PRESERVES, GRAPES, DRIED FRUIT AND TOASTED BAGUETTES

Beverage service options

WINE, BEER SODA ONLY

PREMIUM OPEN BAR

TABLE WINE SERVICE

SODA ONLY

Salads

MIXED FIELD GREENS WITH SHAVED CARROTS, CUCUMBERS AND GRAPE TOMATOES WITH HOUSE DRESSING

CAESAR SALAD WITH GRATED PARMESAN CROUTONS

HOUSE SALAD MIXED GREENS, CRANBERRIES, TOASTED APPLES, GOAT CHEESE BALSAMIC VINAIGRETTE

HOUSE SALAD

SALAD

Salad

CAESAR SALAD \$13.0

CLASSIC CAESAR SALAD WITH GRATED PARMESAN CROUTONS

MIXED FIELD GREENS WITH CARROTS, CUCUMBERS GRAPE TOMATOES WITH HOUSE DRESSING

HOUSE SALAD MIXED GREENS, CRANBERRIES, TOASTED PECANS, APPLES, GOAT CHEESE BALSAMIC VINAIGRETTE

ICEBERG WEDGE SALAD WITH SLICED TOMATOES, BACON AND BLUE CHEESE DRESSING

Sandwiches

ITALIAN SAUSAGE	\$21.0
19TH HOLE*	\$17.0
GRILLED CHICKEN CLUB SANDWICH	\$15.0
FISH CRISP*	\$16.0
CHICKEN PARMESAN SANDWICH	\$15.0

Dessert

CHEESECAKE	\$10.0

GELATO \$5.0

YOUR WEDDING CAKE WITH CHANTILLY CREAM AND SLICED STRAWBERRIES

COFFEE, DECAF TEA SERVICE

YOUR WEDDING CAKE WITH CHANTILLY CREAM AND SLICED STRAWBERRY

Carving station

ROAST TURKEY WITH GRAVY AND HOUSE MADE CRANBERRY SAUCE

ROAST PORK LOIN WITH MAPLE PEPPERCORN AND APPLE CHUTNEY

ROAST SIRLOIN WITH MUSHROOM GRAVY AND HORSERADISH CREAM		SOUP		
		APPETIZER		
PRIME RIB AU JUS WITH HORSERADISH CREAM		FILET		
BEEF TENDERLOIN WITH PORT WINE DEMI-GLACE AND HORSERADISH CREAM		LOBSTER		
		Bottles & cans		
Side dishes		BUDWEISER, LAGER 5% MO	\$6.0	
FRESH HERB ROASTED POTATOES		COORS LIGHT, LAGER 4.2% CO	\$6.0	
BUTTERMILK MASHED POTATOES		CORONA EXTRA, LAGER 4.6% MEXICO	\$7.5	
POTATOES AU GRATIN		HARPOON, IPA 5.9% MA \$7		
MAPLE ROASTED BRUSSEL SPROUTS ROASTED ASPARAGUS		HEINEKEN, LAGER 5% NETHERLANDS \$7.5		
TRUFFLE PARMESAN FRIES	\$12.0	MICHELOB ULTRA, LAGER 4.2% MC	\$6.5	
SWEET POTATO FRIES	\$11.0	MILLER LITE, LAGER 4.2% WI	\$6.0	
	411.0	HIGH NOON, HARD SELTZER,	\$8.0	
Cabernet sauvignon		ASSORTED FLAVORS 4.5% US	Ψ0.0	
JORDAN, ALEXANDER VALLEY, SONOMA COUNTY, CA	\$74.0	Entrees		
J. LOHR SEVEN OAKS, PASO	\$12.0	FOUR OAKS STUFFED CHICKEN	\$60.0	
ROBLES, CA [^]	•	CHICKEN FRANCAISE	\$60.0	
SILVERADO, NAPA VALLEY, CA	\$99.0	PORK CHOP	\$60.0	
FAUST, NAPA VALLEY, CA	\$129.0	NEW ENGLAND BAKED HADDOCK	\$65.0	
CAYMUS, NAPA VALLEY, CA		SURF TURF	\$80.0	
HEITZ CELLAR, NAPA VALLEY, CA	\$129.0	VEGETABLE RAVIOLI	\$50.0	
BLEDSOE DOUBLEBACK , WALLA WALLA VALLEY, WA	\$199.0	BAKED HADDOCK OR SEASONAL SALMON		
·		CHICKEN FRANCAISE, MARSALA, PICCATA OR BAKED STUFFED CHIC	KEN	
These types of dishes are		CHICKEN, BROCCOLI ZITI ALFREDO)	
being served		GRILLED SIRLOIN STEAK TIPS*	\$24.0	
STEAK	\$14.0	BAKED HADDOCK*	\$20.0	
PASTA				

SPAGHETTI

Bourbon		BLUE MOON, BELGIAN-STYLE WHITE ALE 5.4% CO	\$8.0
BULLEIT	\$12.0	BUD LIGHT, LAGER 4.2% MO	\$6.0
EVAN WILLIAMS	\$8.0	SHIPYARD PUMPKIN, WHEAT ALE	·
GEORGE T. STAG	\$48.0	4.5% ME	\$8.0
KNOB CREEK	\$14.0	GOOSE ISLAND IPA 5.9% IL	\$8.0
MAKER'S MARK	\$12.0	GUINNESS DRAUGHT, DRY STOUT 4.2% IRELAND	\$9.0
ORPHAN BARREL, RHETORIC 24YR	\$39.0	MAINE BEER CO., ROTATING TAP	0400
WELLER 12YR	\$20.0	7% ME	\$10.0
WELLER ANTIQUE 107	\$24.0	PERONI, PALE LAGER 5.1% ITALY	\$8.0
WOODFORD RESERVE	\$12.0	STELLA ARTOIS, BELGIAN LAGER 5% BELGIUM	\$8.0
OLD RIP VAN WINKLE 10YR	\$48.0	SAM ADAMS SEASONAL,	\$8.0
VAN WINKLE SPECIAL RESERVE	\$68.0	ROTATING TAP 5.3% MA	\$8.0
12YR	Ψ0010	WORMTOWN BE HOPPY, AMERICAN IPA 6.5% MA	\$9.0
Dishes are also prepared	with		
		Grand oaks hallroom	

these ingredients

	•	
	CHICKEN	\$7.0
	SALMON	\$14.0
	SHRIMP	\$10.0
PEPPERO	NI	\$19.0
CHEESE		\$14.0
MOZZARE	LLA PASTA	
GARLIC		
TUNA		
ONION		

PARMESAN

MEAT

Draught

FIDDLEHEAD IPA 6.2% VT	\$8.0
ALLAGASH WHITE, BELGIAN- STYLE WHEAT ALE 5.2% ME	\$9.0

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BALLROOM USE FOR FIVE HOURS (5 1/2 HOURS WITH ON-SITE CEREMONY)

WHITE LINENS

CHOICE OF HOUSE NAPKIN COLOR

BRIDAL SUITE ACCESS WITH COMPLIMENTARY CHAMPAGNE

THE VERANDA FOR YOUR ENTIRE **EVENT**

DINNER AND DANCING

ELEGANT PLATED MEAL WITH SPLIT MENU OPTION OR CUSTOM BUFFET

CAKE CUTTING AND BARTENDER SERVICE

BEAUTIFULLY LANDSCAPED GROUNDS FOR OUTDOOR PHOTO OPPORTUNITIES INCLUDING OUR WATERFALL AND FIRE PIT

FOOD TASTING FOR BRIDE AND GROOM

				S. A.					
COMPLIMENTARY GOLF FOURSOME WITH GOLF CARS FOR OUR		DI FILIPPO, MONTEFALCO ROSSO, \$14.0 UMBRIA, ITALY^							
CHAMPIONSHIP GOLF COURSE PROFESSIONAL STAFFTO ASSIST	YOU	MASI, CAMPOFIORIN, VENETO, ITALY		\$39.0					
ON YOUR SPECIAL DAY		TENUTA D	I FRESCOBALDI, ONI, ITALY	\$49.0					
Passed hors d'oeuvres BRAISED BEEF STUFFED POTATO WITH HORSERADISH CREAM FILET CROSTINI WITH WHIPPED BOURSIN AND RED ONION JAM		PEPPOLI,	•	\$59.0					
		SANGIOVESE, TUSCANY ITALY GUADO AL TASSO IL BRUCIATO BOLGHERI, TUSCANY, ITALY RIZIERI, BAROLO DOCG, ITALY \$79.							
					VEGETABLE SPRING ROLLS WITH MANGO SWEET CHILI SAUCE		MASI, 'CO	STASERA ' AMARONE LPOLICELLA, ITALY	\$109.0
COCONUT SHRIMP WITH MANGO SWEET CHILI SAUCE		BLEDSOE FAMILY WINE , WALLA WALLA VALLEY, WA							
CRAB RANGOON WITH MANGO SWEET CHILI SAUCE ITALIAN MEATBALL MARTINI WITH WHIPPED RICOTTA HONEY GLAZED SCALLOP WRAPPED IN BACON		FRESCOBALDI 'CASTELGIOCONDO ' BRUNELLO \$129.0 DI MONTALCINO DOCG, ITALY ORNELLAIA, LE SERRE NUOVE, TUSCANY, ITALY \$129.0							
					MINI CRAB CAKES WITH CREOLE REMOULADE		Pasta	DOTATO ONOCCUI	
					CHICKEN AND WAFFLE WITH MAP BOURBON DRIZZLE	LE		POTATO GNOCCHI ALLA BERSAGLIERA	\$23.0
MINIATURE CHICKEN POT PIE WITH CRANBERRY ATOLI			TAGLIATELLE ALLA BOLOGNESE	\$23.0					
RASPBERRY AND BRIE FILO		TORTELLINI PANNA E PROSCIUTTO \$23		\$23.0					
JUMBO SHRIMP AND HORSERADISH		PICCANTE \$22.0							
COCKTAIL SAUCE BALSAMIC FIG AND GOAT CHEESE FLATBREAD WITH BALSAMIC GLAZE		CHEESE TORTELLINI WITH ALFREDO SAUCE							
		TAGLIATELLE BOLOGNESE							
Blends & other reds		MEAT LASAGNA							
		VEGETAB	LE LASAGNA						
CASILLERO DEL DIABLO, MALBEC, CHILE^	\$10.0	SPAGHET	TI WITH MEATBALLS						
SANTA CRISTINA, CHIANTI, SANGIOVESE, TUSCANY, ITALY^	\$13.0	SPAGHET	TI WITH MARINARA						
		BAKED MA	ACARONI CHEESE	\$17.0					

CONUNDRUM, PETITE SYRAH, ZIN, \$12.0

CABERNET, CA^

CARBONARA

SPAGHETTI CARBONARA BOLOGNESE **RAVIOLI**



80 Meadow Creek DrMA 01826, Dracut, United States

Opening Hours:

Tuesday 11:30-16:00 16:00-21:00 Wednesday 11:30-16:00 16:00-21:00

Thursday 11:30-16:00 16:00-21:00 Friday 11:30-16:00 16:00-22:00 Saturday 11:30-16:00 16:00-22:00

