



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.

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		Dolce – dessert	
CHICKEN PARMIGIANA		CANNOLI	\$9.0

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,	
Brunch		CHAMPAGNE, FRANCE	\$119.0
COFFEE, DECAF AND TEA		Celebration package	

\$13.0

Hot drinks

IRISH COFFEE

CHOICE OF 4 PASSED HORS D'OEUVRES

(DURING THE COCKTAIL HOUR)

	Rye whiskey	
\$19.0	WHISTLE PIG 15YR	\$44.0
	Brandy & cognac	
\$12.0	HENNESSY XO	\$65.0
	Blended scotch	
\$23.0	DEWAR'S	\$9.0
	Fresh seafood	
\$11.0	HADDOCK IMPERIAL	\$68.0
	From the farm	
\$29.0	CHEF'S DAILY RISOTTO	
	Non alcoholic	
	HEINEKEN 0.0, MALT BEVERAGE 0.0% HOLLAND	\$6.0
	Diaestif	
	ROMANA BLACK	\$11.0
	Rourbon & inhiskou	
\$450.0	PAPPY VAN WINKLE FAMILY RESERVE 23YR	\$128.0
	Margaritas & cocktails	
\$11.0	BLACKBERRY SANGRIA	\$11.0
	Dasta al forno haked n	asta
\$16.0	EGGPLANT PARMIGIANA	uoui
	\$12.0 \$23.0 \$11.0 \$450.0	\$19.0 WHISTLE PIG 15YR Brandy & cognac \$12.0 HENNESSY XO Blended scotch \$23.0 DEWAR'S Fresh seafood \$11.0 HADDOCK IMPERIAL From the farm \$29.0 CHEF'S DAILY RISOTTO Non alcoholic HEINEKEN 0.0, MALT BEVERAGE 0.0% HOLLAND Digestif ROMANA BLACK Bourbon & whiskey PAPPY VAN WINKLE FAMILY RESERVE 23YR \$11.0 Margaritas & cocktails BLACKBERRY SANGRIA Pasta al forno baked passangers

\$15.0

Martinis

LIMONE DI GRAZIE

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 whiskey	
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	
OBAN 14YR	\$20.0	SAZERAC	\$10.0
hand cut to order steaks		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	
Coango armagnas C		CRANBERRY COBBLER SMASH	\$12.0
Cognac, armagnac &		Paranga prica list	
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 upgrad	le	Sootob bighland	
STANDARD OPEN BAR		Scotch - highland	
		OBAN 18 YR	\$39.0
Tequila & mescal		Italian dinner celebratio	I
DON JULIO 1942	\$35.0	immi wiw wwi ww	

\$35.0

SLOW BRAISED SHORT RIB

\$44.0

DON JULIO 1942

House favorites & menu		Vitello natured veal	
additions		VEAL PARMIGIANA	
GELATO STATION		Л-1:- С 4490 1 С	_
Ab 1 - 1		Antonio's famous -	
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 roasted	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 & ry	<i>jes</i>
CHINESE FOOD		EAGLE RARE	\$12.0
White pizzas – fior di latt	te	Allocated bourbons - lin	nited
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	430.0	MILAGRO SILVER	\$10.0
Alcoholic drinks		Brandy	
AMARO AVERNA	\$12.0	HENNESSEY VS	\$14.0
BEER		HENNESSEY VSOP	\$20.0
4.		TIENNESSET VSOI	Ψ20.0
10 most popular		Contorni	
CHICKEN MARSALA	\$60.0	SAUTEÉD VEGETABLES WITH	# 0.0
FRENCH ONION		GARLIC AND OLIVE OIL	\$8.0
 ::		DOUBLE MASHED POTATOES	\$9.0
Primi		1	
SHRIMP SCAMPI EN CECI	\$24.0	Accompaniments	
PARMIGIANA ALLA GRAZIE	\$16.0	BACON AND CHIVE MASHED POT	ATO
Appetizen		SEASON VEGETABLE MEDLEY	
Appetizer		Coffee	
STEAMED MUSSELS	\$17.0	Cojjee	
PUB PRETZEL	\$11.0	ESPRESSO MARTINI	\$14.0
Starters		ESPRESSO	\$4.0
 	0400	Rye	
MEATBALL TRIO	\$12.0		#46.0
TOMATO BASIL BRUSCHETTA		ANGELIS ENVY	\$16.0
Main		ANGEL'S ENVY RYE	\$24.0
SAUSAGES WITH PEPPERS ONIO	NS	Merlot	
CHEF BENI'S MEATBALLS IN SAU		DECOY, SONOMA COUNTY, CA^	\$15.0
		DUCKHORN VINEYARDS,	
Mexican specialities		CARNEROS NAPA VALLEY, CA	\$99.0
CHICKEN QUESADILLA		Causian on blane	
RIBS		Sauvignon blanc	
		SILVER GATE, CALIFORNIA^	\$9.0

REGIS MINET, POUILLY-FUME, LOIRE, FRANCE^	\$16.0	PATRÓN SILVER	\$14.0
Chandonnau		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'OEUVRES
MEZZACORONA, TRENTINO, ITAL	Y^ \$9.0	STANDARD OPEN BAR FOR O	ONE HOUR
SANTA CRISTINA, TREVENEZIE, ITALY^	\$12.0	Wedding food minim	ums
Buffets		DIAMOND BALLROOM 150 M/CAPACITY	AXIMUM
YOUR CHOICE OF STANDARD STA	ARCH	GRAND OAKS BALLROOM 200 MAXIMUM CAPACITY	
YOUR CHOICE OF STANDARD VEGETABLE		OAL AGITT	
VEGETABLE		Late night snack stati	ions
Cognac		BURGERS PULLED PORK SLI	DERS
REMY MARTIN LOUIS XIII		CALZONE STATION	
HENNESSY VSOP	\$20.0	Secondi	
Riesling		VEAL CUTLET	\$12.0
WASHINGTON HILLS, COLUMBIA	\$9.0	TONNO AL SESAMO*	\$31.0
VALLEY, WA^ CHATEAU ST. MICHELLE, COLD		ACQUA PAZZA	\$33.0
CREEK, WA	\$39.0	Drinks	
Reserve		ITALIAN COFFEE	\$13.0
PAPPY VAN WINKLEFAMILY RESERVE 15YR	\$98.0	GRAHAM'S 10 YR TAWNY	\$16.0
PAPPY VAN WINKLE FAMILY RESERVE 20YR	\$118.0	DRINKS	
4 0		Single malt scotch	

\$12.0

BALVENIE 12YR DOUBLE WOOD

GLENMORANGIE QUINTA RUBAN

\$19.0

\$20.0

Liquor

CROWN ROYAL

			The state of the s
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	, , , ,	MARGHERITA	\$17.0
VALLEY, CA	\$225.0	VEGETARIANA	\$18.0
.		SALSICCIOTTA	\$20.0
Additional course		A-4:4:	
SLICED FRUIT PLATE WITH GING	GER	Antipasti	
YOGURT DRESSING POTATO GNOCCHI WITH ROAST		PARMIGIANA DI EGGPLANT	\$15.0
PEPPER CREAM	ED KED	MOZZARELLA FRITTA	\$12.0
THREE CHEESE MANICOTTI WIT	Н	TRUFFLE RICOTTA BRUSCHETTA	\$16.0
GARLIC CREAM AND ROASTED TOMATOES		PELOSI FOCACCIA	\$10.0
		Seafood	
Diamond ballroom		FRIED SQUID	\$16.0
BALLROOM USE FOR FIVE HOURS (5 1/2 HOURS WITH CEREMONY IN DIAMOND ROOM)		LOBSTER RAVIOLI	\$30.0
		SALMON*	\$14.0
COMPLIMENTARY GOLF FOURSOME WITH GOLF CARSF OR OUR CHAMPIONSHIP GOLF COURSE		SQUID	Ψ=σ
PROFESSIONAL STAFF TO ASSIST YOU THROUGHOUT YOUR PLANNING AND ON YOUR SPECIAL DAY		Cocktails	
		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

			V	
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	\$7.5	
MAPLE ROASTED BRUSSEL SPROUTS		HEINEKEN, LAGER 5% NETHERLANDS	\$7.5	
ROASTED ASPARAGUS TRUFFLE PARMESAN FRIES	\$12.0	MICHELOB ULTRA, LAGER 4.2% MC	\$6.5	
SWEET POTATO FRIES	\$12.0 \$11.0	MILLER LITE, LAGER 4.2% WI	\$6.0	
SWEET POTATO FRIES	211.0	HIGH NOON, HARD SELTZER,	,	
Cabernet sauvignon		ASSORTED FLAVORS 4.5% US	\$8.0	
JORDAN, ALEXANDER VALLEY, SONOMA COUNTY, CA	\$74.0	Entrees		
J. LOHR SEVEN OAKS, PASO	\$12.0	FOUR OAKS STUFFED CHICKEN	\$60.0	
ROBLES, CA [^]	\$12.0	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 CHICKEN		
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

Bourbo	n		BLUE MOON, BELGIAN-STYLE WHITE ALE 5.4% CO	\$8.0
	BULLEIT	\$12.0	BUD LIGHT, LAGER 4.2% MO	\$6.0
KNOB	EVAN WILLIAMS	\$8.0	SHIPYARD PUMPKIN, WHEAT ALE	\$8.0
OMERN	GEORGE T. STAG	\$48.0	4.5% ME	Ψ0.0
KNOB CRE	EEK	\$14.0	GOOSE ISLAND IPA 5.9% IL	\$8.0
MAKER'S I	MARK	\$12.0	GUINNESS DRAUGHT, DRY STOUT 4.2% IRELAND	\$9.0
ORPHAN BARREL, RHETORIC 24YR		\$39.0		
			MAINE BEER CO., ROTATING TAP 7% ME	\$10.0
WELLER 12YR		\$20.0		•••
WELLER A	NTIQUE 107	\$24.0	PERONI, PALE LAGER 5.1% ITALY	\$8.0
WOODFOF	RD RESERVE	\$12.0	STELLA ARTOIS, BELGIAN LAGER 5% BELGIUM	\$8.0
OLD RIP V	AN WINKLE 10YR	\$48.0	SAM ADAMS SEASONAL,	#0.0
VAN WINKLE SPECIAL RESERVE 12YR	LE SPECIAL RESERVE	\$68.0	ROTATING TAP 5.3% MA	\$8.0
	ΨΟΟ.Ο	WORMTOWN BE HOPPY, AMERICAN IPA 6.5% MA	\$9.0	

Dishes are also prepared with these ingredients

'	_	
	CHICKEN	\$7.0
	SALMON	\$14.0
	SHRIMP	\$10.0
PEPPERON	NI	\$19.0
CHEESE		\$14.0
MOZZAREL	LA PASTA	
GARLIC		
TUNA		
ONION		

Draught

PARMESAN

MEAT

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

Grand oaks ballroom

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

COMPLIMENTARY GOLF FOURSOME WITH GOLF CARS FOR OUR CHAMPIONSHIP GOLF COURSE PROFESSIONAL STAFFTO ASSIST YOU ON YOUR SPECIAL DAY		DI FILIPPO UMBRIA, I), MONTEFALCO ROSSO, TALY^	\$14.0
		MASI, CAMPOFIORIN, VENETO, \$39.0		
		TENUTA DI FRESCOBALDI, CASTIGLIONI, ITALY \$49		
Passed hors d'oeuvres BRAISED BEEF STUFFED POTATO WITH HORSERADISH CREAM FILET CROSTINI WITH WHIPPED BOURSIN AND RED ONION JAM		PEPPOLI, CHIANTI, SANGIOVESE, TUSCANY ITALY GUADO AL TASSO IL BRUCIATO \$79		
		VEGETABLE SPRING ROLLS WITH MANGO SWEET CHILI SAUCE		,
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, \$120	\$129.0	
		TUSCANY, ITALY		
MINI CRAB CAKES WITH CREOLE REMOULADE		Pasta		
CHICKEN AND WAFFLE WITH MAPLE BOURBON DRIZZLE MINIATURE CHICKEN POT PIE WITH			POTATO GNOCCHI ALLA BERSAGLIERA	\$23.0
			TAGLIATELLE ALLA BOLOGNESE	\$23.0
CRANBERRY ATOLI 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		
CASILLERO DEL DIABLO,		VEGETAB	LE LASAGNA	
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

CARBONARA

CONUNDRUM, PETITE SYRAH, ZIN, \$12.0

CABERNET, CA^

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

