





GRI	LLF	ROOM Gurlay Days	
A	PPET	IZERS	
ANTIPASTO Assorted Italian cold cuts, cheese, olives, legumes	12	MAMMA MIA Two jumbo meatballs in marinara served with a crostini	10
FRIED CALAMARI Fried tender squid served with a spicy marinara sauce	11	FRIED MOZZARELLA Freshly breaded mozzarella served with marinara sauce	10
	SAL	ADS	
CAESAR Romaine lettuce, cheese, croutons, anchovies	10	TUSCAN Mixed greens, tomato, fresh mozzarella, toasted focaccia, olives, chickpeas, balsamic vinaigrette	13
CHICKEN4 SH	ADDIT	IONS STEAK8 SALMON8	
	SOU	UPS	
LOBSTER BISQUE Crème fraiche and mascarpone	6	FRENCH ONION Gruyere and emmental cheese and parmigiana	6
	BAR I	BITES	
THE ULTIMATE BURGER Angus beef, lettuce, tomato, cheese, onion rings	12	D.O.C. MARGHERITA (12") San Marzano tomato, fresh mozzarella, basil	12
THANK	SGIVI	NG DINNER	
Т	URKEY (OR HAM	
Served with stuffing, green beans, mashe	ed potatoe 2 5	es, roasted sweet potatoes, cranberry sauce, gravy 5	
PAS	STA /	RISOTTO	
SPAGHETTI CARBONARA Velvety creamy crispy bacon, romano cheese sauce	19	SHORT RIB RAVIOLI Short rib stuffed jumbo ravioli in a beef broth tomato coul	24 lli
DENNE ALLA VODVA	10	PERFUCCINE AL MADE	24

PASTA / RISOTTO					
SPAGHETTI CARBONARA Velvety creamy crispy bacon, romano cheese sauce	19	SHORT RIB RAVIOLI Short rib stuffed jumbo ravioli in a beef broth tomato coul	24 lli		
PENNE ALLA VODKA Creamy marinara vodka sauce	19	FETTUCCINE AL MARE Lobster, scallops, shrimp in a creamy white sauce	24		
RIGATONI ALLA SVELTA Spinach, ricotta cheese, tomato, chicken, mushrooms	20	RISOTTO MEDDITERRANO Arborio rice, lobster meat, scallops, shrimp, fresh tom., pe	24 eas		
M	AIN	PLATES			
NEW ZEALAND LAMB RACK Rosemary, garlic, citrus herb pesto, potatoes, vegetables	32	GRILLED SALMON Served over saffron risotto	25		
BONE-IN RIB-EYE STEAK Served with mashed potatoes and asparagus	29	MEDITERRANEAN SEA BASS Sea bass with capers, garlic, chopped tomatoes	26		
PRIME RIB (180z) Seasoned with Italian herbs, served with baked potato and asparagus	30	EGGPLANT PARMIGIANA Breaded eggplant layered with cheese, topped with sauce Served over pasta	17 and		
CHICKEN PARMIGIANA Breaded chicken topped w/ cheese & sauce, over pasta	22	CHICKEN MARSALA Sautéed chicken w/ mushrooms and marsala wine sauce	22		
VEAL PICCATA Veal medallions sautéed w/ garlic, capers, lemon, butter and wine	24	VEAL SALTINBOCCA Veal medallions topped with prosciutto and cheese in a White wine sauce	26		