

Grandpa Sam's

ITALIAN KITCHEN



As a young man growing up in Italy, Grandpa Sam was known as the strongest man in town. His strength was not only physical but to all his family and friends he provided emotional strength and support. Due to hard times, he took his role as one of the oldest sons seriously and saw to it that his family was always well fed.

His skills in farming were known to all in his hometown of Realmonte. The folks in town would often say, "If you knew Salvatore Alonci, you would not go hungry". As a prisoner in World War II his charms convinced the enemies that if he was given flour, he would make them bread.

Grandpa Sam's farming skills continued after arriving in America. His garden seemed to always have plenty for all. He shared with his neighbors friends and family. Once he discovered his grandchildren's favorite foods, his garden became theirs. He devoted his efforts to making homemade bread, pizza, sauces, meatballs, arancini, mugliulati, and more.

We are proud to share with you some of our favorite family traditions. We hope you enjoy your dining experience with us. Come back again and be a part of our family.

Thank You and God Bless, from the Alonci family.

Buon Appetito!

**Ask us about
our catering menu.**

 = House Favorites

 = Gluten Free Menu Item

Appetizers

	Grandpa's Mugliulati	10	Artichoke French	11	
	A stuffed bread roll with the perfect spices, pork, and sharp cheese, served with marinara sauce for dipping.		Hearts of artichoke dipped in egg batter, simmered in a sherry-lemon-butter sauce.		
	<i>Add prosciutto</i>	1	<i>Ask your server how to make this an entrée.</i>		
	Arancini	12		Cheesy Risotto Fritters	10
	Two delicious rice balls filled with beef, peas, mozzarella cheese and marinara.		Rolled risotto mixed with a blend of cheeses, which makes it great to dip in our marinara.		
	Greens and Beans	11	Fried Calamari	12	
	Traditional style sautéed escarole, garlic, red pepper, and white beans.		An Italian favorite made with our special batter, served with marinara for dipping.		
	<i>Add sausage or chicken</i>	3	<i>Sicilian style</i>	3	
	**All entrees include salad and bread.			Baby Clams DiMare	11
	*** Replace with garlic bread (per person)	1	Fresh sautéed baby clams with garlic and shallots in a buttery clam broth.		

Chef's Boards

Antipasto	15
Chef's blend of fresh Meats & Cheeses, Olive Tapenade, Grilled Artichoke, Roasted Red Peppers, Pepperoncini	
Olive Tapenade	9
Chopped Olives, Capers, Fresh Lemon and Olive Oil, served with toasted Crostini	
Bruschetta	9
Fresh Tomato Basil blend in Balsamic Vinaigrette served with Crostini	
<i>Add shaved provolone</i>	1

Soup & Salad

	Caesar Salad	10
	Romaine lettuce tossed with our homemade ceasar dressing, parmigiano cheese, red onions, and croutons.	
	House Salad	10
	Mixed field greens, tomatoes, cucumbers, onions, and croutons, choice of dressing.	
	Dressings: Italian, Ranch, Bleu Cheese, Honey Dijon	
	<i>Add chicken</i>	4
	<i>Add salmon</i>	6
	<i>Add shrimp</i>	6
	<i>Add sirloin</i>	7
	<i>Add crumbly bleu</i>	1

Italian Wedding Soup with Meatball	5 cup	6 bowl
Seafood Bisque	6 cup	7 bowl

Pasta (Barilla)

Spaghetti and Meatballs 16

Enjoy our mouthwatering meatballs (3) and homemade marinara, spun with spaghetti, a classic dish you won't forget. Substitute sausage for meatballs if desired.

Gnocchi Marinara 17

A potato dumpling pasta tossed with our signature marinara sauce. Sure to fill you up!

Capellini Pomodoro 16

Fresh roma tomatoes sautéed with garlic, red onions, and fresh basil. Rendered to make a fresh sauce, tossed with light capellini pasta.

Add chicken 4

Add shrimp 6

Fettuccine Alfredo 16

Fettuccine pasta served in our creamy alfredo sauce. This is an Italian favorite from our kitchen to you.

Add chicken 4

Add shrimp 6



Seafood Fra Diavolo 25

A masterpiece of spicy seafood. Sautéed clams, mussels, shrimp, calamari, scallops, and tomatoes served in a tomato reduction sauce over linguine.

Shrimp Carbonara 22

Sautéed shrimp and prosciutto served in our cheesy, creamy egg sauce. An old Italian favorite with Grandpa Sam's spin! Served over linguine.

Seafood Marinara 23

Shrimp and scallops sautéed in our homemade marinara sauce tossed with fettuccine.

Linguine with White or Red Clam Sauce 22

A delicious combination of chopped and whole baby clams in a light reduction sauce, flavored to perfection.

Pasta French 19

Grilled chicken and broccoli sautéed in our French sauce, spun with capellini.

Create Your Own Pasta Dish

Be your own Chef and make your own creation!

16



~ Pick a pasta, pick a sauce, pick a topping ~

Pasta Penne, Linguine, Fettuccine, Spaghetti, Capellini (Tortellini, Gnocchi, Gluten Free Spaghetti add 2)



Sauces Marinara, Rosa, French, Alfredo, Aglio & Olio (Garlic and Oil), Pesto (Bolognese and Meatsauce add 3)

Add-Ins Broccoli, Mushrooms, Roasted Red Peppers, Spinach, Tomatoes, Mozzarella 2 each
or Grilled Sirloin 7 Shrimp 6 Chicken 4 Meatballs 4 Sausage 4

Meat & Seafood

GF The House Ribeye 27

A 12 oz. handcut high marbling steak for a rich flavor and juicy texture, served with your choice of baked potato or pasta, and seasonal vegetables.

Add mushrooms or onions 3

Make it Cajun 1

GF Prime Cut Sirloin 24

This amazing grilled steak is very tender, and served with baked potato or pasta, and seasonal vegetables.

Add mushrooms or onions 3

Make it Cajun 1

GF Premium Grilled Pork Chop 24

Premium reserved pork chop grilled to perfection and served over a mushroom risotto with asparagus, broccoli, and roasted red peppers all finished with a creamy gorgonzola sauce.

GF Salmon Rossatore 23

An 8 oz. grilled salmon fillet, served over a generous variety of sautéed vegetables and almonds.

Parmesan Encrusted Haddock 23

Fresh 14 oz. parmesan encrusted haddock topped with shrimp in a scampi sauce and served over a bed of capellini pasta or escarole.

Italian Fisherman 23

A catch of your favorite trio. Shrimp scampi, parmesan encrusted tilapia, and grilled salmon all served over your choice of escarole or capellini.

GF Escarole Di Mare 23

A medley of baby clams, mussels, scallops, and shrimp sautéed with tomatoes and reduced with butter and served over a bed of escarole.

Fish Fry (Friday Only) 15

Fresh haddock fillet coated with a light crispy beer batter, served with French fries and coleslaw.

Side Dishes

Pasta Marinara 4.5

Sausage 5.5

Mixed Vegetables 5.5

Gnocchi or Tortellini 5.5

French Fries 4.5

Meatballs (3) 5.5

Escarole 5.5

Chicken & Veal

Chicken Parmigiano 19

Enjoy our tender chicken smothered in mozzarella cheese and marinara sauce, served over a bed of spaghetti pasta.

Chicken French 19

Our traditional French style chicken sautéed in our smooth French sauce and served over your choice of capellini, escarole or penne.



Chicken Saltimbocca 21

Lightly floured chicken breast, pan seared prosciutto, fresh sage, mushrooms, olives, and spinach all simmered in a buttery, white-wine sauce, smothered in mozzarella cheese and served over capellini.

Chicken Marsala 20

A succulent chicken breast dredged and pan-fried then sautéed in a traditional mushroom and onion marsala sauce. Served over capellini.

Veal Parmigiano 22

A tender veal cutlet smothered in mozzarella cheese and marinara sauce. Served over a bed of spaghetti pasta.

Veal French 22

Tender veal sautéed in a sherry-lemon butter sauce served over your choice of capellini, escarole, or penne.

Veal Saltimbocca 24

Lightly floured veal, pan seared prosciutto, fresh sage, mushrooms, olives, and spinach all simmered in a buttery, white-wine sauce, smothered in mozzarella cheese and served over capellini.

Veal Marsala 23

Succulent veal dredged and pan-fried then sautéed in a traditional mushroom and onion marsala sauce. Served over capellini.

Half Portions

Chicken French 13
4 oz. of our traditional French style chicken sautéed in our smooth French sauce and served over your choice of capellini, escarole or penne.

Chicken Parmigiano 13
A 4 oz. tender chicken breast smothered in mozzarella cheese and marinara sauce, served over a bed of spaghetti pasta.

Veal Parmigiano 15
A tender veal cutlet smothered in mozzarella cheese and marinara sauce. Served over a bed of spaghetti pasta.

Gnocchi Marinara 12
A potato dumpling pasta tossed with our signature marinara sauce. Sure to fill you up!

Spaghetti and Meatballs 11
Enjoy our mouthwatering meatballs (2) and homemade marinara, spun with a 7 oz. portion of spaghetti.

Tortellini Marinara 13
Traditional cheese filled pocket pasta tossed with our irresistible homemade marinara sauce.

Children's Menu

All Children's Menu items are served with your choice of beverage.
Children's Menu is for those 12 and under. No free refills on milk.
(For adults wishing a smaller portion, please refer to the Half Portions Menu above.)

Chicken Fingers 9
Chicken fingers served with French fries and honey mustard for dipping.

Spaghetti and Meatball 9
A 5 oz. portion of pasta spun with our marinara sauce and one meatball.

Kids Pizza 9
A personal 9 inch cheese pizza made just for you!
Additional toppings 1/ea

Penne Alfredo 9
Penne pasta served with our creamy alfredo sauce.

Four Cheese Ravioli 10
Aged reggiano parmigiano and fontina, pecorino romano, and ricotta cheese with heavy cream and nutmeg wrapped in striped spinach hand-made egg pasta. Served with marinara.

Chef's House Specialties

Grandpa's Sampler 19
A four-ounce Chicken Parmigiano, Cheese
Mugliulati, Spaghetti Marinara, and (2) Meatballs
Substitute Veal for Chicken 4

Chef's Eggplant 18
Breaded Eggplant layered over a bed of
spaghetti pasta, served with blanched asparagus.
Add mozzarella for 1.5

Lasagna 17
Layers of pasta shingled with meat, tomatoes,
ricotta, and mushrooms, smothered in mozzarella
cheese. This dish will make you feel right at home!

Ravioli

 Jumbo Hexagon Striped 26
Lobster Ravioli
Large chunks of Maine lobster meat blended with
a lobster reduction. Served in a lobster rosa sauce.

Roasted Butternut Squash Ravioli 21
Roasted butternut squash, brown sugar, spices,
reggiano parmigiano, and grana padano, mixed
with amaretti cookies, and wrapped in fresh sage
pasta served with an infused sage butter sauce
and roasted sugared pecans.

Roasted Wild Mushroom Ravioli 21
Our wild mushroom stuffed ravioli with tumeric
pasta served with a mushroom cream sauce
and fresh herbs.

Bolognese Meat Ravioli 21
in Egg Pasta
Fresh ground beef and Italian sausage,
roasted onions, carrots, celery, sancor parmigiano,
mozzarella and romano cheese, fresh basil, oregano,
and thyme served in our marinara sauce.

Quattro Formaggi Agnolotti 20
(Four Cheese Ravioli)
Aged reggiano parmigiano and fontina, pecorino
romano, and ricotta cheese with heavy cream and
nutmeg wrapped in striped spinach hand-made
egg pasta. Served with marinara.

Beverages

Soda	2.7
Coca-Cola, Diet Coke, Ginger Ale, Sprite, Dr. Pepper	
Iced Tea	2.7
Sweetened, Unsweetened, or Raspberry	
Lemonade	2.7
Milk	2.7
Chocolate Milk	2.9
S. Pelligrino	5

Wine & Beer

Ask your server about our bottled wine and beer selection as well as available beers on tap, and be sure to ask us about seasonal selections or recommended food and drink pairings.

Café

Coffee (Regular or Decaf)	2.7
Espresso	3
Double Espresso	4
Cappuccino	5
Latte (Vanilla, Hazelnut, Mocha)	5
Hot Tea	2.7
Hot Chocolate	2.9

Flavoring (non-alcoholic)	1
Vanilla	
Hazelnut	
Mocha	
Flavoring (alcoholic / 21+)	2
Irish Cream	

Smoothies

Fresh Fruit Smoothies	
Mango, Raspberry, Strawberry, Peach, Wildberry, Cappuccino, Margarita (NA), Pina Colada (NA)	6

18% Gratuity added to parties of 8 or more
\$3.00 Plate Charge (for sharing)
\$10.00 Cake Charge
\$10.00 Corkage fee per bottle (If you bring your own wine)
No individual checks for parties of 6 or more
No take outs for "All You Can Eat" specials please!
Ask about our catering menu

www.grandpasamsitaliankitchen.com