

# 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

	<b>Grandpa's Mugliulati</b>	9	<b>Artichoke French</b>	10
	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>	
	<b>Arancini</b>	11	 <b>Cheesy Risotto Fritters</b>	9
	Two delicious rice balls filled with beef, peas, mozzarella cheese and marinara.		Rollled risotto mixed with a blend of cheeses, which makes it great to dip in our marinara.	
	<b>Greens and Beans</b>	9	<b>Fried Calamari</b>	11
	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>	2	<i>Sicilian style</i>	2
			 <b>Baby Clams DiMare</b>	10
			Fresh sautéed baby clams with garlic and shallots in a buttery clam broth.	

## Chef's Boards

<b>Antipasto</b>	15
Chef's blend of fresh Meats & Cheeses, Olive Tapenade, Grilled Artichoke, Roasted Red Peppers, Pepperoncini	
<b>Charcuterie</b>	14
Chef's blend of fresh Meats & Cheeses	
<b>Olive Tapenade</b>	8
Chopped Olives, Capers, Fresh Lemon and Olive Oil, served with toasted Crostini	
<b>Bruschetta</b>	8
Fresh Tomato Basil blend in Balsamic Vinaigrette served with Crostini	
<i>Add shaved provolone</i>	1

## Soup & Salad

 <b>Chicken Caesar Salad</b>	12
Grilled chicken tossed with our homemade Caesar dressing, romaine lettuce, parmigiano cheese, red onions, and croutons.	
<b>All You Can Eat Salad and Bread</b>	8
<i>**All entrees include salad and bread.</i>	
<i>*** Replace with garlic bread (per person)</i>	
	1
<b>Italian Wedding Soup with Meatball</b>	4 cup 5 bowl
<b>Seafood Bisque</b>	5 cup 6 bowl

# Pasta (Barilla)

## Spaghetti and Meatballs 15

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

## Hearts of Artichoke and Prosciutto 18

Linguine with a garlic and oil sauce tossed with hearts of artichoke, prosciutto, and kalamata olives.

## Capellini Pomodoro 15

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

Add shrimp 5

Add chicken 3

## Fettuccine Alfredo 15

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

Add chicken 3



## Seafood Fra Diavolo 23

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

## Shrimp Carbonara 20

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 21

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

## Linguine with White or Red Clam Sauce 20

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

## Pasta French 18

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!

15



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

**Pasta** Penne, Linguine, Fettuccine, Spaghetti, Capellini  
(Tortellini or Gnocchi add 1.50 - Gluten Free Spaghetti add 2) 

**Sauces** Marinara, Rosa, French, Alfredo, Aglio & Olio (Garlic and Oil), Pesto (Bolognese and Meatsauce add 2)


**Add-Ins** Broccoli, Mushrooms, Roasted Red Peppers, Spinach, Tomatoes, Mozzarella 1.50 each  
or Grilled Sirloin 6 Shrimp 5 Chicken 3 Meatballs 3 Sausage 3

# Chef's House Specialties


Grandpa's Sampler 16  
 A four-ounce Chicken Parmigiano, Cheese  
 Mugliulati, and Spaghetti Marinara  
 Substitute Veal for Chicken 3

Chef's Eggplant 16  
 Breaded Eggplant layered over a bed of  
 spaghetti pasta, served with blanched asparagus.  
 Add mozzarella for 1.5

Lasagna 16  
 Layers of pasta shingled with meat, tomatoes,  
 ricotta, and mushrooms, smothered in mozzarella  
 cheese. This dish will make you feel right at home!

 Create Your Own Pizza 12  
 A thin 10-inch crust red pizza with your  
 choice of one topping: pepperoni, olives,  
 mushrooms, broccoli, red peppers, onions,  
 spinach, or tomatoes.  
 Additional toppings 1  
 Shrimp 5  
 Chicken 3  
 Sausage 2

## Ravioli

 Jumbo Hexagon Striped  
 Lobster Ravioli 24  
 Large chunks of Maine lobster meat blended with  
 a lobster reduction. Served in a lobster rosa sauce.

Roasted Butternut Squash Ravioli 20  
 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 20  
 Our wild mushroom stuffed ravioli with tumeric  
 pasta served with a mushroom cream sauce  
 and fresh herbs.

Bolognese Meat Ravioli 19  
 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 19  
 (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.

# Chicken & Veal

## Chicken Parmigiano 18

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

## Chicken French 18

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



## Chicken Saltimbocca 19

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 18

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

## Veal Parmigiano 21

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

## Veal French 21

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

## Veal Saltimbocca 22

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 21


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


## The French Combo 21

All your favorites on one plate. Chicken, veal, and artichoke French all together, served with your choice of capellini, escarole, or penne.

# Meat & Seafood

 Prime Cut Sirloin 24  
This amazing grilled steak is very tender and served with a baked potato and fresh vegetables.  
Add mushrooms or onions 3


 Premium Grilled Pork Chop 22  
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.

 Salmon Rossatore 21  
An 8 oz. grilled salmon fillet, served over a generous variety of sautéed vegetables and almonds.

Fish Fry (Friday Only) 12  
14 oz. Fresh haddock fillet coated with a light crispy beer batter, served with French fries and coleslaw.

Parmesan Encrusted Haddock 21  
Fresh 14 oz. parmesan encrusted haddock topped with shrimp in a scampi sauce and served over a bed of capellini pasta.

Italian Fisherman 21  
A catch of your favorite trio. Shrimp scampi, parmesan encrusted tilapia, and grilled salmon all served over your choice of escarole or capellini.

 Escarole Di Mare 22  
A medley of baby clams, mussels, scallops, and shrimp sautéed with tomatoes and reduced with butter and served over a bed of escarole.

# Side Dishes

Pasta Marinara 4  
Sausage 5  
Mixed Vegetables 5

Gnocchi or Tortellini 5  
French Fries 4  
Meatballs (3) 5  
Escarole 5

# Half Portions

Chicken French	12	Gnocchi Marinara	12
4 oz. of our traditional French style chicken sautéed in our smooth French sauce and served over your choice of capellini, escarole or penne.		A potato dumpling pasta tossed with our signature marinara sauce. Sure to fill you up!	
Chicken Parmigiano	12	Spaghetti and Meatballs	10
A 4 oz. tender chicken breast smothered in mozzarella cheese and marinara sauce, served over a bed of spaghetti pasta.		Enjoy our mouthwatering meatballs (2) and homemade marinara, spun with a 7 oz. portion of spaghetti.	
Veal Parmigiano	14	Tortellini Marinara	12
A tender veal cutlet smothered in mozzarella cheese and marinara sauce. Served over a bed of spaghetti pasta.		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	7.5	Penne Alfredo	7.5
Chicken fingers served with French fries and honey mustard for dipping.		Penne pasta served with our creamy alfredo sauce.	
Spaghetti and Meatball	7.5	Four Cheese Ravioli	8
A 5 oz. portion of pasta spun with our marinara sauce and one meatball.		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.	
Kids Pizza	8		
A personal 9 inch cheese pizza made just for you!			
Additional toppings	1/ea		

# Beverages

Soda	2.5
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Ginger Ale, MUG Root Beer	
Iced Tea	2.5
Sweetened, Unsweetened, or Raspberry	
Lemonade	2.5
Milk	2.5
Chocolate Milk	2.7
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)	2.5
Espresso	3
Double Espresso	4.5
Cappuccino	3.5
Latte (Vanilla, Hazelnut, Mocha)	5.5
Hot Tea	2.5
Hot Chocolate	2.5

Flavoring (non-alcoholic)	1
Vanilla	
Hazelnut	
Mocha	
Flavoring (alcoholic / 21+)	1.5
Irish Cream	

# Smoothies

Fresh Fruit Smoothies	
Mango, Raspberry, Strawberry, Peach, Wildberry, Cappuccino, Margarita (NA), Pina Colada (NA)	5

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](http://www.grandpasamsitaliankitchen.com)