

Grazi's Kitchen Christmas Menu

ALL ORDERS MUST BE IN BY: Saturday December 19th
All orders must be picked up by 2:00 pm on December 24th

908-464-4747

Serves 8-10 people

Appetizers

Prices

Cold Antipasto

Assorted italian cured meats
and cheeses, fresh mozzarella, roasted
peppers, olives, and marinated vegetables

(8-10) \$110

(10-15) \$145

Seafood Salad

Shrimp, calamari, scallops, mussels
marinated vegetables, fresh herbs, lemon and evoo

(10-12) \$125

Mussels Marinara

PEI, wild mussels, with roasted garlic, fresh basil,
and plum tomatoes

\$55

Baked Clams Oreganata

Local New Jersey little neck clams ,
baked with our seasonal bread crumbs mix,
garlic, white wine, and fresh lemon

\$75

Eggplant Rollatini

Thinly sliced fried eggplant stuffed with homemade ricotta
and mozzarella cheese

\$60

Stuffed Artichokes

Seasoned breadcrumbs, parmesan cheese,
sicilian olives, roasted garlic and fresh herbs

\$14

Entrees

Hotsy Totsy Shrimp	\$85
Fresh Florida Gulf Shrimp, lightly breaded, over linguini smothered in Anthony's famous hotsy tots sauce	
Zuppe Di Pesce	\$225
Clams, mussels, shrimp calamari, and scallops stewed together in Anthony's plum tomato and seafood broth	
Lemon Sole Oreganata	\$185
Locally caught lemon sole, Garlic, white wine, fresh squeezed lemon and toasted season breadcrumbs	
Baked Manicotti	\$60
Light fluffy crepes filled with homemade ricotta cheese fresh parmigiano and plum tomatoes	
Chicken Francese	\$65
Lemon, butter, white wine	
Grazi's Famous Chicken Parmigiana	\$60
Lightly breaded pan fried chicken breast smothered with Anthony's marinara sauce, parmigiano reggiano and mozzarella cheese	
Eggplant Parmigiana	\$55
Thinly sliced breaded eggplant layered with fresh plum tomatoes, mozzarella and parmigiano cheese	