

GRAZIA

“A dish at Grazia truly has a flavor all its own. From the traditional Italian foundation, to the influences of the Gulf Coast, to the down-home comfort-food roots of Texas, each dish takes you on a little trip!”

Adrian Hembree, Chef & Owner

STARTERS

Grazia Originals

Look for Texas to see some of our customers' favorite dishes on the Grazia menu.



Crab Cakes

Did you know that our crab cakes are at least 90% jumbo lump crab meat?

Lasagna Eggrolls

Did you know that we partnered with the Kim Son family, and that's how the lasagna eggroll was born? We brought together the two best chefs in the business for this mouth watering fusion!

Mozzarella Fritta

Our Mozzarella Fritta is breaded in house, starting with a fresh mozzarella ball, and then sliced by hand

Mozzarella Fritta

Fresh Mozzarella, Lightly Breaded, Marinara 12

Calamari

Lightly Breaded, Marinara 13

Spinach & Artichoke Dip

*Served w/ Fresh Baked Wood Fired Flat Bread 12
add Jumbo Lump Crab 8*

Jumbo Sea Scallops

Cajun Dusted, Pancetta Risotto 28

Crab Cake

Jumbo Lump Crab, Roasted Red Pepper Remoulade 28



Lasagna Eggrolls

Wonton Wrapped Lasagna, Wagyu Meat Sauce 10

Bruschetta

*Diced Roma Tomatoes, Garlic, EVOO, Balsamic Glaze,
Fresh Basil, Sea Salt 9 add Goat Cheese 4*

Roasted Prosciutto

*Fresh Mozzarella, Prosciutto, Fresh Basil,
Balsamic Glaze, EVOO, Garlic 14*

Avocado Toast

*Multi-Grain Toast, Heirloom Cherry Tomatoes, EVOO,
Balsamic Glaze, Feta Cheese 12 add Poached Egg 3*

Steamed Mussels

*Prince Edward Island Blue Mussels, Pork Shoulder Bacon,
Garlic, Butter, White Wine 14*



Wagyu Meatballs

*Wagyu Beef & Pork Meatballs (3), Spicy Marinara,
Whipped Ricotta, Fried Basil Leaf 13*

“Food is our common ground, a universal experience.”

James Beard

ZUPPA & SALAD

Tomato Bisque Soup

Tomatoes, Cream, Basil 7

Chicken Gianni

Creamy Chicken Soup, Potatoes, Carrots, Onions, Celery, Red Pepper Flakes 8

Mixed Green Salad

Mixed Greens, Red Onions, Tomatoes, Feta, Carrots, Balsamic Vinaigrette 9

Caesar Salad

Romaine Lettuce, Shaved Romano Cheese, House Made Croutons, Caesar Dressing 9

Cucumber Salad

Cucumber, Feta, Tomatoes, Red Onions, Kalamata Olives, Pine Nuts, EVOO, Balsamic Glaze, Garlic 10

Balsamic Chicken Salad

Mixed Greens, Grilled Chicken, Grapes, Strawberries, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette 15
add R-C Ranch Wagyu Steak 8

Salmon Salad

Mixed Greens, Tomatoes, Asparagus, Feta, Onions, Balsamic Vinaigrette 18

Caprese Stuffed Avocados

Fresh Mozzarella, Roasted Heirloom Cherry Tomatoes, Basil, EVOO, Garlic, Balsamic Glaze 14

Chicken Avocado Caprese Salad

Mixed Greens, Grilled Chicken, Roasted Heirloom Cherry Tomatoes, Fresh Mozzarella, Avocado, Basil, Balsamic Vinaigrette 16

WOOD FIRED PIZZA

Create your Own

Choice of: Red Sauce or Garlic Extra Virgin Olive Oil 15

Margherita

Fresh Mozzarella, Roma Tomatoes, Basil, EVOO 16

Chicken Cielo

Mozzarella, Spinach, Roma Tomatoes, Grilled Chicken, Feta Cheese, EVOO 18

The "Dansby"

Mozzarella, Ricotta, Italian Sausage, Pork Shoulder Bacon, Red Onions, Tomatoes, Basil, Red Pepper, Balsamic, EVOO 19

Greek

Mozzarella, Spinach, Roma Tomatoes, Black Olives, Feta Cheese, EVOO 17

Buffalo Chicken

Mozzarella, Maytag Blue Cheese, Red Onions, Chicken, Basil, Ranch, Buffalo Sauce 18

Classico

Fresh Mozzarella, Roma Tomatoes, Basil, 16

Robusto



Mozzarella, Pepperoni, Pork Shoulder Bacon, Italian Sausage, Wagyu Beef 18

Triplo

Mozzarella, Triple-Triple-Triple Pepperoni 18

Adrian's Art



Mozzarella, Pepperoni, Pork Shoulder Bacon, Italian Sausage, Wagyu Beef, Basil, Ricotta, Red Pepper, Garlic Ranch 20

Bella Vita

Mozzarella, Sliced Wagyu Beef, Red Onions, Sliced Jalapenos, Basil, Ricotta 18

toppings (2 dollars ea.)


Pepperoni, Italian Sausage, Pork Shoulder Bacon, Wagyu Beef, Red Onions, Roma Tomatoes, Spinach, Mushrooms, Black Olives, Artichoke Hearts, Jalapenos, Fresh Basil, Ricotta Cheese, Feta Cheese

Jumbo Gulf Shrimp

Did you know that we only buy locally sourced, wild caught Jumbo Gulf Brown Shrimp harvested in the Gulf of Mexico to stay true to our local flavors?

PASTA

Spaghetti

 Traditional Spaghetti Pasta, Marinara or Wagyu Meat Sauce 14
w/ Sausage or Wagyu Meatballs 18

Cheese Ravioli

Cheese Filled Ravioli, Marinara or Wagyu Meat Sauce 14

Ziti Infornare

Penne Pasta, Mozzarella, Ricotta, Romano, Marinara 15
w/Sausage or Wagyu Meatballs 19

Penne Mediterranean

Penne Pasta, Grilled Chicken, Garlic, Spinach, Sun Dried Tomatoes, Feta Cheese, Pine Nuts, EVOO 20

Chicken Festa

Bow Tie Pasta, Grilled Chicken, Pork Shoulder Bacon, Red Onions, Tomatoes, Romano Cream 22

Fettuccine Alfredo

Fettuccine Pasta, Garlic, Romano Cream 15
w/ Grilled Chicken 21
w/ Jumbo Shrimp 25


Raviolo Primo

Jumbo Stuffed Chicken & Cheese Ravioli, Tomato Cream 18

Mike & Jen

Bow Tie Pasta, Grilled Chicken, Garlic, Mushrooms, Sun Dried Tomatoes, Capers, Romano Cream 22

Lasagna

 Layers of Pasta, Wagyu Meat Sauce, Ricotta, Mozzarella, Parmesan, Romano Cheese 19

CHEF SPECIALTIES

Chicken Parmigiana

Parmesan Breaded Chicken, Marinara, Mozzarella, Spaghetti 23

Chicken Pesto

Grilled Chicken, Red Onions, Tomatoes, Feta, Roasted Peppers, Spinach, Bow Tie Pasta 24

Chicken Marsala

Sauteed Chicken Breast, Mushrooms, Marsala, Served w/ Fettuccine Alfredo 25

Chicken Saltimbocca

Sauteed Chicken, Prosciutto, Provolone, Spinach, White Wine, Served w/ Fettuccine Alfredo 26

Chicken Limone

Piccata Style, White Wine, Lemon, Capers, Sun-dried Tomatoes, Served w/ Parmesan Whipped Potatoes, Asparagus 26

Tortellacci

Stuffed w/ Short Rib Meat, Mushrooms, Pancetta, Red Onions, Alfredo Marsala 24

Short Rib Gnocchi

Smoked Beef Short Ribs, Carbonara, Pancetta, Red Onions, Poached Egg, Potato Gnocchi 27

Shrimp Vienna

Sauteed Shrimp, Garlic, Sun Dried Tomatoes, Capers, Artichokes, Red Onions, Feta, Spinach, Pesto, Bow Tie Pasta 27

Shrimp Diavolo

Cajun Dusted Gulf Shrimp, Garlic, Roasted Peppers, Red Onions, Red Chili Flakes, White Wine, Marinara, Cream, Basil, Fettuccine Pasta 26



The "Patton" - Chicken Fried Wagyu

RC Ranch Wagyu Sirloin, Breaded, Fried, Topped w/ 40 Clove Garlic Cream Rosemary Gravy, Parmesan Whipped Potatoes 34

All Natural Chicken

we only use locally sourced all natural chicken breast with no added preservatives!

"If you're afraid of butter, use cream." Julia Child

GRAZIA

FROM THE LAND

Smoked Beef Short Rib



*Boneless Beef Short Rib, Bourbon Molasses Glaze,
Served w/ Pancetta Risotto 36*

Prime Ribeye

14 oz. USDA Prime, Choice of Compound Butter 48



Cowboy "BTK" Wagyu Ribeye

Locally Raised Wagyu, Choice of Compound Butter

**** mkt price ****

Texas Filet

*8 oz. Certified Angus Beef Filet Mignon, Choice of
Compound Butter 42*



Wagyu Filet Mignon

8 oz. Wagyu Filet Mignon, Whipped Wagyu

Tallow Butter 64

Lollipop Lamb

*Prime Rack of Lamb, Bourbon Molasses Glaze,
Pancetta Risotto 38*

FROM THE SEA

Jumbo Stuffed Shrimp

*Crab Stuffed Jumbo Gulf Shrimp, Roasted Tomato
Lemon Butter, Wilted Spinach 48*

Grilled Citrus Salmon

Grilled Salmon, Citrus Caper Sauce, Wilted Spinach 28

Texas Redfish



*Farm Raised Texas Redfish, Sliced Avocado, Crawfish
Cream, Tomato Cream Risotto 29*

Scallops Piccata

*Flour Dusted Jumbo Scallops, Capers, Sun Dried Tomatoes,
Lemon, White Wine, Served w/ Pancetta Risotto 36*

Mahi Mahi

*Cajun Dusted, Lemon Butter, Served w/
Black Truffle Lobster Risotto 42*



is a family owned and operated ranch in Angleton, TX, dedicated to producing highest quality, all natural Wagyu beef. Nothing Compares to the taste and tenderness of Wagyu beef.

SIDES

**Parmesan
Whipped Potatoes**
6

Pancetta Risotto
8

**Honey Balsamic Feta
Brussel Sprouts**
7

Grilled Asparagus
7

Sauteed Spinach
6

**Short Rib
Mac & Cheese**
14

**Twice Baked
Gnocchi**
9

**Triple Cheese
Jalapeno Mac**
7

"One cannot think well,
love well, sleep well,
if one has not dined well"

Virginia Wolfe

The Grazia Story

ADRIAN'S MOTTO IS GRAZIA = GRACE.
GRACE IS SOMETHING WE ALL NEED EVERY DAY IN OUR LIVES.

Adrian began his career in the food industry as a dishwasher at a small Italian restaurant in Brenham, Texas. He worked his way up to lead the kitchen. Toward the end of college, he began working in food service sales. He worked his way up from Territory Manager, to Training Manager, to ultimately the Sales Manager for an Italian food distributor. Adrian took his role beyond sales and began helping his customers as if each were his own restaurant. From menu designing, employee hiring, training, buying, he worked alongside many owners to help them succeed. He grew tired of corporate America, and wanted something for himself. Adrian's entrepreneurial spirit brought him to his next stage in life. He quit his job, sold his house, and moved his wife and daughter in with his in-laws. They saved for a year to buy and build their first franchise. For the next ten years, Adrian worked in developing and branding restaurants. He had many trials and tribulations that not only did he learn from, but grew his faith in God stronger than what it was before.

At the heart of everything we do is to serve others.
Our belief is that our service should go beyond our kitchen and our doors. Grazia is a proud supporter of **local schools, athletic programs, community organizations, law enforcement** and **military** and **veteran organizations**.

To learn more about how Grazia can serve your community, contact our TEAM today!

PROUDLY SERVING

Pearland

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GRAZIA

*“One thing I know about food is that it
brings people together!”*

Adrian Hembree, Chef & Owner