

# 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

### **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*

### **Wagyu Steak Bites**

*Served with Balsamic Glaze, Carmalized Garlic, Whipped  
Goat Cheese, Pine Nut Pesto 14*

### **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*

### **Honey Whipped Ricotta**

*Whipped Ricotta, Mike's Hot Honey, Lemon,  
Basil, Red Pepper Flakes, Garlic Crostini 13*

### **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

"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 11

## Cucumber Salad

Cucumber, Feta, Tomatoes, Red Onions, Kalamata Olives, Pine Nuts, EVOO, Balsamic Glaze, Garlic 12

## Balsamic Chicken Salad

Mixed Greens, Grilled Chicken, Grapes, Strawberries, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette 16  
add R-C Ranch Wagyu Steak 8

## Salmon Salad

Mixed Greens, Tomatoes, Asparagus, Feta, Onions, Balsamic Vinaigrette 19

## Caprese Stuffed Avocados

Fresh Mozzarella, Roasted Heirloom Cherry Tomatoes, Basil, EVOO, Garlic, Balsamic Glaze 16

## Chicken Avocado Caprese Salad

Mixed Greens, Grilled Chicken, Roasted Heirloom Cherry Tomatoes, Fresh Mozzarella, Avocado, Basil, Balsamic Vinaigrette 18

# wood fired pizza

*Create your Own*

Choice of: Red Sauce or Garlic Extra Virgin Olive Oil 16

## Margherita

Fresh Mozzarella, Roma Tomatoes, Basil, EVOO 18

## Chicken Cielo

Mozzarella, Spinach, Roma Tomatoes, Grilled Chicken, Feta Cheese, EVOO 20

## The "Dansby"

Mozzarella, Ricotta, Italian Sausage, Pork Shoulder Bacon, Red Onions, Tomatoes, Basil, Red Pepper, Balsamic, EVOO 21

## Greek

Mozzarella, Spinach, Roma Tomatoes, Black Olives, Feta Cheese, EVOO 19

## Buffalo Chicken

Mozzarella, Maytag Blue Cheese, Red Onions, Chicken, Basil, Ranch, Buffalo Sauce 21

## Classico

Fresh Mozzarella, Roma Tomatoes, Basil, 17

## Robusto

Mozzarella, Pepperoni, Pork Shoulder Bacon, Italian Sausage, Wagyu Beef 22

## Triplo

Mozzarella, Triple-Triple-Triple Pepperoni 20

## Adrian's Art

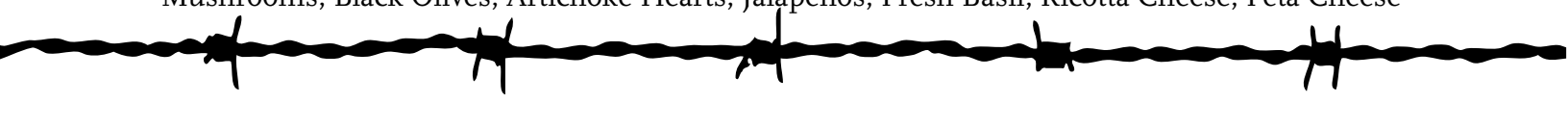
Mozzarella, Pepperoni, Pork Shoulder Bacon, Italian Sausage, Wagyu Beef, Basil, Ricotta, Red Pepper, Garlic Ranch 24

## Bella Vita

Mozzarella, Sliced Wagyu Beef, Red Onions, Sliced Jalapenos, Basil, Ricotta 21

*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 15*  
*w/ Sausage or Wagyu Meatballs 19*

### Cheese Ravioli

*Cheese Filled Ravioli, Marinara or Wagyu Meat Sauce 15*

### Ziti Infnare

*Penne Pasta, Mozzarella, Ricotta, Romano, Marinara 17*  
*w/Sausage or Wagyu Meatballs 20*

### Penne Mediterranean

*Penne Pasta, Grilled Chicken, Garlic, Spinach, Sun Dried Tomatoes, Feta Cheese, Pine Nuts, EVOO 21*

### Chicken Festa

*Bow Tie Pasta, Grilled Chicken, Pork Shoulder Bacon, Red Onions, Tomatoes, Romano Cream 23*

### Fettuccine Alfredo

*Fettuccine Pasta, Garlic, Romano Cream 16*  
*w/ Grilled Chicken 22*  
*w/ Jumbo Shrimp 26*

### Raviolo Primo

*Jumbo Stuffed Chicken & Cheese Ravioli, Tomato Cream 20*

### Mike & Jen



*Bow Tie Pasta, Grilled Chicken, Garlic, Mushrooms, Sun Dried Tomatoes, Capers, Romano Cream 23*

### Lasagna

*Layers of Pasta, Wagyu Meat Sauce, Ricotta, Mozzarella, Parmesan, Romano Cheese 21*

# chef specialties

### Chicken Parmigiana

*Parmesan Breaded Chicken, Marinara, Mozzarella, Spaghetti 24*

### Chicken Pesto

*Grilled Chicken, Red Onions, Tomatoes, Feta, Roasted Peppers, Spinach, Bow Tie Pasta 25*

### Chicken Marsala

*Sauteed Chicken Breast, Mushrooms, Marsala, Served w/ Fettuccine Alfredo 26*

### Chicken Saltimbocca

*Sauteed Chicken, Prosciutto, Provolone, Spinach, White Wine, Served w/ Fettuccine Alfredo 27*

### Chicken Limone

*Piccata Style, White Wine, Lemon, Capers, Sun-dried Tomatoes, Served w/ Parmesan Whipped Potatoes, Asparagus 27*

### 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 29*

### Shrimp Vienna

*Sauteed Shrimp, Garlic, Sun Dried Tomatoes, Capers, Artichokes, Red Onions, Feta, Spinach, Pesto, Bow Tie Pasta 28*

### Shrimp Diavolo

*Cajun Dusted Gulf Shrimp, Garlic, Roasted Peppers, Red Onions, Red Chili Flakes, White Wine, Marinara, Cream, Basil, Fettuccine Pasta 28*

### The "Patton" - Chicken Fried Wagyu

*RC Ranch Wagyu Sirloin, Breaded, Fried, Topped w/ 40 Clove Garlic Cream Rosemary Gravy, Parmesan Whipped Potatoes 36*

### 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 Ribs

*Boneless Beef Short Rib, Bourbon Molasses Glaze,  
Served w/ Pancetta Risotto 38*

## R-C Ranch Ribeye

*Locally Raised R-C Ranch Ribeye, Truffle Butter 48*

## Wagyu Petite Tender Medallions

*Locally Raised R-C Ranch Wagyu, Pancetta Risotto,  
Fresh Rosemary, Red Wine Balsamic Demi 36*

## Texas Filet

*8 oz. Certified Angus Beef Filet Mignon, Choice of  
Compound Butter 46*

## Wagyu Chimichurri Flank Steak

*8 oz. Wagyu Flank Steak, Sliced, Italian Inspired  
Chimichurri, Pancetta Risotto 32*

## 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 32*

## 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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Pearland, TX 77584  
832-230-8873



GRAZIA

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

**Adrian Hembree, Chef & Owner**