

Graffiti's Dinner Menu

Graffiti's Italian Eatery & Saloon is proud to be celebrating its 10th anniversary. We have greatly appreciated serving our valued customers & friends over the years. To celebrate this anniversary our Executive Chef Neil Mather has brought back some of Graffiti's classic dishes from the original menu to compliment some new signature dishes. Chef has also created a 1999 sampler table d'hôte menu which features items from our very first menu. Thank you to all of our valued customers & friends who have made Graffiti's Italian Eatery & Saloon part of the Kanata community. Buono Appetito!

1999 Sampler Table D'hôte

Classic Caesar Salad

Crisp romaine hearts tossed in Graffiti's homemade dressing, garnished w/ crispy pancetta bits, a baked parmesan cheese crisp & toasted herbed croutons.



Linguini Salsiccia

Linguini w/ spicy Italian sausage, scallions, mushrooms, caramelized onion & parmigiano reggiano cheese in red wine 'al olio'.



Tiramisu

Clouds of light mascarpone cream on a coffee & rum soaked Genoa sponge cake, finished a'la cappuccino.

Three Course Table D'hôte

\$19.99

We even priced it like it's 1999!

(All prices do not include taxes or gratuity)

Executive Chef Neil Mather
Buono Appetito!


Graffiti's Dinner Menu

 = Graffiti's Anniversary Dishes

Zuppa

Crab Bisque w/ Chive Foam	\$7.99
Hard shell crab, vegetables & sweet herbs simmered in a seafood & tomato broth. Finished w/ chive oil & peaked cream.	
Zuppa Del Giorno	\$5.99
The Chef's daily creation.	
Minestrone Milanese (Vegetarian)	\$5.99
The Milanese version of this classic Italian soup w/ vegetables, beans & pasta. (As a low carb suggestion, try the Minestrone without the pasta)	

Antipasto

Trio of Bruschetta	\$7.99
Crostini w/ a selection of green olive & garlic tapenade, traditional roma tomato w/ basil & fresh parmigiano reggiano cheese & pureed garbanzo bean w/ lemon & cumin.	
 Graffiti's Mussels	\$8.99
Steamed w/ roasted garlic, chopped ripe tomatoes, fresh basil & white wine.	
Prosciutto Wrapped Shrimp w/ Sambucca Cream	\$11.99
Prosciutto wrapped shrimps baked in Sambucca cream sauce & served w/ basil crostini.	
Brie & Almond Crostini	\$8.99
Crostini topped w/ brie & almonds baked to perfection served w/ sweet peach & ginger preserve.	

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Homemade Crab Cakes **\$9.99**

Blue shell swimming crab lightly dusted w/ fresh seasoned crumbs,
pan seared & served w/ baby greens, red pepper coulis & mango salsa.


 **Crispy Calamari** **\$9.99**

Calamari dusted w/ Graffiti's special blend of herbs & spices,
quick fried until tender & served w/ fresh lemon
& chipotle pepper mayonnaise.

Risotto Tartuli **\$8.99**

Classic Risotto cooked with Black Truffles.

Insalata

 **Classic Caesar Salad** **Sm \$6.99**

Crisp romaine hearts tossed in Graffiti's homemade dressing,
garnished w/ crispy pancetta bits, a baked parmesan cheese crisp
& toasted herbed croutons.

Lg \$8.99

Graffiti's Insalata Misto **Sm \$5.99**

Bittersweet field greens w/ cherry tomato, julienne of cucumber
& watercress tossed in balsamic, olive oil & herb vinaigrette.

Lg \$7.99

 **Insalata Spinach** **Sm \$6.99**

Baby Spinach, mandarine orange slices, bocconcini cheese, red onion,
w/ roasted pine nuts in a kiwi-orange vinaigrette.

Lg \$8.99

**Add a 5oz grilled chicken breast, 5oz grilled salmon,
or a 6oz NY Steak to any salad for only \$6.99**

Graffiti's Signature Vinaigrette Selections

Italian thyme & lemon vinaigrette, kiwi-orange vinaigrette or
Balsamic, olive oil & herb vinaigrette.

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Pasta

Wild Mushroom, Tomato & Pepper Ravioli Vegetarian homemade ravioli w/ spicy tomato dill sauce.	\$15.99
 Linguini Salsiccia Linguini w/ spicy Italian sausage, scallions, mushrooms, caramelized onion & parmigiano reggiano cheese in red wine 'al olio'.	\$16.99
Seafood Linguini w/ Pesto Linguini w/ clams, scallops, shrimps & cracked black peppercorn. Tossed in a garlic olive oil w/ pesto, baby spinach & tomato concasse. (Try as Pesto Chicken Linguini)	\$19.99
 Spaghetti w/ "Bigga" Meatballs Graffiti's famous homemade 'Bigga' meatballs seasoned w/ Italian sweet herbs & braised in a fresh plum tomato & basil sauce w/ De Cecco spaghetti.	\$14.99
Tortellini w/ Blackened Chicken & Mango Cream Sauce Cheese stuffed tortellini in mango cream sauce topped w/ blackened spiced chicken breast.	\$17.99
Goat Cheese & Veal Stuffed Strascinati Goat cheese, ground veal & sun dried tomato, mixed w/ fresh herbs stuffed in 'strascinati' pasta, baked in pomodoro & alfredo.	\$17.99
Gnocchi Gorgonzola Fresh dumplings w/ gorgonzola & spinach cheese sauce served w/ a parmesan crisp. Try it as a savory vegetarian option. Add a 5oz flamed grilled chicken breast for only \$6.99.	\$16.99

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Alla Griglia

Salmon Filet Diavola alla Griglia **\$20.99**
 A chilli & orange marinated 7oz Atlantic salmon filet, superbly grilled.

Bistecca alla Griglia			
Graffiti's uses only the finest quality Canadian Black Angus Beef			
12 oz Rib Eye	\$29.99	8oz Tenderloin	\$31.99
All Bistecca alla Griglia menu selections are served w/ your choice of Graffiti's signature Caesar salad, Insalata Misto or Zuppa del Giorno			

All steaks are accompanied w/ your choice of Madagascar Peppercorn Sauce or Rosemary Peach BBQ Sauce.

Secondi

Tuscani Portofolio **\$24.99**
 A seared chicken supreme w/ portobello mushrooms, prosciutto, Provolone cheese & fresh basil. Accompanied w/ a fig and wild mushroom ragout. Please allow 30 min for preparation.

Veal Scaloppini w/ Roasted Garlic Glaze **\$24.99**
 Scaloppini of prime white veal, pan fried & served w/ a roasted garlic veal demi-glaze.

All of the above entrees are served w/ Graffiti's seasonal vegetables & your choice of our Chef's daily starch, Graffiti's fresh cut fries, Fettuccini Alfredo or Fettuccini Pomodoro.

Focaccia Burger **\$13.99**
 Traditional, yet Italian. All beef burger topped w/ provolone cheese & crisp bacon. Garnished w/ crisp lettuce, fresh tomato & red onion served in a homemade focaccia bun.

Chicken Parmesan **\$21.99**
 Herb breaded & pan seared chicken breast served over fettuccini pomodoro accompanied w/ Graffiti's seasonal vegetables.

Sicilian Seafood Pot **\$24.99**
 Sea scallops, mussels & fresh salmon in a vegetable saffron & roma tomato broth. Served w/ boiled new potatoes and seasonal vegetables.




Ossobucco Milanaise **\$27.99**
 A true Italian delicacy tender 'Milk Fed' Veal shank stewed in a rich tomato demi glaze served w/ black truffle risotto.

Enjoy your main course with	
Sautéed mushrooms, or caramelized onions.....	\$2.99
Grilled shrimp skewer.....	\$6.99

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Graffiti's Pizza

All of our 12" clay oven-fired pizzas are brushed w/ seasoned extra virgin olive oil, sprinkled w/ grated parmesan & Italian mozzarella cheese.

Margherita Tomato sauce, diced tomatoes, fresh basil, & parmigiano reggiano.	\$11.99
 Classico Italian pepperoni, mushrooms, bell peppers, & parmigiano reggiano.	\$12.99
 Sicilia Italian sausage, pepperoni, mushrooms, & sun-dried tomatoes.	\$13.99
 Sunburst Grilled zucchini, marinated eggplant, caramelized onions, goat cheese, roasted sweet peppers, & basil pesto.	\$12.99
Umbria Spicy chicken marinated in lime & cilantro w/ spinach & goat cheese.	\$13.99
Try our 16" thick crust clay oven-fired pizzas to satisfy your group! 16" Graffiti's Pizzas are cut in 8 slices for your sharing pleasure!	
Cheese The classic original, w/ tomato sauce, & mozzarella cheese.	\$17.99
Pepperoni An all-time favourite, w/ sliced pepperoni, & mozzarella cheese.	\$18.99
Hawaiian Fresh cut pineapple, diced ham, tomato sauce, & mozzarella cheese.	\$19.99
Vegetarian Bell peppers, button mushrooms, diced onions, & tomatoes w/ tomato sauce & mozzarella cheese.	\$19.99

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Executive Chef Neil Mather
Buono Appetito!