



Grico's

CLASSIC CUISINE • COCKTAILS • CATERING

1074 WYOMING AVENUE • EXETER • PENNSYLVANIA • 570.654.9120

APPETIZERS

Shrimp Cocktail	The best shrimp, chilled and served with tangy sauce.	7.75
Clams Casino	Open-faced clams, topped with seasoning, then broiled.	7.25
Fried Calamari	Tender rings with marinara or cocktail sauce.	6.25
Mushroom Caps	stuffed with jumbo crabmeat	8.25
Antipasto Platter	with a selection of italian specialties.	7.95
A Dozen Fresh Clams	with white wine and garlic sauce.	8.50
Shrimp Savoi	Savory diced shrimp and mushrooms on garlic crostini.	8.50
Bruschetta	Fresh tomatoes, basil and mozzarella cheese on garlic bread.	6.00
Eggplant Fritti	Crispy eggplant with fresh mozzarella and tomatoes.	6.95

SOUPS

Soup of the Day	Market price
Chicken broth with capelletti	3.25

SALADS

Simple Mixed Greens	with your choice of dressing.	3.25
Caesar	crispy romaine with croutons and classic dressing/for two.	4.50 8.00
Roasted Red Peppers ,	sliced tomato, fresh mozzarella and basil.	6.50
Mixed greens ,	apples and blue cheese with walnut dressing.	5.95
Greek salad:	romaine, feta cheese, black olives and oregano vinaigrette.	5.50

Salad Dressings:

Oil and Vinegar Italian Creamy Italian French
 Creamy Peppercorn No-fat Honey Dijon
 Add 50¢ for Raspberry Vinaigrette, Creamy Blue Cheese and Caesar
 \$1 for Blue Cheese Crumbles.

PASTAS

Linguine with Red or White Clam Sauce.	13.95
Grilled Cajun Shrimp over penne tossed with peppered vodka sauce.	13.95
Sliced Smoked Chicken sauteed with garlic, sundried tomatoes and scallions then tossed with capellini.	12.95
Meat Tortellini with peas, broccoli, prosciutto and cream.	12.95
Shrimp, Feta cheese, Spinach and Tomatoes over gemelli.	13.95
OR	
Choose your favorite pasta variety and enjoy it with any of the following sauces:	11.95
Marinara Olive Oil and Garlic	
Vodka Arrabiata	
Alfredo	





ENTREES

All entrees are served with a house salad and your choice of a side of capellini or the potato and vegetable du jour.

There is a \$4 charge for sharing entrees.

GRILL

Filet Mignon 8 ounces broiled to your specification.	27.95
Filet al Pepe Finished with mushrooms brandy and pepper sauce.	29.95
The King Finish it if you can! 2 pounds of bone-in Delmonico.	29.95
The Prince Smaller cut of the King.	24.95
20 oz. Porterhouse garlic and rosemary marinated.	32.95
Rack of Lamb rubbed with whole grain mustard in a rosemary au jus.	24.95
Veal T-bone: Simply grilled, 16 ounces	25.95
Stuffed with prosciutto, spinach and mozzarella in a Marsala wine sauce.	27.95
Frenched Pork Rib Chop stuffed with crabmeat	21.95

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SAUTE

Choose Tender Chicken Breast	14.95
or Veal Scalloppini	19.95

prepared in any of the following ways

- Marsala** with mushrooms in sweet Italian wine
- Francaise** over spinach in lemon butter.
- Saltimbocca** with prosciutto, mozzarella and spinach.
- Scampi** with garlic and white wine.
- Parmesan** topped with cheese and red sauce.
- Melanzone** with sliced eggplant, mozzarella and vodka sauce.

SEAFOOD

Shrimp Scampi fragrant with garlic, lemon and white wine.	15.95
Shrimp stuffed with crabmeat.	21.95
Filet of Sole Almondine	14.95
Sea Scallops with mushrooms in sherry cream sauce.	16.95
Filet of Salmon in dill butter sauce.	16.95
Blackened Filet of Salmon with lime raspberry sauce.	18.95
Jumbo Lump Crabmeat casserole/with cheese	20.95 / 22.95
Deviled Crab Grico's famous mixture. Simple and satisfying.	18.95
Seafood Fra Diavolo Lobster, shrimp, scallops, calamari and clams in a spicy sauce over linguine.	29.95
Lobster Tail. Ask your server about availability and price.	Market Price

SIDES

Peperonata	5.00
Garlic Mashed Potatoes	4.00
Spinach Al Ooglio	5.00
Potatoes Genovese	4.50
Steamed Fresh Vegetables	2.50

Jim Yankovich
Executive Chef

Pat Greenfield
Owner/Operator



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Catering is available here, at a number other venues, or at your home or office. For more information please visit our website.

www.gricosrestaurant.com