

# Gratzi -Midland

120 E Main St · +19894869044 · Updated: Jan 14, 2026

[View online menu](#)



## KIDS ENTREES 4

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<b>Grilled Chicken Pasta</b>	<b>\$7.99</b>
<b>Personal Pizza</b>	<b>\$7.99</b>
<b>Cheese Ravioli</b>	<b>\$7.99</b>
<b>Spaghetti &amp; Meat Sauce</b>	<b>\$7.99</b>

## ANTIPASTI 13

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<b>Artisanal Salumeria</b>	<b>\$15.99</b>
An assortment of Italian meats & cheeses with artisanal garnishes	
<b>Cavoletti di Bruxelles</b>	<b>\$11.99</b>
fig mostarda, pinenuts, Parmesan	
<b>Calamari Fritti</b>	<b>\$15.99</b>
flash fried, saffron aioli, lemon	
<b>Asiago al Forno</b>	<b>\$14.99</b>
thyme, cracked black pepper, crostini	
<b>Ravioli Fritti</b>	<b>\$13.99</b>
cheese-filled ravioli, fried, tomato-basil, basil oil	
<b>Polpetta Pomodoro</b>	<b>\$13.99</b>
traditional Italian recipe veal and pork meatballs, tomato-basil sauce, Parmesan	
<b>Amuse to Bar</b>	
<b>Bread to Bar</b>	
<b>Bread TOGO</b>	
<b>Extra Crostini</b>	
<b>Shrimp Scampi App</b>	<b>\$15.99</b>
<b>Bruschetta Zia's</b>	<b>\$11.99</b>
<b>GF Cauliflower Crust</b>	<b>\$3.00</b>

## INSALATA E ZUPPE 11

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<b>Pollo Toscano</b>	<b>\$4.99</b>
roasted chicken, white beans, pancetta	
<b>Pollo Toscano</b>	<b>\$6.99</b>
roasted chicken, white beans, pancetta	
<b>Insalata di Barbabietole</b>	<b>\$12.99</b>
red & golden beets, tomato, avocado, hazelnuts, whipped goat cheese, white balsamic vinaigrette	
<b>Insalata Mista</b>	<b>\$4.99</b>
mixed greens, white balsamic vinaigrette, dried cherries, walnuts, gorgonzola	
<b>Caesar</b>	<b>\$5.99</b>
<b>Mista Entree</b>	<b>\$7.99</b>
<b>Caesar Entree</b>	<b>\$10.99</b>
romaine, arugula, radicchio, croutons, anchovy, Parmesan	
<b>Cup Soup du jour</b>	<b>\$4.99</b>
<b>Bowl Soup du jour</b>	<b>\$6.99</b>
<b>NC Test Salad</b>	
<b>Caprese Salad</b>	<b>\$13.99</b>
<b>PASTA</b> 14	
<b>Orecchiette Carbonara</b>	<b>\$22.99</b>
grilled chicken, egg yolk, broccolini, pancetta, Parmesan	
<b>Mezzaluna a Costine Corte</b>	<b>\$28.99</b>
slow roasted beef short rib, ricotta mezzaluna, spinach, fresh herbs, beef sugo	
<b>Alfredo Classico</b>	<b>\$22.99</b>
cream, Parmesan, fresh al dente fettuccine	
<b>Melanzane Parmigiano</b>	<b>\$22.99</b>
crispy eggplant, spaghetti, tomato-basil sauce, melted three cheese blend	
<b>Pollo Parmigiano</b>	<b>\$24.99</b>
crispy chicken, spaghetti, tomato-basil sauce, melted three cheese blend	
<b>Spaghetti e Polpette</b>	<b>\$22.99</b>
traditional veal and pork meatballs, fresh spaghetti, tomato-basil sauce	
<b>Scampi di Gamberetti con Linguine</b>	<b>\$27.99</b>
sautéed jumbo gulf shrimp, sun-dried tomatoes, spinach, garlic & white wine butter sauce	
<b>Tortelloni al Pesto e Verdue</b>	<b>\$21.99</b>
sautéed mushrooms, tomato, spinach, garlic-Parmesan cream, prosciutto	

<b>Fettuccine Bolognese</b>	<b>\$22.99</b>
veal, tomato sauce, lemon, sage, splash of cream	
<b>Alfredo Table Side</b>	<b>\$25.99</b>
<b>Fett Pomodoro</b>	<b>\$23.99</b>
<b>Tom Basil Spaghetti</b>	<b>\$18.99</b>
<b>Vegan Risotto</b>	<b>\$23.99</b>
<b>Seafood Spaghetti</b>	<b>\$31.99</b>

## CARNE <sup>4</sup>

<b>Pollo Mostarda</b>	<b>\$27.99</b>
grilled chicken breast, cauliflower risotto, pancetta, Tuscan kale, goat cheese, fig mostarda	
<b>Pollo Marsala</b>	<b>\$28.99</b>
sautéed chicken breast, porcini mushrooms, pancetta, onions, marsala wine, broccolini, ricotta mezzaluna	
<b>Vitello Scallopini Rosamarino</b>	<b>\$32.99</b>
veal, wild mushrooms, rosemary cream, ricotta mezzaluna, asparagus, broccolini	
<b>Bistecca di Espresso</b>	<b>\$44.99</b>
6oz filet mignon, porcini butter, Parmesan roasted potatoes, seasonal vegetables	

## PESCE <sup>3</sup>

<b>Parmigiano di Coregone</b>	<b>\$28.99</b>
Parmesan crusted whitefish fillet, lemon-caper butter, Parmesan roasted potatoes, roasted seasonal vegetables	
<b>Salmone Grigliato</b>	<b>\$32.99</b>
chargrilled Atlantic salmon, cauliflower risotto, salsa verde, arugula salad	
<b>Spigola Cilena</b>	<b>\$39.99</b>
pan seared Chilean sea bass, risotto cake, greens	

## PIZZAS <sup>6</sup>

<b>Margherita</b>	<b>\$15.99</b>
burrata, heirloom tomatoes, basil, EVOO, sea salt	
<b>Carne Amore</b>	<b>\$17.99</b>
assorted cured meats, mozzarella, tomato-basil sauce, Calabrian chiles	
<b>Costolette Brasate</b>	<b>\$17.99</b>
slow roasted beef short rib, fontina, gorgonzola, red onion, arugula	
<b>Cheese Pizza</b>	<b>\$13.99</b>
<b>Pepperoni Pizza</b>	<b>\$16.99</b>

**Vegetable Pizza** **\$16.99**

**TOP GRADE MEAT** 2

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**Ribeye** **\$55.99**

**Dry Aged NY Strip** **\$53.99**

**CONTORNI** 6

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**Asiago Risotto** **\$7.99**

**Asparago & Broccolini** **\$7.99**

**Cauliflower Risotto** **\$7.99**

**Patate Parmigiano** **\$4.99**

**Seasonal Veg** **\$7.99**

**Roasted Mushrooms** **\$7.99**

**DOLCE** 7

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**Limoncello Bar** **\$8.99**

fresh whipped cream, raspberry sauce

**Affogato** **\$6.99**

espresso, vanilla gelato, crispy chocolate pearls

**Gelato** **\$4.99**

ask your server for today's flavors!

**Sorbetto** **\$4.99**

**Torta al Cicccolato Espresso** **\$8.99**

chocolate Frangelico mousse, hazelnuts, raspberry sauce

**Tiramisu** **\$9.99**

espresso-soaked ladyfingers, mascarpone mousse, shaved chocolate

**Creme Brulee** **\$9.99**

**A LA CARTE** 10

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**Add Chicken** **\$4.99**

**Add Shrimp** **\$5.99**

**Add Salmon** **\$5.99**

**Add 2 Meatballs** **\$5.99**

<b>Add Filet</b>	<b>\$35.99</b>
<b>Side Alfredo Sauce</b>	<b>\$5.99</b>
<b>Side Tommy B</b>	<b>\$3.99</b>
<b>Asiago Ris Cake</b>	<b>\$4.99</b>
<b>Side Bolo</b>	<b>\$6.99</b>
<b>Add Crispy Chicken</b>	<b>\$5.99</b>

## **EMPLOYEE FOOD** 3

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**Employee Mista**

**Employee Caesar**

**Employee Soup**

## **WINE** 4

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<b>Italian red sangria</b>	<b>\$8.00</b>
<b>Sandeman 10 YR Tawny Port</b>	<b>\$10.95</b>
<b>Warre's Warrior Port</b>	<b>\$6.95</b>
<b>Terra D'Oro Zinfandel Port</b>	<b>\$7.95</b>

## **LIQUOR** 97

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<b>Blanton's Single Barrel 2oz</b>	<b>\$18.25</b>
<b>Buffalo Trace 2oz</b>	<b>\$10.95</b>
<b>Bulleit Rye 1.25oz</b>	<b>\$8.95</b>
<b>Bulleit Rye 2.5oz</b>	<b>\$11.75</b>
<b>Bushmills</b>	<b>\$9.25</b>
<b>Canadian Club</b>	<b>\$8.95</b>
<b>Canadian Club</b>	<b>\$11.75</b>
<b>Crown Royal</b>	<b>\$10.25</b>
<b>Crown Royal</b>	<b>\$13.25</b>
<b>Eagle Rare 10Yr 2oz</b>	<b>\$11.95</b>
<b>Elijah Craig</b>	<b>\$11.95</b>

<b>Gentleman Jack 1.25oz</b>	<b>\$9.75</b>
<b>Gentleman Jack 2.5oz</b>	<b>\$12.75</b>
<b>Jack Daniels 1.25oz</b>	<b>\$9.50</b>
<b>Jack Daniels 2.5oz</b>	<b>\$12.25</b>
<b>Jameson 1.25oz</b>	<b>\$10.25</b>
<b>Jameson 2.5oz</b>	<b>\$13.25</b>
<b>Knob Creek 1.25oz</b>	<b>\$10.75</b>
<b>Knob Creek 2.5oz</b>	<b>\$13.75</b>
<b>Redemption Rye 2oz</b>	<b>\$10.95</b>
<b>Rittenhouse Rye</b>	<b>\$8.95</b>
<b>Sazerac Rye</b>	<b>\$12.75</b>
<b>Seagrams VO</b>	<b>\$8.50</b>
<b>Seagrams VO</b>	<b>\$10.50</b>
<b>Templeton 6 Rye 2oz</b>	<b>\$12.25</b>
<b>Ten High</b>	<b>\$8.50</b>
<b>Very Old Barton 9</b>	<b>\$10.50</b>
<b>1.25oz Woodford Reserve</b>	<b>\$10.75</b>
<b>Woodford Reserve 2.5oz</b>	<b>\$13.75</b>
<b>Woodford Reserve Double Oak 2oz</b>	<b>\$13.75</b>
<b>Ardbeg 10</b>	<b>\$13.95</b>
<b>Balvenie 12 Doublewood</b>	<b>\$14.95</b>
<b>Buichladdich Port Charlotte</b>	<b>\$15.25</b>
<b>Chivas 2oz</b>	<b>\$12.25</b>
<b>Dalmore 12Yr</b>	<b>\$19.00</b>
<b>Dewars 1.25oz</b>	<b>\$9.50</b>
<b>Dewars 2.5oz</b>	<b>\$12.25</b>
<b>Glenfiddich 15 Solera</b>	<b>\$15.95</b>
<b>Glenkinchie 12Yr</b>	<b>\$16.95</b>

<b>Glenlivet 12Yr</b>	<b>\$12.75</b>
<b>Glenmorangie Nectar d'Or 12Yr</b>	<b>\$15.95</b>
<b>Johnnie Black 1.25oz</b>	<b>\$10.95</b>
<b>Johnnie Black 2.5oz</b>	<b>\$13.95</b>
<b>Johnnie Red 1.25oz</b>	<b>\$9.50</b>
<b>Johnnie Red 2.5oz</b>	<b>\$12.25</b>
<b>Lauders 1.25oz</b>	<b>\$8.50</b>
<b>Lauders 2.5oz</b>	<b>\$10.50</b>
<b>Macallan 12Yr</b>	<b>\$20.50</b>
<b>Macallan 18Yr</b>	<b>\$44.95</b>
<b>Talisker 10Yr</b>	<b>\$15.95</b>
<b>Elmer T. Lee 2oz</b>	<b>\$25.00</b>
<b>Two James Single Barrel 6yr Rye 2oz</b>	<b>\$15.95</b>
<b>MSVG Buffalo 2oz</b>	<b>\$10.95</b>
<b>1792 Bond 2oz</b>	<b>\$13.95</b>
<b>2oz Discovery</b>	<b>\$24.00</b>
<b>2oz Origin RYE</b>	<b>\$17.75</b>
<b>2oz Origin White</b>	<b>\$12.75</b>
<b>2oz Widow Jane</b>	<b>\$22.00</b>
<b>1.25oz Makers Mark</b>	<b>\$10.25</b>
<b>2.5oz Makers Mark</b>	<b>\$13.25</b>
<b>1.25oz J&amp;B Scotch</b>	<b>\$9.50</b>
<b>2oz J&amp;B Scotch</b>	<b>\$12.25</b>
<b>Courvosier VSOP 2oz</b>	<b>\$15.00</b>
<b>E&amp;J VS 1.25oz</b>	<b>\$8.50</b>
<b>E&amp;J VS 2.5oz</b>	<b>\$10.50</b>
<b>Remy Martin V</b>	<b>\$12.95</b>
<b>Remy Martin VSOP 2oz</b>	<b>\$14.50</b>

<b>Remy Martin XO</b>	<b>\$34.95</b>
<b>Baileys 2oz</b>	<b>\$10.25</b>
<b>B&amp;B 2oz</b>	<b>\$12.75</b>
<b>Campari 2oz</b>	<b>\$9.75</b>
<b>Chambord 2oz</b>	<b>\$12.25</b>
<b>Cointreau 2oz</b>	<b>\$11.25</b>
<b>Drambuie 2oz</b>	<b>\$12.00</b>
<b>Frangelico 2oz</b>	<b>\$10.25</b>
<b>Godiva 2oz</b>	<b>\$10.25</b>
<b>Grand Marinier 2oz</b>	<b>\$13.75</b>
<b>Irish Mist 2oz</b>	<b>\$9.50</b>
<b>Kahlua 2oz</b>	<b>\$9.25</b>
<b>Lazzaroni Amaretto 2oz</b>	<b>\$8.50</b>
<b>Lazzaroni Sambuca 2oz</b>	<b>\$8.50</b>
<b>Midori 2oz</b>	<b>\$8.50</b>
<b>Pama 2oz</b>	<b>\$8.50</b>
<b>Select Apertivo 2oz</b>	<b>\$8.50</b>
<b>Southern Comfort 1.25oz</b>	<b>\$8.95</b>
<b>Southern Comfort 2.5oz</b>	<b>\$11.50</b>
<b>St Elder 2oz</b>	<b>\$8.50</b>
<b>St Germain 2oz</b>	<b>\$13.75</b>
<b>2oz Tuaca</b>	<b>\$9.95</b>
<b>Pimms</b>	<b>\$6.95</b>
<b>Limoncello</b>	<b>\$7.95</b>
<b>Peach Schnapps</b>	<b>\$6.00</b>
<b>Galliano</b>	<b>\$10.95</b>
<b>Rumchata</b>	<b>\$12.95</b>
<b>2oz Peppermint Schnapps</b>	<b>\$7.95</b>

<b>2oz Tia Maria</b>	<b>\$10.25</b>
<b>Cynar</b>	<b>\$11.95</b>
<b>BEER</b> 29	
<b>Atwater Dirty Blonde</b>	<b>\$6.25</b>
<b>Bell's Two Hearted</b>	<b>\$6.25</b>
<b>Blue Moon Belgian White</b>	<b>\$6.25</b>
<b>Budweiser</b>	<b>\$5.25</b>
<b>Bud Light</b>	<b>\$5.25</b>
<b>Corona Extra</b>	<b>\$5.75</b>
<b>Dogfish Head 90 Minute IPA</b>	<b>\$9.50</b>
<b>Great Lakes Edmund Fitzgerald Porter</b>	<b>\$6.25</b>
<b>Guinness</b>	<b>\$6.25</b>
<b>Heineken</b>	<b>\$6.25</b>
<b>High Noon Peach</b>	<b>\$6.25</b>
<b>High Noon Black Cherry</b>	<b>\$6.25</b>
<b>Hoegaarden Unfiltered Belgian White</b>	<b>\$6.25</b>
<b>Labatt Blue</b>	<b>\$5.25</b>
<b>Michelob Ultra</b>	<b>\$5.25</b>
<b>Miller Lite</b>	<b>\$5.25</b>
<b>Perrin Black</b>	<b>\$6.25</b>
<b>Pilsner Urquell</b>	<b>\$6.25</b>
<b>Sam Adam's Boston Lager</b>	<b>\$6.25</b>
<b>Short's Bellaire Brown</b>	<b>\$6.25</b>
<b>Starcut Ciders Octorock</b>	<b>\$6.25</b>
<b>Heineken NA</b>	<b>\$5.75</b>
<b>Athletic Run Wild N/A</b>	<b>\$6.25</b>
<b>Founders All Day IPA</b>	<b>\$5.75</b>
<b>Copper Harbor Ale</b>	<b>\$6.95</b>

<b>Peroni</b>	<b>\$6.95</b>
<b>New Belgium Juicy Haze</b>	<b>\$5.75</b>
<b>Bell's</b>	<b>\$6.95</b>
<b>Shorts Soft Parade</b>	<b>\$6.95</b>

## **COCKTAILS** 49

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<b>Berries &amp; Bubbles</b>	<b>\$12.95</b>
<b>Classic Negroni</b>	<b>\$12.95</b>
<b>Gratzi Manhattan</b>	<b>\$15.95</b>
<b>Purgatorio</b>	<b>\$14.95</b>
<b>Red Grapefruit Margarita</b>	<b>\$12.95</b>
<b>The Perfecto</b>	<b>\$15.95</b>
<b>Detroit Sour</b>	<b>\$16.95</b>
<b>Blueberry Smash</b>	<b>\$13.95</b>
<b>Jalapeno Pineapple Margarita</b>	<b>\$14.95</b>
<b>Peach Mule</b>	<b>\$14.95</b>
<b>Italian Cherry Martini</b>	<b>\$14.95</b>
<b>Summer Sangria</b>	<b>\$11.95</b>
<b>Rose Sangria</b>	<b>\$9.00</b>
<b>Aperol Spritz</b>	<b>\$11.95</b>
<b>Black Russian</b>	<b>\$12.95</b>
<b>Bloody Mary</b>	<b>\$12.95</b>
<b>Buona Vita</b>	<b>\$17.95</b>
<b>Chocolate Martini</b>	<b>\$12.95</b>
<b>Dark and Stormy</b>	<b>\$12.95</b>
<b>Classic Espresso Martini</b>	<b>\$12.95</b>
<b>Gratzi Espresso Martini</b>	<b>\$12.95</b>
<b>Limoncello Shot</b>	<b>\$6.00</b>
<b>Limoncello Sunrise</b>	<b>\$12.95</b>

<b>Long Island Iced Tea</b>	<b>\$12.95</b>
<b>Mai Tai</b>	<b>\$12.95</b>
<b>Mimosa</b>	<b>\$12.95</b>
<b>Mojito</b>	<b>\$12.95</b>
<b>Negroni</b>	<b>\$12.95</b>
<b>Pimms Cup</b>	<b>\$12.95</b>
<b>Sex on the Beach</b>	<b>\$12.95</b>
<b>Sea Breeze</b>	<b>\$12.95</b>
<b>Tom Collins</b>	<b>\$12.95</b>
<b>Rusty Nail</b>	<b>\$12.95</b>
<b>Tequila Sunrise</b>	<b>\$11.95</b>
<b>Top Shelf Long Island</b>	<b>\$15.95</b>
<b>White Russian</b>	<b>\$12.95</b>
<b>French 75</b>	<b>\$12.95</b>
<b>Italian Coffee</b>	<b>\$10.95</b>
<b>Tuaca Lemon Drop</b>	<b>\$10.95</b>
<b>Italian Toasted Almond</b>	<b>\$10.95</b>
<b>Café de Gratz</b>	<b>\$10.95</b>
<b>Tiramisu-Tini</b>	<b>\$10.95</b>
<b>Kahlua Bianca</b>	<b>\$10.95</b>
<b>Moletto Grappa di Barbera 1.25oz</b>	<b>\$6.95</b>
<b>Moletto Grappa di Barbera 2oz</b>	<b>\$10.95</b>
<b>Moletto Grappa di Moscato 1.25oz</b>	<b>\$6.95</b>
<b>Moletto Grappa di Moscato 2oz</b>	<b>\$10.95</b>
<b>1.25oz Alexander Grappa</b>	<b>\$5.95</b>
<b>2oz Alexander Grappa</b>	<b>\$8.95</b>

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**NA BEV** 19

<b>Saratoga Still</b>	<b>\$6.95</b>
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<b>Saratoga Sparkling</b>	<b>\$6.95</b>
<b>Milk</b>	<b>\$3.95</b>
<b>Juice</b>	<b>\$3.95</b>
<b>Q Ginger Ale</b>	<b>\$3.50</b>
<b>Q Tonic</b>	<b>\$3.50</b>
<b>Ice Tea</b>	<b>\$3.50</b>
<b>Tea</b>	<b>\$3.50</b>
<b>Coffee</b>	<b>\$3.95</b>
<b>Latte</b>	<b>\$5.50</b>
<b>Cappuccino</b>	<b>\$5.50</b>
<b>Flavored Latte/Cappuccino</b>	<b>\$5.95</b>
<b>Espresso</b>	<b>\$4.25</b>
<b>Soft Drink</b>	<b>\$3.50</b>
<b>Mocktail</b>	<b>\$5.95</b>
<b>NO BEVERAGE</b>	
<b>Italian Soda</b>	<b>\$5.95</b>
<b>Hot Chocolate</b>	<b>\$3.95</b>
<b>Q Ginger Beer</b>	<b>\$3.50</b>

## **HAPPY HOUR FOOD** 10

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<b>Cavoletti di Bruxelles</b>	<b>\$8.99</b>
<b>Margherita</b>	<b>\$8.99</b>
<b>Ravioli Friti</b>	<b>\$8.99</b>
<b>Insalata Mista</b>	<b>\$9.99</b>
<b>Caesar</b>	<b>\$9.99</b>
<b>Polpetta Pomodoro</b>	<b>\$9.99</b>
<b>Asiago al Forno</b>	<b>\$10.99</b>
<b>Carne Amore</b>	<b>\$10.99</b>
<b>Sub Charge Protien</b>	<b>\$4.00</b>

**HH Scampi**

**\$10.99**

**HAPPY HOUR BEV** 13

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<b>Founders All Day IPA</b>	<b>\$3.95</b>
<b>Copper Harbor Ale</b>	<b>\$3.95</b>
<b>Peroni</b>	<b>\$3.95</b>
<b>HH Soft Parade</b>	<b>\$3.95</b>
<b>New Belgium Juicy Haze</b>	<b>\$3.95</b>
<b>HH Bells</b>	<b>\$3.95</b>
<b>Gratzi Manhattan</b>	<b>\$7.95</b>
<b>Berries &amp; Bubbles</b>	<b>\$7.95</b>
<b>Classic Martini</b>	<b>\$7.95</b>
<b>Classic Negroni</b>	<b>\$7.95</b>
<b>HH Sangria</b>	<b>\$4.95</b>
<b>HH Red</b>	<b>\$5.95</b>
<b>HH White</b>	<b>\$5.95</b>