



DINNER MENU

RESTAURANT HOURS

LUNCH
Mon - Fri 11am - 2:30pm

DINNER
Mon-Thu 5:00pm - 10:00pm
Fri-Sat 5:00pm - 11:00pm
Sunday 5:00pm - 10:00pm

www.gravyraleigh.com

STARTERS

PRINCE EDWARD ISLAND STEAMED MUSSELS – \$8.95

Choice of Gravy or white wine butter sauce.

RISOTTO CAKES – \$8.45

Crispy fried risotto balls, fontina fontal, Gravy.

CAPRESE – \$8.45

Seasonal tomatoes, fresh mozzarella, basil, balsamic reduction.

CALAMARI – \$8.95

Garlic and parmesan breaded, pepperoncini, Gravy.

TOMATO BRUSCHETTA – \$7.45

Roma tomatoes, parmesan, fresh basil, garlic, shallots, balsamic reduction.

SOUP OF THE DAY – Cup \$3.45, Bowl \$5.45

SALADS

MEDITERRANEAN WEDGE – \$7.95

Hearts of romaine, Kalamata olives, Feta cheese, red onions, pepperoncini, diced tomatoes, oregano vinaigrette.

CAESAR – Small \$3.45 / Large \$7.95

Romaine, croutons, Caesar dressing.

ARUGULA – Small \$3.45, Large \$7.95

Lemon and olive oil, toasted pine nuts.

MIXED GREENS – Small \$3.45 / Large \$7.95

Cherry tomatoes, red onions, English cucumbers, balsamic vinaigrette.

PASTA

FETTUCINE PRIMAVERA – \$12.95

Rapini pesto, seasonal vegetables, extra-virgin olive oil.

SPAGHETTI BOLOGNESE – \$13.45

Creamy tomato Bolognese, house-made ricotta.

WHOLE WHEAT PENNE – \$13.95

Grilled chicken, roasted red peppers, pepperoncini, garlic, extra-virgin olive oil, parmesan.

FAMILY GRAVY – \$15.95

Pennette pasta, meatball, hot sausage, sweet sausage, veal braciola, Gravy, house-made ricotta.

SAUTÉED POTATO GNOCCHI – \$13.95

House-made gnocchi, truffle shallot cream, portabello mushrooms, chives.

SPAGHETTI & MEATBALLS – \$12.45

Our signature beef meatballs in Gravy.

RIGATONI A LA VODKA – \$12.95

Classic creamy tomato sauce, sweet peas, prosciutto.

FARFALLE & MANCHEGO SHRIMP – \$15.95

Sherry-flambéed shrimp, sundried-tomato manchego butter, baby spinach.

ENTREES

FLOUNDER AL' FORNO – \$19.95

Blue crab stuffing, citrus-scampi compound butter, oven baked. Served with parmesan risotto.

RIBEYE PIZZIAOLE – \$22.95

Charbroiled ribeye topped with portabello mushrooms, roasted red peppers and caramelized red onions stewed in Gravy, balsamic reduction. Served with herb roasted Yukon Gold potatoes.

PORK CHOP BOCCONCINI – \$16.95

Grilled bone-in pork chop, bocconcini of artichoke hearts, slow-roasted roma tomatoes, eggplant and fresh mozzarella, balsamic reduction. Served with herb roasted Yukon Gold potatoes.

CHICKEN MARSALA – \$16.95

Pan-roasted Airline chicken breast, portabello mushrooms, porcini butter marsala sauce. Served with parmesan risotto.

BAKED DISHES

PARMIGIANA – \$15.95

Parmesan-breaded chicken or veal cutlet, topped with Gravy and mozzarella over spaghetti.

LASAGNA – \$12.95

Four-cheese meat lasagna with mascarpone, ricotta, parmesan, Gravy, mozzarella.

EGGPLANT ROLLATINI – \$12.45

Egg-battered four-cheese rollatini with mascarpone, ricotta, parmesan, Gravy, mozzarella.

PORK CANNELLONI – \$12.45

Fennel and tomato-spiced ground pork, wrapped in pasta crepes with Gravy, mozzarella, pesto.

EGGPLANT PIE – \$13.45

Thinly sliced eggplant layered with parmesan and Gravy.

BAKED ZITI – \$12.45

Sweet sausage, ricotta, sweet peas, Gravy, mozzarella.

LOCAL FARMS

We proudly support North Carolina Farms whenever possible on our Menus.

Mae Farms, Louisburg, North Carolina

Latta Farms, Hillsborough, North Carolina

Ashley Farms, Winston Salem, North Carolina

Pamlico Sound Shrimp Packers, Coast of North Carolina

Eastern Carolina Organics, Pittsboro, North Carolina

Mapleview Farms, Hillsborough, North Carolina