

Grisanti's

Dave Hansen/Daily Nebraskan

Grisanti's menu worth the wait

By Lisa Nielsen Staff Reporter

Anyone who needs a relaxing evening out or happens to be in the mood for a better-than-average meal should definitely put Grisanti's on top of the list of options.

Grisanti's, 6820 O St., has something to offer everyone who enjoys superb Italian food accompanied by top-notch service.

Dining Review

The atmosphere at Grisanti's is friendly and exuberant. Though we arrived at what was probably the most busy, hectic time possible (7:30 on a Friday evening), the service we received from all employees, our dining-room waitress in particular, was cordial and enthusiastic.

Grisanti's takes reservations for parties of eight or more. Small groups don't need a reservation, but should be prepared for a wait. (About 50-55 minutes the evening we were there). While you wait, you can go into the lounge for drinks and hors d'ouevres.

The lounge was a bit small to accommodate the number of people waiting for tables in the dining room, but a few moments of patience were all it required to locate a vacant spot.

Grisanti's bar menu consists of appetizers, soups, hors d'ouevres and a variety of specialty drinks. We ordered a Strawberreto (a mixture of fresh strawberries, amaretto and vanilla ice cream), a brandy Alexan-

der (brandy, dark cream de cacao and vanilla ice cream topped with whipped cream) and an appetizer plate called the Fritto Misto. This plate can be ordered for one or two people, and is a combination of fried zucchini sticks, mozzarella mari-nara (deep-fried mozzarella cheese plank) and toasted ravioli. All of this is served with Grisanti's homemade marinara sauce and freshly grated Parmesan cheese. The drinks were excellent, very well-blended and generous in size. They were \$3 each. The Fritto Misto appetizer plate for two, which was also prepared to near perfection (nothing overcooked or undercooked), was \$4.95. The enjoyable atmosphere of the lounge made it seem as though we were not even waiting.

Almost too soon, we were called to the lobby to be shown to our table. After long and tedious deliberation, we decided upon eggplant Parmesan, defined on the menu as "large eggplant slices, dredged in seasoned flour, dipped in egg, lightly grilled, and then topped with marinara sauce, ricotta and mozzarella cheeses and baked."

Don't let the thought of eggplant scare you off. I didn't think I could take it either, but I was astounded by how good it tasted.

how good it tasted. I decided to order one of the several combination plates called the Southern. It features lasagna, chicken Parmesan and toasted ravioli. All of this was fantastic, and it was really fun to eat something different.

Both meals came with Grisanti \$2.25, to the salad (an assortment of fresh iceberg lettuce, spinach, tomato, artichoke heart, red onions, ripe olives and price range.

fresh mushrooms, tossed with Grisanti's special Italian dressing) and Tuscan-style bread, which is half of a loaf of round Italian bread with garlic butter kept hot atop the large white candle holders that adorn each dining table. The salad ingredients were fresh, and the waitress served each person's salad from the bowl, then grated fresh Romano cheese and pepper on it if desired.

The Southern combination plate also came with potatoe baci, which is balls of mashed potatoes rolled in a seasoned coating and deep-fried. The eggplant Parmesan was \$6.50, and the Southern was \$9.95.

I just couldn't resist the opportunity to have some really good white wine with dinner. There were several to choose from, but I selected Frascati, hailed in the menu as "the house wine of Rome." At \$2.25 per glass or \$8.95 by the bottle, it is worth every cent to someone who enjoys white wine. There are also red wines and beer available.

If this sounds like an astronomical amount of food, it was. We needed a fork lift and a route driver to get our leftovers home. Fortunately, they have sturdy take-home boxes available.

I wish I could tell you about dessert; they have about six items offered, but I was too full at this point to even try.

point to even try. Although Grisanti's has been open since late October, probably a lot of people have yet to try it. It is well worth your while to make the trip. Prices range from the soups, \$2.25, to the platter meals. \$12.95. Everyone should be able to find something within an appealing price range.

UPC foreign films slated

By Geoff McMurtry Senior Editor

"Caravaggio," a film about the life of 16th century Italian painter Michaelangelo Carisi, (no, not that Michelangelo) known as Caravaggio, will open the spring semester of UPC's Foreign Film Series at Sheldon Theater. "Caravaggio" is the work of

"Caravaggio" is the work of director Derek Jarman, perhaps known for his previous feature films "Sebastiane," "Jubilee," "The Tempest," or "Angelic Conversation."

The film recreates the feel of Renaissance-era Rome without the staid, overtly hushed reverence usually associated with period pieces.

The Foreign Film Series schedule for this spring is: Jan. 31: "Caravaggio" (Great Britain, 1986, 93 min.) Directed by Derek Jarman. Screenings at 3, 5, 7, and 9 p.m.

and 9 p.m. Feb. 14: "The Crazy Family" (Japan, 1986, 106 min.) Directed by Sogo Ishii. Screenings at 3, 5, 7, and 9 p.m.

Feb. 28: "Faces of Women" (Ivory Coast, 1986, 105 min.) Directed by Desire Ecare, Screenings at 3, 5, 7, and 9 p.m. Mar. 13: "The Assault" (Holland,

Mar. 13: "The Assault" (Holland, 1986, 140 min.) Directed by Fons Radmakers. Screenings at 3, 6, and 9 p.m.

Apr. 3: "Summer" (France, 1986, 98 min.) Directed by Eric Rohmer. Screenings at 3, 5, 7, and 9 p.m. Apr. 17: "Kaos" (Italy, 1986, 188 min.) Directed by Paolo and Vittorio Tavani. Screenings at 2:30, 5:45, and 9 p.m.

