

Grotto blue

APPETIZERS

JUMBO SHRIMP PUTTANESCA

Seared with olives, capers and tomatoes over grilled sourdough \$11

FRIED CALAMARI

Ocean fresh, lightly dusted and fried then tossed with julienne peppers, kalamata olives and garlic over our spicy tomato sauce \$10

FUNGHI CON POLENTA

A trio of wild mushrooms sautéed with garlic, scallions and herbs finished with a brandy cream sauce over a grilled polenta cake \$10

LITTLENECK CLAMS

Steamed with tomatoes, spicy sausage, pesto and white wine served with asiago toast points \$11

BRUSCHETTA OF THE DAY

Ask your server what the creative delicious treat is today Priced Daily

EGGPLANT TOMATO NAPOLEON

Golden crisp eggplant and tomato layered with our herb whipped ricotta, mirrored with pomodoro sauce \$10

INSALATA DI GAMBERI

Our Grotto shrimp cocktail served with mint aioli \$11

ZUPPA DE PESCE

Italian seafood chowder simmered in a tomato saffron broth \$7

SOUP OF THE DAY

Fresh made everyday with the finest ingredients \$6

CLASSIC CAESAR SALAD

Crisp romaine tossed in our Caesar dressing with fresh parmigiana and house made garlic croutons \$7

GROTTO SALAD

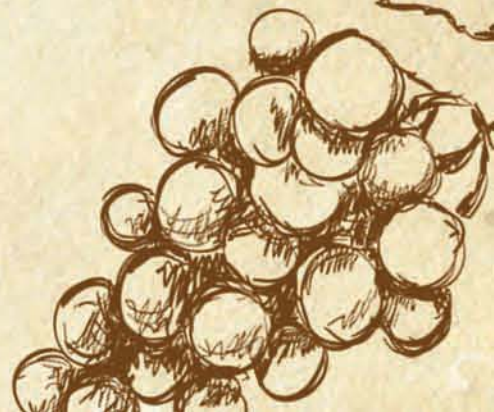
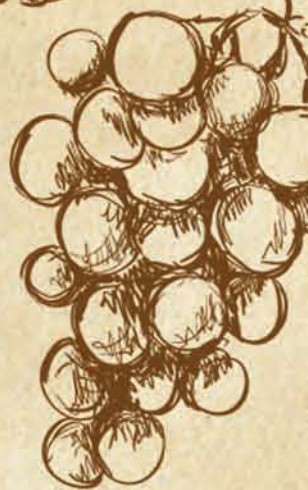
Baby greens tossed with strawberry balsamic vinaigrette with grapes, spiced walnuts and crisp warm pancetta \$8

ROMANI CON PROSCIUTTO

Baby arugula with julienne prosciutto, dried figs, toasted pine nuts, shaved Romano in a light citrus vinaigrette \$9

INTERNATIONAL CHEESE PLATE

Ask your server for details of today's cheese selection Market Price



ENTREES

BAKED PENNE PASTA

Tossed in our spicy pomodoro sauce topped with shaved Romano \$16

PESTO CRAB RAVIOLI

Jumbo lump crab, prosciutto, asparagus, and tomatoes tossed in a creamy tarragon pesto \$19

FARFALLE BOLOGNESE

Bowtie pasta tossed in a rich black Angus beef and pomodoro sauce finished with fresh parmesan \$18

EGGPLANT PARMESAN

Golden crisp eggplant layered with fresh mozzarella and home made pomodoro \$17

RICOTTA AND BROCCOLI RABE RAVIOLI

With prosciutto, roasted peppers and toasted pine nuts \$17

BROILED BRONZINO

Garlic and lemon marinated fresh bronzino topped with artichoke and tomato caponata, served with mint orzo pasta \$29

VEAL DELAPENA

Tender milk fed veal medallions topped with sautéed shrimp, roasted peppers, asparagus tips, portobello mushrooms, extra virgin olive oil and aromatic herbs \$25

JAIL ISLAND SALMON

Over saffron orzo with wilted garlic spinach, finished with fresh tomatoes braised in a horseradish buerre blanc \$27

OPEN FACE LOBSTER RAVIOLI

Fresh Maine lobster meat wilted arugula wild mushrooms with a Pernod lobster cream \$29

GRILLED NEW YORK STRIP STEAK

With sweet pea and tomato orzo pilaf, sautéed arugula and mushroom ragu \$27

CIOPPINO A LA GROTTA

A seafood medley of shrimp, clams, scallops, calamari, salmon, lobster simmered in our fennel tomato spiced broth served with garlic croutons \$29

PROSCIUTTO WRAPPED SHRIMP

Pan seared shrimp wrapped in parma prosciutto over crispy polenta cake and braised garlic spinach drizzled with pistachio mint oil \$27

JUMBO LUMP CRAB CAKE

Braised spinach and pancetta, herb whipped potatoes finished with artichoke and sun dried tomato buerre blanc \$26

CHICKEN PARMESAN

Crisp herb breaded chicken topped with pomodoro sauce and fresh mozzarella served on a bed of linguini \$20

SIDES

Meatballs \$3. ⁵⁰	Garlic Spinach \$3
Broccoli Rabe \$3	Portobello Mushrooms \$3
Pesto Mashed Potatoes \$2	Sun-Dried Tomatoes \$2
Garlic Bread \$3	

