

Primi

CLASSIC SHRIMP COCKTAIL	12.99
Four jumbo shrimp served chilled with tangy cocktail sauce	
BRUSCHETTA	8.99
Grilled Tuscan bread served with marinated Roma tomatoes	
STUFFED MUSHROOMS	9.99
Five cheese-stuffed mushrooms, topped with garlic crumbs	
MEATBALLS	8.99
Homemade with marinara — simply the best!	
ANTIPASTI	14.99
Imported cheeses, Italian cured meats, olives & roasted vegetables with balsamic glaze	
MOZZARELLA IN PADELLA	10.99
Seared fresh mozzarella with tomatoes, garlic & basil	
CANNELLONI DI POLLO	9.99
Homemade airy light pasta stuffed with chicken & spinach served with Alfredo & marinara sauce	
CALAMARI TOTO	11.99
Fried calamari & a zesty marinara sauce	
THREE CHEESE RAVIOLI	10.99
Fried with zesty marinara	
ARTICHOKE & SPINACH DIP	8.99
Fresh spinach, artichokes in a creamy béchamel sauce, topped with grated Parmesan cheese & garlic crostin	

Pizza

MARGHERITA	13.99
Roma tomatoes, mozzarella & basil	
PEPPERONI	14.99
Imported pepperoni, tomatoes & homemade mozzarella	
ROASTED HERB CHICKEN	15.99
Roasted herbed chicken & garlic, mozzarella, basil, caramelized onions, roasted tomatoes & goat cheese	
SAUSAGE & PEPPERS	14.99
Homemade Italian sausage & sautéed peppers	
SPINACH, PEAR & GORGONZOLA	14.99
Spinach, bosc pears, Gorgonzola, mozzarella, white sauce, topped with balsamic glaze & toasted walnuts	
CAPRICCIOSA	15.99
Prosciutto, pine nuts, artichoke hearts, San Marzano tomatoes & fontina cheese	
MORTY	15.99
Grotto's homemade Italian sausage, artichokes, mushrooms, garlic & roasted peppers	

Pasta

RIGATONI DELLA SANSONI	19.99
Rigatoni tossed with meat sauce & homemade meatballs	
RAVIOLI ALLA VODKA	16.99
Cheese ravioli tossed with Roma tomatoes in a zesty vodka sauce	
FETTUCCINE ALLA CAMPAGNOLA	18.99
Fettuccine with chicken, mushrooms, peas, mozzarella & a zesty sugo rosa sauce	
PENNE CON GAMBERI AL LIMONE	20.99
Sautéed shrimp, asparagus & shaved garlic with a vibrant touch of citrus	
PAGLIA E FIENO	16.99
Fettuccine, mushrooms, imported prosciutto, peas & a Parmesan cream sauce	chicken 19.99
LINGUINE PESCATORE	26.99
Linguine with jumbo shrimp, mussels, clams & crab claws, with fresh herbs & Roma tomatoes in a spicy arrabiata	
LASAGNE AL FORNO	17.99
Thin-baked layers of meat, pasta, ricotta & mozzarella	
SPAGHETTI BOLOGNESE	17.99
Slow cooked bolognese with a touch of marinara	
PENNE DIAVOLO	18.99
Chicken, tomatoes, mushrooms & asparagus with a zesty sugo rosa sauce	
JUMBO CHEESE TORTELLINI	19.99
Cheese tortellini with Roma tomatoes in a pesto cream sauce	
RIGATONI SALSICCIA	17.99
Grilled Italian sausage, rigatoni with San Marzano tomatoes, mushrooms & roasted peppers with a garlic cream	
CANNELLONI	17.99
Homemade airy light pasta stuffed with chicken & spinach, with béchamel & marinara	
SPAGHETTI MARINARA	19.99
Spaghetti & marinara with a choice of homemade meatballs or sweet Italian sausage	

Insalata


SPINACH, PEAR & BACON SALAD	9.99
Baby spinach, bacon bits, Gorgonzola, shaved Bosc pears, strawberries, croutons & bacon maple vinaigrette	
MIXED GREEN SALAD	9.99
Roasted beets, blue cheese, Bosc pears, candied pecans & pomegranate dressing	
GROTTO	7.99
Italian home-style salad	
TOMATO CAPRESE	11.99
Sliced tomatoes & fresh mozzarella	
CAESAR	9.99
Crisp romaine, Parmigiano-Reggiano garlic croutons & homemade Caesar dressing	grilled shrimp 17.99 grilled chicken 13.99
CHICKEN MILANESE	16.99
Breaded chicken breast, mixed greens, shaved fennel, pear tomatoes, shaved Parmesan, sherry thyme vinaigrette & balsamic glaze	
ITALIAN CHOPPED	15.99
Grilled chicken, prosciutto, provolone, Gorgonzola, bacon & egg with crisp iceberg lettuce	

Zuppa

TOMATO BASIL	7.99
Simmered San Marzano tomatoes & fresh basil	
LOBSTER BISQUE	9.99
A touch of cream & a hint of sherry	
ZUPPA MARITATA	6.99
Traditional 'Wedding Soup' with chicken broth, chicken meatballs, Italian greens, carrots, tomatoes, celery & pasta	

Pranzo

*CRISPY SALMON	26.99
Crispy pan-seared salmon, lentils, jumbo lump crab & cherry tomatoes, served with bianco sauce	
CHICKEN PICCATA	19.99
Fresh chicken breast, sautéed in a lemon caper butter sauce, served with angel hair pasta & fresh Roma tomatoes	
VEAL KICKERILLO	25.99
Parmesan-crust scaloppine with mushrooms & a touch of lemon served with fettuccine Alfredo	
*SEARED SEA BASS	26.99
Pan-seared sea bass, sweet con veloute, grilled asparagus, jumbo lump crab, cherry tomatoes, served with bianco sauce	
POLLO FRANCESE	19.99
Lightly-breaded chicken breast with artichokes, mushrooms & a lemon & white wine sauce, served with penne di bosco	
GARLIC JUMBO PRAWNS	21.99
Five jumbo garlic butter prawns, fettuccine Alfredo & sautéed green beans	
*MAHI SICILIANO	25.99
Capellini-crust mahi topped with jumbo Gulf shrimp & Roma tomatoes in a garlic shrimp sauce, served with asparagus & roasted potatoes	
ROTISSERIE CHICKEN	19.99
Half chicken marinated & slow roasted over an open flame, served with Italian roasted potatoes & sautéed spinach	
POLLO ROMANO	19.99
Romano-crust chicken scaloppine with artichokes & Roma tomatoes in a white wine sauce served with penne sugo rosa	
CHICKEN AU POIVRE	19.99
10 oz Airline chicken breast with a rich brandy cream sauce, roasted potatoes & sautéed green beans	
MARSALA	
Pan sautéed scaloppine topped with a mushroom marsala sauce & fettuccine Alfredo	chicken 18.99 veal 24.99
VEAL SAN PIETRO	25.99
Veal scaloppine with artichokes, mushrooms & Frascati wine sauce, served with Italian-style spinach & roasted potatoes	
*FILET ALLA GRIGLIA	34.99
Center-cut 8 oz. filet with Italian-roasted potatoes & asparagus, with rich Barolo demi-glace	
*HERB CRUSTED PORK LOIN	25.99
Roasted pork loin, mushrooms, rich Barolo demi-glace Italian roasted potatoes & asparagus	
PARMIGIANA OF YOUR CHOICE WITH CAPELLINI MARINARA	chicken 19.99 veal 24.99 eggplant 18.99

 Grotto Signature Item

* Consuming raw or undercooked Meat, Poultry, seafood, shellstock or eggs may increase your risk of food borne illness