

Antipasti Freddi

CODE DI GAMBERI 17

Sweet large shrimp, cocktail sauce

PEPERONI ARROSTITI

SICILIANI 10

Marinated roasted peppers, roasted eggplant, toasted pine nuts, aged balsamic vinegar

CARPACCIO DI MANZON 16

Thinly sliced raw filet mignon, arugula, capers, shaved Parmigiano-Reggiano, aged balsamic vinegar

BRUSCHETTA 9

Grilled Tuscan bread, marinated tomatoes, aged balsamic vinegar

ANTIPASTO VARDI 17

Imported meats & cheeses, oven-dried tomatoes, marinated olives & artichokes

Antipasti Caldi

COZZE BIANCO 13

Prince Edward Island mussels, garlic, shallots, white wine, Italian herbs, crostini

VONGOLE CASINO 13

Baked clams, bacon, bell peppers & onion, Parmesan crust

POLPETTE CON MARINARA 10

House made meatballs, marinara, basil

CALAMARETTI FRITTI 12

Crispy calamari, broccoli rabe, long hot peppers, marinara

ARANCINI DI SICILIANI 12

Fried risotto balls stuffed with prosciutto & fontina cheese, rosa sauce

Zuppa & Insalata

MINISTRONE 7

Hearty vegetables, chicken broth, beans, pasta

POMODORO E BASILICO 8

Tomatoes, fresh cream, basil

GROTTO 9

Italian home-style salad

CAPRESE 11

Sliced beefsteak tomatoes, fresh mozzarella & basil, finished with extra virgin olive oil & aged balsamic vinegar

ARUGULA 11

Red & golden beet carpaccio, arugula, prosciutto, shaved Parmesan, finished with extra virgin olive oil & aged balsamic vinegar

INSALATA DI PEPITA D'ORO 9

Mixed greens, soppressata, provolone, tomatoes, Kalamata olives, pepperoncini, house made croutons, zesty vinaigrette

CAESAR 10

Shaved Parmigiano-Reggiano & house made croutons

FORMAGGIO DI CAPRA FRITTO 12

Mixed field greens, crispy soppressata, fried goat cheese, candied pecans, raspberry vinaigrette

Pizza

MARGHERITA 14

Roma tomatoes, mozzarella & basil

BIANCO 15

Ricotta, mozzarella, pecorino & caciocavallo cheese, caramelized onion, garlic

ARUGULA 16

Arugula, prosciutto, provolone, extra virgin olive oil

ROASTED HERB

CHICKEN 16

Caramelized red onion, mozzarella & goat cheese, rosemary, chili pepper, olive oil

SPECK 16

Prosciutto, mushrooms, artichokes, Kalamata olives

PEPPERONI 17

San Marzano tomato purée, mozzarella

MEATZZA 18

Our Signature Pizza - Pepperoni, house made meatballs, Italian sausage & pancetta

Pasta & Risotto

RIGATONI SICILIANO 18

Fried eggplant, ricotta, pomodoro sauce

CAVATELLI CON SALSICCIA 17

Crumbled Italian sausage, Swiss chard, spicy garlic, pine nuts, white wine sauce, shaved Parmesan

LASAGNA NAPOLETANA 18

Meat sauce, mozzarella & ricotta

PENNE AL FORNO 18

Bolognese & pomodoro sauce, ricotta, Parmigiano-Reggiano & mozzarella cheese

BORSA QUATTRO

FORMAGGI 19

Four cheese beggar's purse, pancetta, port wine demi-glace, sage cream, Parmigiano-Reggiano

GNOCCHI CON PANCETTA

FUNGHI 27

Potato gnocchi, pancetta, assorted mushrooms, Gorgonzola cream sauce

RISOTTO CON PORCINI 18

Porcini mushrooms, Parmigiano-Reggiano, extra virgin olive oil

GAMBERI ALLA

GROTTO 32

Sweet shrimp, garlic, lemon-wine butter, basil, oven-roasted tomatoes, linguine

LINGUINE CON VONGOLE 25

Sweet baby clams, white-wine garlic butter, basil

Build Your Own Pasta

CHOOSE ONE

CAPELLINI

FETTUCCHINE

PENNE

RIGATONI

SPAGHETTI

CHOOSE ONE

ALFREDO 15

BOLOGNESE 15

MARINARA 12

POMODORO 13

VODKA ROSA 14

Carne & Pollo

SCALOPPINE DI VITELLO 30

Choice of Veal Parmigiana, Piccata, Marsala, or Francaise style, sautéed spinach

MANZO CON BISTECCA 38

12oz Choice New York Strip, heirloom tomatoes, cipollini onion confit

SCALOPPINE DI POLLO 26

Choice of Chicken Parmigiana, Piccata, Marsala, or Francaise style, sautéed spinach

BRACIOLA DI MAIALE 29

Center cut bone-in pork chop, goat head peppers, mushroom brandy cream, roasted fingerling potatoes

SCARPARELLO DI POLLO 25

Chicken breast, Italian sausage, cherry peppers, onions, pepperoncini, peppers, butter sauce

ROTISSERIE CHICKEN 22

Half chicken marinated, slow roasted over an open flame, roasted fingerling potatoes & sautéed spinach

VITELLO OSSOBUCO 47

Slow-braised veal shank, tomato demi-glace, saffron risotto, lemon zest

Pesce & Crostacei

FILETO DI BRANZINO 38

Mediterranean sea bass, Swiss chard, tomato-fennel broth, fennel salad

PESCATORE 38

Shrimp, clams, scallops, mussels & market fish, tomato wine broth, crostini

PESCE DA CALABRESE 35

Pan-seared catch of the day, artichokes, Calabrese sausage, white wine-garlic butter, Parmesan risotto

Sides

SAUTÉED RAPINI 11

Broccoli rabe, garlic, extra virgin olive oil

SWEET ITALIAN SAUSAGE 10

With marinara

ROASTED LONG HOT PEPPERS 9

Olive oil, garlic

SAUTÉED SPINACH 10

Garlic, crushed red pepper, extra virgin olive oil, shaved pecorino romano

RISOTTO MILANESE 10

Pecorino romano

ROASTED FINGERLING POTATOES 9

Garlic, rosemary