

G R O T T O

downtown

SOUPS & SALADS

TOMATO BASIL

- 8 -

PIGNATO GRASSO

- 8 -

LOBSTER BISQUE

- 9 -

GARDEN ROMAINE

parmesan dressing
garlic croutons
(white anchovies upon request)

- 9 -

ROASTED CAULIFLOWER

white beans
apples, grapes
tomato
limoncello vinaigrette

- 8 -

GROTTO

italian homestyle
marinated tomato
kalamata olive
mixed lettuce, mozzarella

- 8 -

MARKET SALMON

herb roasted, marcona almonds
candied pecans
local seasonal vegetables
creamy italian vinaigrette

- 15 -

SPINACH

hearts of palm
spinach, avocado
red wine vinaigrette

- 10 -

TOMATOES

fresh mozzarella, EVOO
torn toast, balsamic
blistered cherry tomato

- 10 -

KALE

pepperoncini, fig syrup
shallots, cherry tomato
parmigiano reggiano

- 12 -

CHICKEN & GREENS

grapes, walnuts
strawberries
parmesan dressing

- 15 -

CHOPPED

grilled chicken
prosciutto, gorgonzola
bacon, egg, iceberg

- 16 -

PIZZAS

CALABRESE

sausage
pepperoncini
cipollini onions

- 17 -

ROASTED CHICKEN

mozzarella, goat cheese
caramelized onion
basil, tomato

- 16 -

"MEATZZA"

pepperoni, meatballs
italian sausage
pancetta

- 17 -

MARGHERITA

roma tomato
mozzarella
basil

- 15 -

CHEF'S DAILY PIE

- 16 -

PEPPERONI

tomato sauce
mozzarella
fontina

- 15 -

PASTA

(GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

VONGOLE

linguine, clams, lemon,
garlic, pinot grigio broth
garlic parsley crunch

- 18 -

STRAW & HAY

egg & spinach fettuccine
chicken, prosciutto
mushrooms, peas
parmesan cream

- 19 -

CAPRA

trofie pasta, grilled chicken
calabrian crema rosa
mushrooms, arugula
goat cheese crumble

- 20 -

GAMBERONI

grilled shrimp
garganelli
vodka tomato cream

- 19 -

BOLOGNESE

pappardelle
meatballs
meat sauce

- 20 -

PESCATORE

linguine, shrimp, calamari
mussels, crab claws
herb tomato broth

- 21 -

ENTRÉES

TROUT

crab scampi, aceto aioli
potatoes romanesco

- 26 -

SNAPPER

capellini-cruste
shrimp sauce
jumbo lump crab

- 28 -

THE CUTLET

breaded chicken
mushrooms, artichoke
spaghetti aglio

- 18 -

PESCE AL FORNO

fresh whole fish
hearth roasted

- MKT -

SALMON

pan seared
tomato crab bianco
grappa pea risotto

- 24 -

CHICKEN SCALOPPINE

mushrooms, scallions
pinot grigio sauce

- 18 -

BIRD

roasted half chicken
amogio
potatoes romanesco

- 20 -

VEAL CHOP

prosciutto
fontina, sage sauce

- 30 -

G R O T T O

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ANTIPASTI - SALUMI - FORMAGGI

ANTIPASTI
roasted, grilled & pickled
seasonal vegetables

SALUMI
imported & domestic meats

FORMAGGI
imported & domestic cheeses

THREE FOR 16

FIVE FOR 25

CHEF'S BOARD 35

choices are accompanied by grilled bread, pickled fruits, nuts, honey & mustards

SMALL PLATES

(GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

PANINI SHOOTERS
margherita panini bites
tomato basil soup shooter
- 12 -

PEPPERED TUNA
grappa pea risotto
red wine syrup
- 16 -

CARCIOFI
crispy long stem artichokes
parmesan aioli
- 12 -

TORTELLONI
butternut squash
sage brown butter, pancetta
toasted pumpkin seeds
- 10 -

FRITTO MISTO
golden crisp calamari
seasonal vegetables
black pepper aioli
- 10 -

GAMBERI
colossal head on shrimp
scampi gravy
soaking bread
- 16 -

ARANCINI
grappa risotto
mozzarella, tomato
sweet onion
pancetta
- 9 -

PROSCIUTTO & MELON
fresh mozzarella
mint, honey
balsamic
- 12 -

CARBONARA
garganelli, pancetta
wild mushrooms
white wine cream
fried egg
- 12 -

TUNA BRUSCHETTA
bigeye tuna
aglio e olio, basil
serrano pepper
- 14 -

SAN DANIELE
shaved italian ham
apple compote
grilled bread
arugula
- 15 -

RILLETTE
potted chicken spread
calabrian chili paste
mostarda
grilled bread
- 9 -

MUSSELS
lemon, garlic
pinot grigio broth
grilled bread
- 12 -

MEATBALLS
marinara
parmesan
- 10 -

SHISHITOS
cauliflower
parmigiano reggiano
calabrian chili drizzle
- 12 -

GNOCCHI
ricotta dumpling
pancetta, sweet onion
tomato, burrata
- 10 -

CAVATELLI
italian sausage
fresh mozzarella
sugo rosa
- 12 -

SKEWERS
grilled tenderloin
salmoriglio
parmesan fries
- 14 -

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

**Caution: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulphites.*

Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

We are not responsible for an individual's allergic reaction to our food.