
FORMAGGIO

UMBRIACO DEL PIAVE

Cow's milk cheese produced by farmers in the Piave region of Veneto. It is bathed for 40 hours in wine, creating a violet rind with remnants of grape seeds and leaves. Aged a minimum of 4 months, it is sweet with a fruity finish and fragrant aroma.

CRESCENZA-STRACCHINO

Styled after a young Italian cream cheese, Crescenza is soft and slightly tart. It's made in small batches from cow's milk gathered daily from local farms.

GORGONZOLA DOLCE

From Piemonte, this cheese is produced by layering curd from both morning and evening milkings. The exterior is washed with brine throughout ripening, creating an orange rind and strong aroma.

BARRICATO AL PEPE

Firm cow's milk cheese, covered in black pepper and aged in wine barrels for 6 months. The pepper adds a lively kick without overwhelming the buttery flavor.

FORMAGGIO DEL GIORNO

Chef's daily selection of domestic and imported artisanal cheeses

SALUMI

PORCHETTA

Originated in central Italy, the body of the pig is cleaned and deboned, arranged carefully with layers of stuffing, meat, fat, skin and then rolled, traditionally roasted over wood.

MORTADELLA DI BOLOGNA

Produced in Bologna, Italy, this giant sausage is studded with pistachios and sliced paper thin.

PROSCIUTTO SAN DANIELLE

Produced only in Friuli, in the hilly area around the town of San Danielle, this prosciutto is made solely from pigs born and bred in Italy.

SOPPRESSATA

A dry, peppered salami that is hung to dry for 3 to 12 weeks. Soppressata is a specialty of southern Italy.

SALUMI DEL GIORNO

Chef's daily selection of artisanal cured meats, spreads, ect.

JAMÓN IBÉRICO

THE FINEST HAM IN THE WORLD - MKT PRICE

The story of Jamón Ibérico ham is steeped in mystery and romance. The ancient oak pastures of Spain, the noble black Ibérico pig, the mountain air which caresses each ham as it magically is transformed into one of the world's most exquisite foods - all play a part in this uniquely Spanish phenomenon.

G R O T T O

downtown

DESSERTS

MEZZANOTTE \$9

Dark chocolate cake, rich chocolate filling,
semi-sweet curls

STRAWBERRY CASSATA \$9

Almond soaked angel food cake,
sweet ricotta Chantilly cream, apricot glazed strawberries

BOMBOLINO \$8

Light fluffy brioche donuts, chocolate,
strawberry & lemon curd dipping sauces

NONNA'S COOKIES \$8

Assorted homemade cookies

STRAWBERRY CHEESECAKE \$8

Graham cracker crust, NY style, fresh strawberries

DOLCE VIDA \$15

A TASTING OF OUR SIGNATURE DESSERTS

Tiramisu

Grapefruit - Lemon Curd

Salted Caramel Budino

Strawberry Cassata

Mezzanotte

Strawberry Cheesecake

PETIT DOLCE

MIX & MATCH AS MANY AS YOU LIKE!

TIRAMISU \$3

Homemade lady fingers,
caramel coffee sabayon, coffee gelee

GRAPEFRUIT-LEMON CURD \$3

Tangy lemon curd, white chocolate mousse,
grapefruit gelee

SALTED CARAMEL BUDINO \$3

Rich, creamy salted caramel custard,
homemade caramel popcorn

"JAR" LATO \$3

Individual portions of today's fresh Italian Gelatos