

ANTIPASTI

VONGOLE AL FORNO ORIGANATE
Little neck baked clams, seasoned crust
1/2 DZ. 8 DZ. 15

INVOLTINI DI MELENZANE
Rolled eggplant, ricotta, melted mozzarella
7.5

CARCIOFI RIPIENI ALLA SICILIANA
(seasonal)
Stuffed fresh artichoke, garlic breadcrust,
hint of anchovy
9

CARPACCIO DI CARNE
Fillet of beef, shaved parmesan,
over greens, lemon
12

ZUPPA DI COZZE
Mussels, marinara, olive oil, garlic,
basil, white wine
9

MOZZARELLA IN CAROZZA
Fried mozzarella, marinara
7

MOZZARELLA DI BUFALA
Roasted red peppers, tomato,
balsamic reduction
12

CALAMARI FRITTI
Marinara
8.5

SARDINE ALLA GRIGLIA
Fresh marinated grilled sardines,
greens, sweet onion relish
10

ANTIPASTO CALDO
Shrimp, mussels, baked clams oreganata,
eggplant rollatini
FOR ONE - 9 FOR TWO - 17

ANTIPASTO FREDDO
Assorted cheeses and meats
FOR ONE - 8 FOR TWO - 15

MINISTRONE
Classic Italian vegetable soup

LENTICCHIE
Lentils, vegetables, tubettini
(Vegetarian)

PASTA E FAGIOLI
Pasta, beans

INSALATE

DELLA CASA
Romaine, tomato, cucumber,
radicchio, onions, olives
6

LA BARBABIETOLA
Roasted beets, arugula, gorgonzola,
walnuts, balsamic reduction
10

CAESAR
Romaine, seasoned croutons,
Caesar dressing
6.5

CAESAR POLLO GRIGLIA
Grilled chicken, sautéed mushrooms
12.5

CAESAR CALAMARI FRITTI
Fried calamari, tossed in Caesar
13

GAMBERI E AVOCADO
Grilled shrimp, tricolore greens,
avocado, tomato, mixed olives
13.5

TRICOLORE
Endive, arugula, radicchio
7

FAGIOLI
Cannellini beans, tomato, roasted
red peppers, avocado, romaine
8.5

TAGLIUZZATA
Chopped Salad: assorted beans,
capers, romaine, spinach, onion,
lemon vinaigrette dressing
8

ZUPPE

5.5

We are able to accommodate any previous dish not listed on the current menu, if time allows.

Grotto Chef's Table - \$40/ person and up (on the lower level), reservations required.

Please inquire with your Host or Server. For upcoming events and specials, join us on Facebook.