

RIGATONI CINQUE

Peas, prosciutto, pink cream sauce
9

LASAGNA

Ragù, spinach, mushrooms, ricotta,
mozzarella
12

PAPPARDELLE

Ragù of veal,
portobello mushrooms
14

ASTICE RAVIOLI

Lobster ravioli, portobello mushrooms,
pink cream sauce
14

FRUTTI DI MARE

Black linguini, shrimp, scallops,
mussels, garlic, tomato sauce
15

CAPPELLINI PRIMAVERA

Assorted seasonal vegetables,
sautéed in olive oil, garlic
9

GNOCCHI SORRENTINO

Melted mozzarella,
parmesan, tomato sauce,
9

TAGLIATELLE

Spinach fettuccine, zucchini,
bacon, portobello, cream sauce
12

VODKA

Pink cream vodka sauce
9

PORTOBELLO E FONTINA RAVIOLI

Mushroom/cheese ravioli,
cream sauce
14

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.

TORTELLINI DI SOFFICI

Cheese tortellini, peas, onions,
pink cream sauce
13

WHOLE WHEAT FETTUCCINE

Chicken, portobello, tomato, arugula,
white wine
14

TORTELLINI ALL'ARRABBIATA

Meat tortellini, bacon, mushrooms,
spicy tomato sauce
13

LINGUINE AGLI SPINACI

Spinach linguine, shrimp, sun-dried tomato,
endive, olive oil, white wine
14

GNOCCHI AL PESTO

Chicken, basil, parmesan, garlic,
pine nuts, olive oil
13

RIGATONI BOLOGNESE

With whole sweet sausage, ragu plum
tomato sauce
10

LINGUINE ALLA PESCATORA

Clams, calamari, mussels, shrimp, olive oil,
roasted garlic, tomato sauce
16

CAVATELLI

Broccoli Rabe, sausage, roasted garlic
olive oil, white wine
12

CALAMARI FRA DIAVOLO

Spicy tomato sauce, garlic,
olive oil, linguine
14

CONTORNI / SIDES**SPINACI**

Spinach - sautéed or creamed
5.5

BROCCOLI

Broccoli - sautéed or steamed
5.5

RAPINI

Broccoli Rabe - sautéed or steamed
6

ASPARAGO

Asparagus - sautéed or steamed
5.5

POLPETTINE

Meatballs
4.5

SALSICCIA ITALIANA

Sweet Italian sausage
4.5