



Private Events



Grotto is available for private event for groups up to fifty people. The entire restaurant can be yours for a whole afternoon or evening. Grotto charges no room fees, but instead establishes product minimums to have the space private. Grotto utilizes its current menu to create multi course dinners for your group. Additionally, Grotto can customize menus just for your event.

The Entire Restaurant



The ability of using Grotto's entire restaurant gives your group the privacy that most restaurants can't offer. Grotto makes for a perfect venue for events that speeches, gift exchanges, and toasts are included in the dinner. Having the whole restaurant gives a quaint and romantic setting to rehearsal, wedding, and anniversary dinners. Grotto is also a good and convenient location for work related lunches and dinner. Grotto can also be a great location for theme dinner parties like your own customized "Big Night" dinner.

The Menu



Appetizers...9

**Baby arugula, Parma prosciutto, Reggiano parmesan,
Lemon**

**Baby spinach, Beets, Walnuts, Goat cheese, Raspberry
vinaigrette**

**Pan toasted buffalo mozzarella, Baby spinach, Black
olives, Small tomatoes, Capers**

**Garlic soup, Black truffle, Parmesan, Toasted bread
crumbs**

**Mixed field greens, Tomatoes, Pecorino, Extra virgin olive
oil, Aged balsamic vinegar**

Mussels, Garlic, Lemon, Capers, White wine

Grilled calamari, White beans, Peppers, Greens, Lemon

**House prepared ricotta pasta, Sausage, Peas,
Mushrooms, Pancetta, Cream**



Entrees...21

Sweet potato ravioli, Amaretti, Sage, Brown butter

Grilled beef tenderloin, Reggiano risotto, Asparagus, Red wine

Crab ravioli, Asparagus, Almonds, Saffron

House cut tagliatelle pasta, San Marzano tomatoes, Lamb, Pork, Beef

Pan roasted diver scallops "ravioli", Leeks, Arugula, Wild mushrooms

Meatballs & Grotto's insanely fabulous tomato sauce

Short ribs, Mushrooms, Gorgonzola

Apple stuffed duck breast, Crispy leg, Prosciutto, Dried cherries, Potato gratin, Black truffle, Madeira

Desserts...\$8

Melting chocolate cake & vanilla ice cream

Banana bread pudding, Caramel ice cream, Walnuts

Lemon panna cotta, Raspberries, Crispy cookie

Wine



Grotto has an extensive wine collection. Our wine list features vintages from Italy and California. Grotto seeks out hard to find wine from vineyards that specialize in biodynamic wine production. Grotto will work with your group to help choose the right vintage to pair with your dining selections.

Useful Information

Address: 37 Bowdoin Street

Phone Number: 617.227.3434

Website: grottorestaurant.com

E-mail: grottorestaurant@aol.com

Chef/Owner: Scott Herritt

General Manager: Katie Bryant

Chef de Cuisine: Harold Velazques

Assistant Managers: Matt Conn

Event Coordinator: Sarah Gregory

Hours of Operation: Monday-Friday

11:30 a.m. to 3 p.m. for lunch,

Dinner served Daily 5 p.m.-10p.m.

Parking: Street or nearby garages

Notes
