

Lunch At Grotto

Two courses...\$25/person

(No sharing or splitting)

Primi

Spinaci

Baby spinach, Beets, Goat cheese, Spiced walnuts, Raspberry vinaigrette

Fichi

Prosciutto wrapped Gorgonzola stuffed Figs, Baby arugula, Reggiano parmesan, Lemon

Insalata Mare

Grilled calamari, White beans, Arugula, Peppers, Lemon vinaigrette

Carozza

Buffalo mozzarella "sandwich", Spinach, Olives, Tomatoes, Peppers, Capers

Zuppa

Garlic soup, Black truffle, Parmesan, Toasted bread crumbs

Piccata

Mussels, Garlic, Lemon, Capers, White wine sauce

Cavatelle

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

Secondi

Spaghetti

Meatballs & Grotto's insanely fabulous tomato sauce

Gnocchi

Short ribs, Mushrooms, Gorgonzola

Risotto

Mushroom, Roasted tomatoes, Asparagus, Parmesan

*Chicken Parmesan

Ziti, Tomatoes, Mozzarella

Bolognese

Tagliatelle, San Marzano tomatoes, Lamb, Pork, Beef

Gnudi

Ricotta dumplings, Wild mushrooms, Spinach

Ziti

Chicken, Asparagus, Parmesan, White wine sauce

*Crab Ravioli

Asparagus, Roasted tomatoes, Almonds, Saffron

Dolce

Ciocolato

Melting chocolate cake & Vanilla ice cream

Budino

Banana bread pudding, Caramel ice cream, Spiced walnuts

Panna Cotta

Lemon, Raspberry sauce, Crispy pizzelle, Aged balsamic

Mixed Berries

Zabaglione, Madeira, Simple syrup

Tiramisu

Mascarpone, Ladyfingers, Espresso, Cocoa

Chef/Owner: Scott Herritt

*Menu item cooked to order...Eating raw or uncooked foods may increase your chance of contracting a food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy