

La Grotta

DINNER MENU

Antipasti

(Appetizers)

Carpaccio di Manzo \$10.95

Thin sliced raw beef tenderloin with lemon, capers, parmesan cheese and extra virgin olive oil

Calamari Fritti

Flash fried calamari with marinara sauce and lemon

Antipasto Del Giorno \$10.95

A varied selection of cold appetizers prepared fresh daily

Rane con Polenta \$10.95

Sautee frog legs with a chardonnay sauce with spring onions over polenta

Peperoni in Bagna Caôda \$10.95

Roasted bell peppers in a double cooked sauce of garlic, anchovy, milk and extra virgin olive oil

Cape Sante \$12.95

Baked scallops on the half shell topped with jumbo lump crab and roasted bell peppers

Zuppa Del Giorno

Homemade soup of the Day
(Priced Daily)

Insalate

(Salads)

Insalata di Campagna \$7.95

Julienne of radicchio and fennel, tossed in a white balsamic dressing and topped with prosciutto and shaved parmesan

Insalata Mista \$6.50

Mixed fresh greens with homemade balsamic dressing

Insalata alla Cesare con Tre Opzioni \$10.95

The classic Caesar salad with your choice of grilled chicken, smoked trout or grilled shrimp

Insalata Del Cuoco \$9.95

Organic baby greens in a white balsamic dressing finished with gorgonzola and toasted walnuts

Insalata alla Cesare \$6.50

The classic Caesar salad

Insalata Tricolore \$6.95

Homemade mozzarella, tomato and organic baby greens tossed in a white balsamic dressing

Side Order

Asparagi Parmigiana \$10.95

Fresh asparagus oven baked with butter and parmesan cheese

Spinachi Saltati all' Aglio \$7.00

Sautéed fresh spinach with pine nuts, golden raisins, garlic and olive oil

Primi

(Pastas)

Gnocchi al Filetto di Pomodoro \$16.95

Homemade potato dumpling pasta in tomato filet, garlic and olive oil sauce

Agnolotti alla Panna \$16.95

Homemade ravioli filled with spinach and ricotta cheese served in a light cream sauce

Cannelloni Gratinati \$16.95

Homemade pasta filled with beef, veal, vegetables, mozzarella in béchamel and tomato sauces

Penne alla Papalina \$16.95

Short quill pasta with prosciutto, shallots and fresh basil in a tomato cream sauce

Spaghetti alla Scogliera \$19.95

Spaghetti with shrimp, scallops, clams, mussels and calamari in a spicy tomato sauce

Secondi di Carne

(Meats)

Quaglie Ripiene \$23.95

Two roasted boneless quails stuffed with mixed wild mushrooms, chestnuts, sun dried cranberries and veal with fresh sage, toasted chestnuts and natural pan juices

Petto di Pollo alla Contadina \$16.95

Sautéed breast of chicken with pine nuts, pearl onions, bell peppers, white wine with a touch of light brown sauce

Vitello ai Carciofi e Prataioli \$21.95

Sautéed veal scaloppini with fresh artichokes, Portobello mushroom, sun dried tomato and fresh thyme in a chardonnay reduction sauce

Filetto al Pepe Verde \$27.95

Sautéed filet mignon finished in a green peppercorn and cognac sauce

Bistecca di Manzo \$27.95

Pan roasted New York strip in a Dijon, fresh rosemary cream sauce

Bistecca di Bufalo \$28.95

Sautéed buffalo ribeye with gorgonzola and pistachio sauce

(All steaks can be prepared Rare, Medium Rare or Medium only)

Secondi di Pesce

(Fish)

Sogliola Aurora \$20.95

Sautéed filet of sole with diced tomato, pine nuts, mushrooms and fresh basil in a white wine sauce

Salmone Adriatico \$20.95

Sautéed filet of Atlantic salmon with baby shrimp, leeks and diced tomato finished in a beurre blanc sauce

Gamberoni con Polenta \$23.95

Sautéed jumbo shrimp with fresh shiitakes, artichokes in a spicy olive oil sauce with a splash of chardonnay served over soft polenta

Gamberoni Fra Diavolo \$23.95

Sautéed jumbo shrimp with crushed red pepper in a tomato cognac sauce
(Can be served over spaghetti)

Dessert Selections

All desserts made on premise daily except ice cream

Strawberry Grand Marnier Cake \$8.00

Homemade sponge cake soaked in Grand Marnier and layered with fresh strawberries

Espresso Panacotta \$8.00

The perfect Italian egg less flan flavored with espresso

Mousse Cake \$8.00

Homemade sponge cake with layers of white and dark chocolate mousse

Nougat Cake \$8.00

Homemade sponge cake with shaved Italian nougat made from sugar, caramel and hazelnuts

Profiterole \$8.00

Homemade puff pastry filled with pastry cream and topped with a cold chocolate sauce

Coconut Cake \$8.00

Homemade sponge cake with layers of pastry cream and coconut

Tiramisu \$8.00

Lady fingers soaked in espresso and Marsala wine layer with mascarpone cheese and shaved chocolate

Frutti di Bosco \$9.95

Assorted berries in a chocolate cup with cold zabaglione and vanilla sauces

Tartufo \$8.00

Chocolate and vanilla ice cream rolled in cocoa powder and hazelnuts

Please don't hesitate to ask for extra virgin olive oil and dark balsamic vinegar
On parties of six or more a 20% gratuity is included