

La Grotta

LUNCH MENU

Antipasti

(Appetizers)

Carpaccio di Manzo \$8.95

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

Calamari Fritti \$8.95

Flash fried calamari with marinara sauce and lemon

Antipasto Del Giorno \$8.95

A varied selection of cold appetizers prepared fresh daily

Spiedino di Mozzarella \$8.95

An oven baked skewer of bread, fresh mozzarella and tomato finished with a caper, anchovy butter sauce.

Peperoni in Bagna Caôda \$8.95

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

Zuppa Del Giorno

Homemade soup of the Day
(Priced Daily)

Insalate

(Salads)

Insalata di Spinaci \$3.50

Baby spinach with mushrooms and pancetta in a homemade balsamic dressing

Insalata Mista \$3.50

Mixed fresh greens with homemade balsamic dressing

Insalata alla Cesare con Pollo o Trota Affumicata \$8.95

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

Insalata Del Cuoco \$6.95

Organic baby greens tossed in white balsamic vinegar, extra virgin olive oil and finished with gorgonzola and toasted walnuts

Insalata Caprese \$6.00

Fresh homemade mozzarella cheese, tomatoes and fresh basil

Insalata alla Cesare \$4.50

The classic Cesare salad

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

Primi

(Pastas)

Orecchiette alla Lucana \$8.50

Pasta with Luganega ground sausage, fresh rosemary, tomato and a touch of cream

Lasagna al Forno \$8.50

Homemade baked pasta, meat and béchamel sauces

Spaghetti alla Scogliera \$9.00

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

Ravioli di Pollo con Panna \$8.50

Homemade ravioli filled with chicken in a light cream sauce

Gnocchi al Ragu \$8.50

Homemade potato dumpling pasta with a Bolognese style meat sauce

Fettuccine al Filetto di Pomodoro **\$8.50**
Homemade fettuccini with tomato filets, garlic and fresh basil

Penne all' Ortolana **\$8.50**
Short quill pasta with an assortment of diced fresh vegetables with your choice of tomato sauce or olive oil

Secondi di Carne

(Meats)

Lombatine di Maiale alla Pizzaiola **\$9.00**
Medallions of pork loin with capers, oregano, chardonnay in a spicy tomato sauce

Petto di Pollo all' Antonio **\$8.50**
Sautéed breast of chicken with fresh artichokes, portobello and sundried tomato in a white wine sauce

Salsiccia in Umido **\$9.00**
Braised Italian sausage with shallots, mushrooms, garlic, white wine and tomato sauce served over polenta

Vitello al Marsala **\$11.95**
Sautéed veal scallopine with mushrooms finished in a Marsala wine sauce

Fracosta alla Mustarda **\$12.95**
7 oz. Pan roasted New York strip in rosemary mustard sauce

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

Secondi di Pesce

(Fish)

Sogliola Aurora **\$9.95**
Sautéed filet of Sole with diced tomato, pine nuts, and fresh basil in chardonnay wine sauce

Calamari Affogati **\$9.95**
Braised squid with tomato sauce, garlic, and oregano served over spaghetti

Salmone al Pepe Rosa **\$9.95**
Sautéed filet of Atlantic salmon with pink peppercorns in a dark balsamic vinegar reduction sauce

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

Italian Lunch Special

Three Course Meal

\$21.00

(Example: Pasta, Entree and Dessert)

Four Course Meal

\$25.00

(Example: Pasta, Salad, Entrée and Dessert)

Five Course Meal

\$28.00

(Example: Appetizer, Pasta, Salad, Entrée, and Dessert)