

\$4opp++

La Grotta Ristorante

Four Course Menu

Combination of the following pastas:

Agnolotti alla Panna
Homemade ravioli filled with spinach
and ricotta cheese in a light
cream sauce

Pasta Fresca del Cuoco
Chef's choice of our homemade
pasta in a marinara fresh basil sauce

Insalata Mista

Fresh field greens tossed with our homemade balsamic dressing

Choice of one of the following entrees:

Filetto al Pepe Verde

Sautéed filet mignon with a green peppercorn Cognac sauce
(Prepared Medium Rare Only)

Salmone Adriatico

Sautéed filet of salmon with baby shrimp, leeks and diced
tomato in beurre blanc

Vitello ai Prataioli e Carciofi

Sautéed veal scallopine with Portobello mushrooms, artichokes
and sun dried tomato in a white wine sauce

Pollo alla Contadina

Sautéed chicken breast with pine nuts, pearl onions and
bell peppers in a light brown wine sauce

Vegetali alla Griglia

Plate of assorted grilled vegetables

Dessert

Tiramisu

Lady fingers dipped in espresso and Marsala wine layered with
mascarpone cheese and topped with shaved chocolate

\$48pp++

La Grotta Ristorante

Five Course Menu

Antipasti
Assorted Appetizers

Combination of the following pastas:

Agnolotti alla Panna
Homemade ravioli filled with spinach
and ricotta cheese in a light
cream sauce

Pasta Fresca del Cuoco
Chef's choice of our homemade
pasta in a marinara fresh basil sauce

Insalata Mista
Fresh field greens tossed with our homemade balsamic dressing

Choice of one of the following entrees:

Filetto al Pepe Verde
Sautéed filet mignon with a green peppercorn Cognac sauce
(Prepared Medium Rare Only)

Salmone Adriatico
Sautéed filet of salmon with baby shrimp, leeks and
diced tomato in beurre blanc sauce

Vitello ai Prataioli e Carciofi
Sautéed veal scallopine with Portobello mushrooms, artichokes and
sun dried tomato in a white wine sauce

Pollo alla Contadina
Sautéed chicken breast with pine nuts, pearl onions and
bell peppers in a light brown wine sauce

Vegetali alla Griglia
Plate of assorted grilled vegetables

Dessert

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

\$55pp++

La Grotta Ristorante

Six Course Menu

Antipasto della Grotta
Assorted Appetizers

Tris di Pasta
A trio of homemade pasta

Branzino con Olive e Rosemarino
Sautéed filet of fresh rock fish with sun dried black olives and fresh rosemary

Insalata Mista
Fresh greens tossed with our homemade balsamic dressing

Filetto al Funghi e Barolo
Filet mignon with mixed wild mushrooms in a Barolo wine sauce

Torta al Cioccolata
Homemade chocolate cake