



Antipasti

GAMBERONI FREDDI 19
Chilled sweet jumbo shrimp, cocktail sauce

ANTIPASTO 16
Assorted imported meats & cheeses, oven-dried tomatoes, marinated olives & artichokes

BRUSCHETTA 12
Tomato, basil, red onion, ricotta salata, aged balsamic and E.V.O on grilled garlic crostini

POLPETTE 12
Two homemade meatballs, marinara, roasted long hot pepper

CALAMARETTI FRITTI 15
Fresh calamari, marinara sauce, chili aioli

FRITTO MISTO 17
Golden fried shrimp, scallops, calamari, zucchini, sweet peppers, artichokes

Zuppa & Insalata

ZUPPA DI VERDURE 10
Traditional Vegetable Soup

POMODORO E BASILICO 10
Tomatoes, fresh cream, basil

GROTTO INSALATA 13
Chopped salad, provolone, sopressata, olive tomato, red wine vinaigrette

CAPRESE 13
Sliced tomatoes, fresh Mozzarella & basil, extra virgin olive oil & aged balsamic vinegar

INSALATA DI CESARE 12
Traditional Caesar salad, shaved Parmigiano-Reggiano, house made crostini

PANZANELLA 13
Tomato and bread salad, white balsamic vinaigrette, arugula, Parma ham, Parmigiano-Reggiano

BURRATA 15
Creamy stuffed mozzarella, heirloom tomato, basil, aged balsamic

Pizza

MARGHERITA 14
San Marzano tomato sauce, Mozzarella, basil

ARUGULA 16
Mozzarella, ricotta cheese, roasted garlic, arugula, prosciutto, extra virgin olive oil

PEPPERONI 17
San Marzano tomato sauce, Mozzarella, pepperoni

"MEATZZA" 18
Our Signature Pizza - pepperoni, house made meatballs, Italian sausage

VESUVIO 16
Classic Napolitano pizza, mushrooms, artichoke, San Marzano tomato sauce, Mozzarella, prosciutto

Pasta

PENNE AL FORNO 23
Bolognese & pomodoro sauce, ricotta, Parmigiano-Reggiano & Mozzarella cheese

LINGUINE ALLE VONGOLE 29
Sweet baby clams, white-wine garlic butter, basil

GNOCCHI DI RICOTTA GENOVESE 23
Fresh ricotta gnocchi with basil pesto sauce, haricot verts and Reggiano

PAPPARDELLE BOLOGNESE 23
Ribbon pasta topped with beef meat sauce and Reggiano

CACCIUCCO LIVORNESE 36
Shrimp, clams, mussels, calamari, octopus, in a Pomodoro basil sauce over spaghetti

RISOTTO CON SCAMPI 30
Parmesan risotto, sweet shrimp, garlic, lemon-wine butter, sun dried tomatoes

CAVATELLI CON ZUCCA E SALSICCIA 24
Cavatelli pasta, roasted butternut squash, sausage provolone, amaretto

Gluten Free Fusilli Pasta Available Upon Request

Pranzo

POLLO PARMIGIANA 28
Lightly breaded chicken breast, marinara sauce, Mozzarella, broccoli rabe

POLLO AI FERRI 32
Herb marinated free range chicken, salsa verde, fava beans purée, Swiss chard, roasted organic baby carrots

SALMONE CON LENTICCHIE 34
Pan seared Atlantic salmon, red lentil, roasted cipollini onions, asparagus, Chianti reduction

BRACIOLA 34
Center cut bone-in pork chop, goat horn peppers, mushroom brandy cream, roasted fingerling potatoes, broccoli rabe

FILETTO DI MANZO 46
Petite beef filet, roasted fingerling potatoes, asparagus, & wild mushroom demi sauce

VITELLO SCALLOPINI 34
Choice of Marsala, Piccata or Francese with broccoli rabe

SOGLIOLA CON GRANCHIO 37
Egg batter fresh flounder, crab meat, asparagus, lemon butter

Sides

SPAGHETTI POMODORO 9

BROCCOLI RABE 9

ROASTED POTATOES 9

ROASTED LONG HOT PEPPERS 9



Grotto®