

La Grotta Ristorante Italiano

Antipasti Freddi - Cold Appetizers

Bresaola Valtellinese

Air Dried Piemontese Beef Tenderloin with Arugula Salad,
Black Olive Vinaigrette & Shaved Parmesan Cheese 16.95

*Carpaccio All'Italiana

Beef Tenderloin Carpaccio, Aged Manchego, Grilled Artichokes,
Arugula, Black Truffle Dressing 16.95

*Carpaccio di Tonno con Avocado e Caperi

Ahi Tuna Carpaccio, Avocado, Citrus Vinaigrette, Fried Capers, Cherry Tomatoes 18.95

Prosciutto di Parma con Melone

Shaved Prosciutto Ham with Fresh Melon, Mint, Aged Balsamic Glace 15.95

Burrata di Mozzarella Fresca

Fresh Buffalo Milk Burrata (fresh mozzarella filled with fresh mozzarella and cream),
Prosciutto di Parma, Vine Ripened Georgia Heirloom Tomatoes, Basil, EVOO 16.95

Mozzarella di Buffula "Caprese"

Fresh Buffalo's Milk Mozzarella, Vine Ripened Georgia Tomatoes,
Ashland Farms Basil, EVOO, Aged Balsamic 16.95

Vitello Tonnato

Mediterranean Roasted Veal Loin with Celery Salad, Capers,
Cherry Tomatoes & Tuna Sauce 14.95

Antipasti Caldi - Hot Appetizers

Calamari Fra Diavolo

Seared Calamari with Spicy Tomato Sauce 14.95

Portobello alla Griglia con Caprino

Grilled Portobello Mushrooms Topped with Goat Cheese,
a Baby Spinach Salad & Roasted Pine Nuts 15.95

Cozze al Vino Bianco e Crema al Curry

Mussels Sautéed in White Wine, Garlic, Shallots & Curry Cream 15.95

Chioccioline Aglio Olio con Spinaci

Sautéed Snails in Butter, Garlic, Fresh Herbs and White Wine over Creamed Spinach 15.95

Le Insalate Verdi - Garden Greens

Arugula e Barbatiolo

Arugula, Roasted GA Beets, Shaved Fennel, Shredded Parm, EVOO, Aged Balsamic 13.95

Insalata Giulio Cesare

Caesar Salad ...Romaine, Homemade Croutons, Parmesan, Traditional Dressing 13.95

Insalata La Grotta

Local, Organic Seasonal Greens with an Extra Virgin Olive Oil & Balsamic Vinaigrette 13.95

\$2 split plate charges/ special orders & substitutions may incur additional charges

**SPILLS & ACCIDENTS UNFORTUNATELY OCCUR FROM TIME TO TIME—PLEASE KEEP VALUABLES (PHONES AND
HANDBAGS ESPECIALLY) AWAY FROM CHAIRS AND TOPS OF TABLES TO AVOID POTENTIAL DAMAGE**

Pasta e Risotto

Sacchetti di Formaggio e Tartufi Neri

Sacchetti (little “beggar’s purses”) filled with Fontina Cheese & Black Truffles with a Creamy Marsala Wine Sauce, White Truffle Essence, Toasted Walnuts
Appetizer (5 Pieces) 16.95 / Main (8 pieces) 26.95

Ravioloni con Caprino

Ravioli Stuffed with Goat Cheese, Apple & Celery with a Light Butter, Sun dried Tomato Sauce
Appetizer (4 Pieces) 13.95 / Main (7 Pieces) 24.95

Tortelloni Della Casa

Tortelloni Stuffed with Braised Onions, Cooked Prosciutto, Fresh Thyme & Mascarpone Cheese & served with a Fresh Oregano Tomato Sauce
Appetizer (4 Pieces) 12.95 / Main (7 Pieces) 24.95

Orecchetti con Salicce, Pomodoro Fresco e Broccolini

Orecchiette (little ears) with House-made Fennel Sausage, Fresh Tomatoes, Broccolini, Garlic & Parmesan
Appetizer 15.95 / Main 26.95

Penne Bolognese

Penne with Our House Made Meat Sauce with Garlic, Herbs & Tomatoes
Appetizer 13.95 / Main 24.95

Pappardelle Con Astice

Pappardelle Ribbons with Lobster, Shallots, Rosemary & White Wine Cream Sauce
Appetizer 24.95 / Main 46.95

Risotto di Funghi

Slowly Cooked Arborio Rice with Wild Mushrooms, Parmeggiano Reggiano, White Truffle Oil
app 16.95 / main 28.95

Le Specialita Di Pesce-Seafood Specialities

***Filetto di Salmone con Crostata d’Erbe**

Herb Crusted Filet of Salmon Grilled & Served over a Seasonal Vegetable Medley with a Roasted Red Bell Pepper Beurre Blanc 29.95

Gamberetti Fra Diavolo con Linguini Aglio Olio

Sauté of Jumbo Mediterranean Shrimp with Spicy Tomato Sauce & Linguine tossed with Olive Oil & Fresh Garlic 29.95

Sogliola di Dover alla Mugnaia

Dover Sole Meuniere in a Lemon Butter Sauce with Vegetables of the Day *Market Price*

Le Specialita Della Grotta-La Grotta Specialties

***Costata di Vitello alla Griglia con Salsa al Vino Rosso**

Grilled Veal Chop with a Red Wine Veal Jus & Vegetables 56.95

Scaloppine di Vitello Antonio

Veal Loin Scaloppine with Sautéed Shallots, Fresh Herbs,
Sun Dried Tomatoes & Lemon Butter Sauce 30.95

Scaloppine di Vitello alla Grotta

Veal Loin Scaloppine with Wild Mushrooms, Creamy Marsala Wine Sauce 30.95

Petto di Pollo alla Parmiggiana

Chicken "Parmesan"... Lightly Breaded Chicken Breasts
with Marinara and Melted Mozzarella With Linguini Marinara \$26.95

***Filetto di Manzo al Barolo**

8 oz. Grilled Beef Tenderloin topped with Gorgonzola Cheese in a Barolo, Pommery
Mustard Sauce, with Roasted Garlic Mashed Potatoes & Seasonal Vegetables 47.95

***Anatra alla Griglia e al Confit**

Duo of Grilled Duck Breast & Duck Leg Confit over Soft Polenta,
wilted Radicchio, Fava Beans, Port Wine Sauce 42.95

***Costolette di Agnello alla Griglia con Pesto alla Menta**

Marinated Lamb Chops grilled & served with Fresh Mint Pesto, Asparagus,
& Fingerling Potatoes tossed with Olive Oil, Garlic & Fresh Herbs 37.95

All meat and fish entrees are served with a variety of fresh, seasonal vegetables

\$3 split plate charges/ special orders & substitutions may incur additional charges

Contorni e Verdure - Side Plates and Vegetables

Side Plate of Pasta \$8.95 Gluten Free Pasta \$9.95

All these options are available as Appetizer or Entrée portion as well

Choose Pasta: Angel Hair, Linguini, Fettuccini, Penne, Spaghetti

With

Choose Sauce: Alfredo (Cream Sauce), Agli Olio, Amatriciana, Carbonara,
Fradiavola, Marinara, Primavera, Puttanesca, Tomato Basil

Side Plate of Vegetables \$8.95

Asparagus, Roasted Fingerling Potatoes,
Sautéed Spinach, Sautéed Mushrooms, Mashed Potatoes, Vegetable of the Day

The Chef will gladly prepare any low-fat as well as vegetarian dishes upon request

Si parla Italiano Se habla Español Man Spricht Deutsch On parle Francais

Our restaurant is available for private luncheons. La Grotta is a completely non-smoking facility.

20% gratuity will be added to parties of five or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Special occasion desserts are permitted at \$2.50/guest.