

From all of us at La Grotta, we wish you a
healthy and prosperous New Year!

Your dinner includes a choice of appetizer,
entree and dessert

Antipasti - Caldi e Freddi

Hot & Cold Appetizers

Carpaccio All'Italiana

Beef Tenderloin Carpaccio, Arugula, Parmeggiano Reggiano,
Maitake Mushrooms, Black Truffle Dressing
Add freshly shaved black or white winter truffles (\$25/\$50 supplement)

***Carpaccio di Tonno con Avocado e Caperi**

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

Burrata di Mozzarella Fresca con Astice

Fresh Buffalo Milk Burrata (fresh mozzarella filled with fresh mozzarella and cream),
Chilled Lobster, Candy Cane Beets, Crumbled Pistachio, Sourdough, EVOO

Sacchetti di Formaggio e Tartufi Neri

Black Truffle & Four Cheese Stuffed Beggar's Purses, Creamy Marsala Wine Sauce,
Toasted Walnuts, White Truffle Oil
Add freshly shaved black or white winter truffles (\$25/\$50 supplement)

Gnocchi di Ricotta con Brasato di Guancia di Manzo

Ricotta Gnocchi, Braised Beef Cheek Sugo,
Micro Mirepoix, Emulsified Butter

Risotto al Zafferano con Astice

Creamy Saffron Risotto, Lobster, Parmeggiano Reggiano
Add freshly shaved black or white winter truffles (\$25/\$50 supplement)

Zuppa

Lobster Bisque, Brandy Cream

Insalata Cesare

Classic Caesar Salad, Homemade Croutons, Parmeggiano

Insalata La Grotta

Local Organic Seasonal Greens, Creamy Herb Italian Dressing, Sourdough Croutons

Platinum Osetra Caviar Service \$89

*Classic accompaniments – Crème Fraiche, Chive, Shallots, Caper,
Hard Eggs, House Sea Salt Potato Chips*

Le Specialita della Grotta

La Grotta Entrees – Specialties

Filetto di Sogliola al Burro e Limone

Pan Sautéed Filet of Dover Sole with a Lemon Butter Sauce,
Creamy New Potatoes, French Beans, Baby Carrots \$88.95

Ravioli con Astice

Lobster Stuffed Ravioli Over a Rosemary, Shallot, White Wine Cream Sauce \$84.95

Filetto di Manzo alla Griglia

Grilled Filet of Beef, Asparagus, Whipped Truffle Butter,
Yukon Potato & Truffle Gratin, Cipollini Onion \$87.95

Stinco d’Agnello Brassato

Braised Lamb Shank, Roasted Cipollini Onions, Parmesan Pomme Puree,
Rosemary & Mint Salsa Verde, Natural Jus \$86.95

***Anatra alla Griglia e al Confit**

Duo of Grilled Duck Breast & Duck Leg Confit over Soft Polenta,
wilted Radicchio, Fava Beans, Port Wine Sauce \$85.95

Branzino alla Griglia

Grilled Mediterranean Sea Bass, Broccollini, Roasted Fingerlings,
Citrus Buerre Blanc \$79.95

Medaglioni di Vitello Grigliato con Potate di Tartufi

Grilled Veal Tenderloin, Herb Roasted Fingerlings,
Creamed Spinach, Truffle Jus \$84.95

Selezioni di Dolci e Frutta Fresca

Assorted Pastries and Fruits

Your choice of Tiramisu, Crème Bruleé, Flourless Chocolate Torte
with Vanilla Bean Gelato, Lemon Ricotta Cheesecake,
Fresh Berries with Vanilla Bean Gelato, or
Figgy Toffee Pudding with Butter Pecan Blondie Gelato

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

Please leave cell phones off or set to vibrate while dining with us!