Curb Side  from our regular menu
Available Monday - Saturday
From 5:30pm-8:30pm, Starting at 5:00pm on weekends 404-231-1368
We recommend calling during the day to schedule pick up

We have Cocktails…. Missing your favorite cocktail? Negroni, Old Fashioned, Manhattan, Old 4th Mule?
We can make and serve in our sealed cups! Just open at home and pour over ice!

All wines under $200 are 40% off for Curbside only, wine list is under menu drop down tab

Corkage Policy Currently
Given the current state of affairs, we are not allowing outside bottles of wine to be brought in and opened.

A few extra special offerings for Curbside include:

<table>
<thead>
<tr>
<th>List</th>
<th>Special</th>
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</thead>
<tbody>
<tr>
<td>#310 17  Pinot Noir, <em>Elouan</em>, Oregon, Joseph Wagner <em>(makers of Caymus)</em></td>
<td>49.00 26.00</td>
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<tr>
<td>#354 18  Pinot Noir, Belle Glos <em>Las Alturas</em>, Santa Lucia, CA</td>
<td>69.00 45.00</td>
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<tr>
<td>#373 17  Cabernet Sauvignon, Beringer Estates, <em>Knights Valley</em>, Napa</td>
<td>49.00 27.00</td>
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<tr>
<td>17 Cabernet Sauvignon, <em>Quilt</em>, <em>(makers of Caymus)</em>, Napa, CA</td>
<td>96.00 45.00</td>
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<td>2018 Super Tuscan, Rèmole, Frescobaldi</td>
<td>45.00 19.00</td>
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<tr>
<td>#160 14 Brunello, Serbolino <em>Il Picchio</em> <em>(Magnum 1.5L =2 bottles)</em></td>
<td>196.00 99.00</td>
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Antipasti Freddi - Cold Appetizers

Bresaola Valtellinese
Air Dried Piemontese Beef Tenderloin with Arugula Salad, Black Olive Vinaigrette & Shaved Parmesan Cheese 13.95

*Carpaccio All’Italiana
Beef Tenderloin Carpaccio, Aged Manchego, Grilled Artichokes, Arugula, Black Truffle Dressing 13.95

Prosciutto di Parma con Melone
Shaved Prosciutto Ham with Fresh Melon, Mint, Aged Balsamic Glace 13.95

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, Aged Balsamic $15.95

Mozzarella di Buffala “Caprese”
Fresh Buffalo’s Milk Mozzarella, Vine Ripened Georgia Tomatoes, Ashland Farms Basil, EVOO, Aged Balsamic $15.95

Vitello Tonnato
Mediterranean Roasted Veal Loin with Celery Salad, Capers, Cherry Tomatoes & Tuna Sauce 12.95

Antipasti Caldi - Hot Appetizers

Calamari Fra Diavolo
Seared Calamari with Spicy Tomato Sauce 12.95

Portobello alla Griglia con Caprino
Grilled Portobello Mushrooms Topped with Goat Cheese, a Baby Spinach Salad & Roasted Pine Nuts 12.95

Cozze al Vino Bianco e Crema al Curry
Mussels Sautéed in White Wine, Garlic, Shallots & Curry Cream 13.95

Chiocciole Aglio Olio con Spinaci
Sautéed Snails in Butter, Garlic, Fresh Herbs and White Wine over Creamed Spinach 12.95

Le Insalate Verdi - Garden Greens

Arugula e Barbatiolo
Arugula, Roasted GA Beets, Shaved Fennel, Shredded Parm, EVOO, Aged Balsamic 11.95

Insalata Giulio Cesare
Caesar Salad …Romaine, Homemade Croutons, Parmesan, Traditional Dressing 9.95

Insalata La Grotta
Local, Organic Seasonal Greens with an Extra Virgin Olive Oil & Balsamic Vinaigrette 9.95

$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) 13.95 / Main (8 pieces) 24.95

Ravioloni con Caprino
Ravioli Stuffed with Goat Cheese, Apple & Celery with a Light Butter, Sun dried Tomato Sauce
Appetizer (4 Pieces) 11.95 / Main (7 Pieces) 20.95

Tortelloni Della Casa
Tortelloni Stuffed with Braised Onions, Cooked Prosciutto, Fresh Thyme & Mascarpone Cheese & served with a Fresh Oregano Tomato Sauce
Appetizer (4 Pieces) 11.95 / Main (7 Pieces) 20.95

Cappellini con Pancetta, Gamberetti, Olive Nere, Aglio, Pomodoro Fresco e Mascarpone
Cappellini Prepared with Pancetta, Shrimp, Calamata Olives, Garlic, Fresh Tomatoes & Mascarpone Cheese
Appetizer 10.95 / Main 21.95

**Penne Bolognese**
Penne with Our House Made Meat Sauce with Garlic, Herbs & Tomatoes
Appetizer 11.95 / Main 22.95

**Pappardelle Con Astice**
Pappardelle Ribbons with Lobster, Shallots, Rosemary & White Wine Cream Sauce
Appetizer 18.95 / Main 36.95

**Risotto di Funghi**
Slowly Cooked Arborio Rice with Wild Mushrooms, Parmeggiano Reggiano, White Truffle Oil
app 11.95 / main 22.95

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**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 26.95

**Gamberetti Fra Diavolo con Linguini Aglio Olio**
Sauté of Jumbo Mediterranean Shrimp with Spicy Tomato Sauce & Linguine tossed with Olive Oil & Fresh Garlic 27.95

**Sogliola di Dover alla Mugnaia**
Dover Sole Meuniere in a Lemon Butter Sauce *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 39.95

Scaloppine di Vitello Antonio
Veal Loin Scaloppine with Sautéed Shallots, Fresh Herbs, Sun Dried Tomatoes & Lemon Butter Sauce 28.95

Scaloppine di Vitello alla Grotta
Veal Loin Scaloppine with Wild Mushrooms, Creamy Marsala Wine Sauce 28.95

Petto di Pollo alla Parmiggiana
Chicken “Parmesan”… Lightly Breaded Chicken Breasts with Marinara and Melted Mozzarella With Linguini Marinara $23.95

*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 35.95

Filetto di Manzo alla Toscana
Fillet of Beef, Lightly Pounded & Breaded, Pan Sautéed Topped with Arugula, Tomatoes & Parmesan Cheese 28.95

*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 34.95

All meat and fish entrees are served with a variety of fresh, seasonal vegetables $2 split plate charges/ special orders & substitutions may incur additional charges

Contorni e Verdure - Side Plates and Vegetables

Side Plate of Pasta $6.95  Gluten Free Pasta $7.95
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 $6.95
Asparagus ($6.95), 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/guest.
Dolce Fine

Tiramisu
Our House Specialty….Layers of Mascarpone Cheese, Espresso, Lady Fingers, Amaretto Cookies, Marsala 7.95

Torta di Cioccolato Rustico
Rustic Piemontese Flourless Chocolate Torte Served Warm With a Scoop of Vanilla Bean Gelato 7.95

Frutta Fresca di Stagione
Fresh Seasonal Berries Including Blueberries, Blackberries, Raspberries, Strawberries and a Scoop of Vanilla Gelato (Soaked in Grand Marnier) 9.95

Piatto di Formagi Assortiti
Assorted Artisanal Cheese Plate 9.95