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

- **Chiocciole Aglio Olio con Spinacì**  
  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 Salcicce, Pomodoro Fresco e Broccoli
Orecchitte (little ears) with House-made Fennel Sausage,
Fresh Tomatoes, Broccoli, 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, Sauteed Spinach, Sauteed 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.