

Lunch Break At Grotto

Starters

Calamari: Roasted pepper tomato chipotle sauce /10

Grotto Greens: Sautéed escarole, prosciutto, hot peppers, garlic, toasted bread crumbs, parmesan cheese /10

Stuffed Long Hots: Andouille sausage, parmesan, & provolone cheese, prosciutto /10

Chefs Daily Inspired Risotto, Market Price

Turkey Dumpling Soup, cup/ 3, bowl/ 5

Butternut Squash Bisque, cup/ 3, bowl/ 5

Salads

Baby Greens: Baby field greens, toasted hazelnuts, applewood smoked bacon, bleu cheese, black currant merlot vinaigrette /8

Hearts of Romaine: Romaine hearts, shaved asiago, traditional Caesar dressing, herb crostini, crispy capers/8

Fall Harvest Salad: Baby greens, local apples, shaved fennel roasted butternut squash, apple cider vinaigrette/8

Antipasto: Artisan meats & cheeses, seasonal accoutrements /12

**Please alert server prior to ordering any food allergies*

Entrees

Chicken Florentine: Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce / 11

Braciole: Braised beef roulette, spinach, asiago, Cavatelli pasta / 13

Fall Gnocchi: Potato gnocchi, local farm fresh vegetables, sage brown butter / 11

Veal Milanese: Breaded veal scaloppini, pappardelle pasta, mushroom tomato demi-sauce / 13

Jail Island Salmon: Over house grains / 12

Sandwiches

Classic Turkey Club / 10

Fried Bologna: Housemade spicy mustard / 8

Open-Faced Short Rib / 11

Veal Milanese: Prosciutto and fontina cheese / 12

BLT: Bacon, lettuce, & tomato / 10

Italiano: Mixed Italian meats, roasted red peppers, provolone / 10

**Sandwiches served on double deli white bread with choice of side salad or French fries*