

Lunch Break At Grotto

Starters

Calamari Frites: Side diavolo sauce \$10

Warm Olives: Imported olives, savory herbs, shaved pecorino \$6

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

Hand Rolled Fried Meatballs: Signature recipe, house sauce \$9

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

Cheese Arancini: Over roasted red pepper coulis \$11

House Grains Chicken Soup: cup \$3, bowl \$5

Classic Greens & Beans: cup \$3, bowl \$5

ASK ABOUT OUR SOUP OF THE DAY: cup \$3, bowl \$5

Salads

Farmer's Market Salad: Heritage blend lettuce, farm fresh vegetables: Small \$5
Large \$9

Hearts of Romaine: Shaved asiago, Caesar dressing, herbed crostini, crispy capers
Small \$5
Large \$8

Wedge: Creamy and crumbly bleu, bacon, tomatoes, balsamic reduction \$9

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

Sandwiches

Grilled Chicken Sandwich: Pesto mayo, tomato, roasted red peppers \$11

BST: Bacon, spinach, tomato, light mayo, provolone cheese \$9

Grilled Cheese & Tomato: Cheddar and provolone \$8

Crab Cake Sandwich: Lettuce, tomato, cajun remoulade \$10

Open Faced Steak Sandwich: Seasoned and grilled, cheese garlic bread,
roasted red peppers, onion frizzles \$12

Build Your Own Burger: 8 oz. hand formed sirloin burger, lettuce, tomato \$9
Toppings \$1each

Available Toppings:

Bacon	Sauteed Onion
Cheddar	Sauteed Mushrooms
Provolone	Roasted Red Peppers
	Crumbly Bleu

**Sandwiches served with house made chips*

Entrees

Steak Riggies: Tenderloin tips, sautéed sweet onions, peppers & mushrooms,
cherry peppers, rigatoni, sweet & spicy blush sauce \$15

Black Pepper Fettuccini Puttunesca: Tomatoes, onions, capers, olives, anchovies \$12

Linguine- Red or White Clam Sauce: P.E.I. clams, garlic, white wine, fresh herbs \$13

Chicken Florentine: Grilled chicken, roasted red peppers, spinach,
pasta pillows, basil cream sauce \$12

Farmer's Market Pappardelle: Lightly sautéed fresh picked vegetables,
white wine butter lemon sauce \$12

Eggplant Parmesan: Hand breaded, traditional house sauce \$11

Garlic Shrimp: 3 Plump shrimp over house grains, fresh cucumber salad \$14

Meatballs and Pasta: Linguine or rigatoni, hand rolled meatballs, house sauce /11