



Starters

CALAMARI FRITES 10
Side diavolo sauce

WARM OLIVES 6
Imported olives, extra virgin olive oil,
savory herbs, shaved pecorino

HAND ROLLED FRIED MEATBALLS 9
Signature recipe, house sauce

STUFFED LONG HOTS 10
Andouille sausage, parmesan &
provolone cheese, prosciutto

GROTTO GREENS 10
Sautéed escarole, prosciutto, hot
peppers, garlic, toasted bread crumbs,
parmesan cheese

MARYLAND BLUE CRAB CAKES 14
Fresh lettuce greens, chipotle remoulade

LAMB POPS 10
Grilled lamb pops, rosemary tomato confit

CHEESE ARANCINI 11
Over roasted pepper coulis & basil pesto

GRILLED FLATBREAD MARGHERITA 10
Roma tomatoes, basil, fresh mozzarella

MAINE LITTLENECK CLAMS 12
Pancetta, garlic, roasted red peppers,
white wine garlic butter

CHEF'S DAILY RISOTTO
SMALL Market Price
ENTRÉE Market Price

CHEF'S DAILY INSPIRED SOUPS
Bowl 4

Salads

WEDGE
Creamy and crumbly bleu, tomatoes,
balsamic reduction

SMALL 5
LARGE 8

SPINACH SALAD 9
Warm bacon vinaigrette, goat cheese, red
onion, mushrooms, roma tomatoes

HEARTS OF ROMAINE
Romaine hearts, shaved asiago, traditional
Caesar dressing, crispy capers, herbed crostini

SMALL 5
LARGE 8

WINTER SALAD
Mixed greens, roasted red peppers,
artichokes, plum tomatoes, house
balsamic dressing

SMALL 5
LARGE 9

****Please alert server to any and all food allergies.****

VEAL & LOBSTER 30

Pan roasted veal tenderloin, lobster ragout,
herb & cheese mashed potatoes,
seasonal vegetables

HANGER STEAK 27

Herb & cheese mashed potatoes,
fresh vegetables, sweet onion demi

FILET MIGNON 29

herb & cheese mashed potatoes, seasonal
vegetables, sauce Bordelaise

AHI TUNA 26

Pan seared, crispy gnocchi, artichokes, olives,
roasted red peppers, wilted spinach

GEORGES BANK SCALLOPS Market Price

Seared scallops, sage butternut squash
risotto, blue crab buerre blanc

BRAISED SHORT RIB 25

Over short rib ravioli, wild mushroom
sauce, herb crème fraiche

LAMB CHOPS 26

Dijon herb crusted New Zealand lamb chops,
roasted red bliss potatoes,
seasonal vegetables

WILD BOAR OSSO BUCCO 30

Gnocchi, roasted heirloom carrots, pan jus

DUCK BREAST 28

Pan Seared, crispy gnocchi, duck confit,
chorizo, butternut squash, maple
balsamic gastrique

ASIAGO CHICKEN 20

Crispy chicken cutlet, roasted red bliss
potatoes, seasonal vegetables

STEAK RIGGIES 28

Tenderloin tips, sautéed sweet onions, peppers & mushrooms,
cherry peppers, rigatoni, sweet & spicy blush sauce

VEAL SCALLOPINI & SHRIMP 28

Over linguine tossed in a shrimp saltimbocca cream sauce with roasted red peppers

SHRIMP SCAMPI 22

Lightly sautéed shrimp with garlic, white wine butter sauce, roasted red peppers,
fresh basil and linguine

LINGUINE - RED or WHITE CLAM SAUCE 20

P.E.I. clams, garlic, white wine, fresh herbs

LOBSTER RAVIOLI 24

Lobster and ricotta filled ravioli, pink sherry cream sauce

SEAFOOD FRA DIAVOLO 26

Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

FARMER'S MARKET PASTA 18

Fresh picked vegetables lightly sautéed, white wine butter lemon sauce

CHICKEN FLORENTINE 19

Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

Gluten free pasta available