



## Starters

### **CALAMARI FRITES 10**

Sweet chili relish

### **WARM OLIVES 7**

Imported olives, extra virgin olive oil, savory herbs, shaved pecorino

### **HAND ROLLED MEATBALLS 9**

Our signature meatballs with herbed ricotta cheese

### **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

### **STUFFED SHRIMP 13**

4 jumbo shrimp stuffed with lump crab, sweet herb butter sauce

### **COLD WATER CLAMS 12**

Pancetta, garlic, roasted red peppers, white wine garlic butter, grilled bread

## Salads

### **WEDGE**

Creamy and crumbly bleu, tomatoes, bacon, balsamic reduction

**SMALL 5**

**LARGE 8**

### **FEEL GOOD FALL SALAD 9**

Heritage lettuce blend, chopped apples, candied pecans, raisins, roasted red peppers, shaved parmesan, house balsamic dressing

### **HEARTS OF ROMAINE**

Romaine hearts, shaved asiago, traditional Caesar dressing, crispy capers

**SMALL 5**

**LARGE 8**

### **HOUSE SALAD**

Mixed green lettuce, artichokes, tomatoes, carrot, radish, house balsamic dressing

**SMALL 5**

**LARGE 8**

### **TURN YOUR SALAD INTO A LEAN & GREEN MEAL BY ADDING:**

**CHICKEN 7**

**SHRIMP 9**

**SALMON 12**

**Large groups of 10 or more:  
A 20% gratuity will be added  
to the check**

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

**PARMESAN HERB CRUSTED MAHI MAHI 23**  
Creamy couscous risotto & roasted vegetables

**SEAFOOD FRA DIAVOLO 26**  
Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

**GEORGES BANK SCALLOPS Market Price**  
Seared scallops, fall vegetable risotto, fresh herb buerre blanc

**GRILLED SALMON 22**  
Creamy couscous risotto, roasted vegetables, citrus honey butter

**CHICKEN FRANCAISE 19**  
Herb & cheese mashed potatoes, roasted vegetables

**SLOW BRAISED BEEF SHORT RIBS 24**  
Herb & cheese mashed potatoes, fresh vegetable

**LINGUINE WITH  
RED or WHITE CLAM SAUCE 20**  
Cold water clams, garlic, white wine, fresh herbs

**CAVATELLI & BROCCOLI 18**  
Cavatelli, fresh broccoli florets, mushrooms, garlic oil

**EGGPLANT PARMESAN 18**  
Fresh hand breaded eggplant, Italian cheeses and rigatoni pasta

**BUTTERNUT SQUASH RAVIOLI 22**  
Wild mushrooms, spinach, sage brown butter

**GRILLED FILET MIGNON 29**  
Herb & cheese mashed potatoes, roasted vegetables, sauce Bordelaise

**STEAK & POTATOES 22**  
Grilled flatiron steak, herb & cheese mashed potatoes, roasted vegetables, herb garlic butter

**VEAL SCALLOPINI & SHRIMP 27**  
Over linguine tossed in a saltimbocca cream sauce with roasted red peppers

**SHRIMP SCAMPI 22**  
Shrimp, white wine butter sauce, roasted red peppers, basil, linguine

**CHICKEN PARMESAN 19**  
A classic combination of juicy chicken, Italian cheeses and rigatoni pasta

**STEAK RIGGIES 26**  
Tenderloin tips, sautéed sweet onions, peppers & mushrooms, cherry peppers, rigatoni, sweet & spicy blush sauce

**CHICKEN FLORENTINE 20**  
Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

**CHEF COATES' AWARD WINNING  
CHICKEN RIGGIES 20**  
Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine

**PAPPARDELLE BOLOGNESE 20**  
Slow cooked beef short rib, carrots, onions, red wine, tomato sauce