



## 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 SALAD 14**

Mixed greens, chopped pears, fennel, chick peas, candied pecans, grape tomatoes, cucumbers, house vanilla bean vinaigrette

### **HEARTS OF ROMAINE**

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

**SMALL 5**

**LARGE 8**

### **HOUSE SALAD**

Mixed green lettuce, artichokes, tomatoes, carrot, 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 & fresh  
vegetables

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

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

**GRILLED SALMON 22**  
Over parpadelle with mixed vegetables,  
sherry creme sauce

**CHICKEN FRANCAISE 19**  
Herb & cheese mashed potatoes,  
fresh 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

**PARMESAN**  
Fresh hand breaded, Italian cheeses and  
rigatoni pasta

**EGGPLANT 18**

**CHICKEN 19**

**VEAL 21**

**GRILLED FILET MIGNON Market Price**  
Herb & cheese mashed potatoes, fresh  
vegetables, sauce Bordelaise

**STEAK & POTATOES Market Price**  
Grilled flatiron steak, herb & cheese  
mashed potatoes, fresh vegetables,  
sauce Bordelaise

**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

**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

**LOBSTER RAVIOLI 24**  
Blistered tomatoes, fennel  
Sherry creme sauce