



Starters

CALAMARI FRITES 12

Panko dusted, sweet chili relish

NOSHERY BOARD 16

(Gabagool & Soopersahd), sharp provolone, Mediterranean olives, roasted red peppers

HAND ROLLED MEATBALLS 9

Our signature meatballs with herbed ricotta cheese

STUFFED LONG HOTS 10

Chorizo & Italian sausage, parmesan & provolone cheese, prosciutto

GROTTO GREENS 12

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

MARYLAND BLUE CRAB CAKES 14

Fresh lettuce greens, chipotle remoulade

STUFFED SHRIMP 14

Jumbo shrimp stuffed with lump crab, sweet herb butter sauce

COLD WATER CLAMS 13

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

Soup

Chef's Daily Soup

Salads

WEDGE 8

Creamy and crumbly bleu, tomatoes, bacon, balsamic reduction

HARVEST SALAD 14

Fresh greens, crisp fruit, smoky bacon, tangy feta, sweet sticky cider dressing

HEARTS OF ROMAINE

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

SMALL 5

LARGE 8

HOUSE SALAD

Mixed green lettuce, 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

STEAK 14

Due to the rapid increase of costs related to accepting credit/debit cards, menu prices are listed at a cash discount price. If a credit/debit card is used, a 3% surcharge will be added to your bill.

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

PARMESAN HERB CRUSTED MAHI MAHI 23
Creamy couscous risotto & fresh vegetables

SEAFOOD FRA DIAVOLO 27
Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

GEORGES BANK SCALLOPS Market Price
Seared scallops, English pea & blue crab risotto, fresh herb buerre blanc

GRILLED SALMON 22
Over pappardelle 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 20
Cavatelli, fresh broccoli florets, wild mushroom mix, garlic oil

WILD MUSHROOM RISOTTO 20
English peas, thyme, Reggiano cheese, baby bella/woodear/shitake mushrooms

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

PORK VOLCANO 24
Braised pork shank, buttered spaetzle, carrots, braising jus

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 25
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
Maine lobster stuffed ravioli, blistered tomatoes, fennel, Sherry creme sauce



GROTTO-TO-GO
FAMILY STYLE PACKS

TAKE AWAY ONLY
SERVED WITH HOUSE SALAD
AND FRESH WARM BREAD

CHOOSE FROM:

CHICKEN PARMESAN

CHICKEN FLORENTINE

EGGPLANT PARMESAN

CHEFS AWARD WINNING
CHICKEN RIGGIES

FOR 2: \$26

FOR 4: \$52



FULL MENU
ALSO AVAILABLE

DUE TO THE RAPID INCREASE OF COSTS RELATED TO ACCEPTING
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IF A CREDIT/DEBIT CARD IS USED, A 3% SURCHARGE WILL BE ADDED TO YOUR BILL.