



~Starters~

CHEF'S DAILY SOUP

***TOSSED SALAD 7**

Heritage lettuce blend, tomatoes, roasted reds, artichoke hearts, black olives, house balsamic

***BURRATA & PROSCIUTTO 13**

Creamy burrata, salty prosciutto, peppery arugula, aged balsamic

***STUFFED LONG HOTS 10**

Chorizo & Italian sausage, parmesan & provolone cheese, prosciutto

CALAMARI FRITES 12

Panko dusted, sweet chili relish

GROTTO GREENS 12

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

GREENS & BEANS

White beans, escarole, house stock, bacon, garlic, parmesan cheese

***WARM OLIVES 7**

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

ARANCINI DI ROSO 11

Risotto, fresh mozzarella, peas, tomato sauce

HAND ROLLED MEATBALLS 9

Our signature meatballs with herbed ricotta cheese

***LAMB POPS 16**

Mushroom demi, fresh mint

COLD WATER CLAMS 15

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

***GLUTEN FREE OPTIONS**

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

As we try to provide the best service to our customers, please understand that separate checks for parties larger than 8 are discouraged

Menu prices are listed at a cash discount price.
If a credit card is used, a 3% transaction adjustment will be added to your bill.



~ENTREES~

SEAFOOD FRA DIAVOLO 28

Shrimp, scallops, clams, spicy tomato sauce, fettuccini

PAN SEARED HALIBUT Market Price

Butternut squash risotto, sweet herb buerre blanc

***GEORGES BANK SCALLOPS Market Price**

Seared scallops, sweet pea & edamame risotto, citrus dill buerre blanc

***BOURBON GLAZED SALMON 23**

Creamy couscous risotto, roasted vegetables

***LINGUINE WITH**

RED or WHITE CLAM SAUCE 24

Cold water clams, garlic, white wine, fresh herbs

CHEF COATES' AWARD WINNING CHICKEN RIGGIES 21

Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine

CHICKEN FLORENTINE 21

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

CHICKEN FRANCAISE 21

Lemon butter white wine sauce, linguini, roasted vegetables

PARMESAN

Fresh hand breaded, Italian cheeses and rigatoni pasta

EGGPLANT 19

CHICKEN 21

VEAL 25

VEGAN BY MACKENZIE 20

Linguini, roasted vegetables, garlic white wine, olive oil

***TWIN FILETS 31**

Pan seared in herb garlic butter, blistered green beans, smashed potatoes, mushroom demi glace

***GRILLED PRIME SIRLOIN 29**

Herb & cheese smashed potatoes, roasted vegetables, choice of sauce Bordelaise or herb garlic butter

***PORK OSO BUCO 25**

Gnocchi, pan jus, roasted vegetables

***SLOW BRAISED BEEF SHORT RIBS 25**

Herb & cheese smashed potatoes, roasted vegetable

VEAL SCALLOPINI & SHRIMP 30

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

SHRIMP SCAMPI 24

Shrimp, white wine butter sauce, roasted red peppers, basil, linguine

CRISPY MILANESE

Creamy couscous risotto, tomato arugula salad, white balsamic vinaigrette

CHICKEN 23

VEAL 25

MARSALA

Rich Marsala wine sauce with mushrooms, herb & cheese smashed potatoes, roasted vegetables

CHICKEN 21

VEAL 25

PAPPARDELLE BOLOGNESE 24

Slow cooked beef short rib, carrots, onions, red wine, tomato sauce

TRUFFLE MUSHROOM RAVIOLI 24

Brown butter, spinach, wild mushrooms

*GLUTEN FREE OPTIONS