



**~Starters~**

**CHEF'S DAILY SOUP**

**A GROTTO FAVORITE 12**

Italian salami, provolone, olives, pepperoncinis, baby lettuce, olive oil

**\*SUMMER BREEZE SALAD 10**

Baby lettuce, shaved fennel, strawberries, dried cranberries, pecans, vanilla bean vinaigrette

**\*ICEBERG WEDGE 8**

Creamy and crumbly bleu, tomatoes, bacon, balsamic reduction

**\*HEARTS OF ROMAINE 7**

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

**CALAMARI STEAK 12**

Panko dusted, sweet chili relish

**\*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

**HAND ROLLED MEATBALLS 9**

Our signature meatballs with herbed ricotta cheese

**MARYLAND BLUE CRAB CAKES 14**

Fresh lettuce greens, chipotle remoulade

**\*WARM OLIVES 7**

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

**STUFFED SHRIMP 14**

Jumbo shrimp stuffed with lump crab, sweet herb butter sauce

**\*COLD WATER CLAMS 15**

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

**\*\*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 6 are discouraged**

**\*GLUTEN FREE OPTIONS**

## ~ENTREES~

### SEAFOOD FRA DIAVOLO 30

Shrimp, scallops, clams, spicy tomato sauce, linguine

### GEORGES BANK SCALLOPS Market Price

Brown butter pan seared scallops, champagne risotto

### ORANGE HONEY GLAZED SALMON 27

Couscous risotto, roasted vegetables

### \*LINGUINE WITH

#### RED or WHITE CLAM SAUCE 26

Cold water clams, garlic, white wine, fresh herbs

#### BUCATINI BOLOGNESE 25

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

#### SACCHETTI CARBONARA 24

Four cheese pasta purses, pancetta, Romano cheese, egg, black pepper

#### CRISPY MILANESE

Creamy couscous risotto, tomato arugula salad, vanilla bean vinaigrette

#### CHICKEN 24

#### VEAL 26

#### PARMESAN

Fresh hand breaded, Italian cheeses and rigatoni pasta

#### EGGPLANT 20

#### CHICKEN 23

#### VEAL 26

#### CAVATELLI & BROCCOLI 21

Cavatelli, fresh broccoli florets, wild mushroom mix, garlic oil

### \*GRILLED ANGUS NY STRIP 32

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

### \*GRILLED HANGER STEAK 30

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

### GRILLED PORK DELMONICO 27

Roasted vegetables, herb & cheese smashed potatoes, sauce Bordelaise

### \*SLOW BRAISED BEEF SHORT RIBS 27

Herb & cheese smashed potatoes, roasted vegetable

### VEAL SALTIMBOCCA 30

Fontina cheese, prosciutto, butter, sage, white wine, topped with 2 jumbo shrimp atop bucatini pasta

### STEAK RIGGIES 28

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

### CHICKEN FRANCAISE 24

Lemon butter white wine sauce, linguini, roasted vegetables

### MARSALA

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

#### CHICKEN 24

#### VEAL 26

### MARSCAPONE LOBSTER RAVIOLI 27

Lobster meat, blistered tomatoes, Sherry cream sauce

## FRIDAY & SATURDAY FEATURE

### HADDOCK EN PAPILOTE

Ruby red rice, julienne squash, carrots & zucchini, asparagus, tomatoes, butter and lemon in parchment

## ~ENTRÉE SIDES~

### Chef's Risotto 5

### Roasted Vegetables 4

### Herb & Cheese Smashed potatoes 4

### Additional Basket of Bread 1.75

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