



~Starters~

CHEF'S DAILY SOUP

BURRATA SALAD 12

Mixed lettuces, tomato medley,
balsamic glaze

SUMMER BREEZE SALAD 10

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

***ICEBERG WEDGE 10**

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

CHICKEN FLORENTINE 24

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

“NOT YOUR AVERAGE”

CHICKEN RIGGIES 24

Sundried tomatoes, peppadew peppers, garlic, pan seared chicken, white wine, butter

CRISPY MILANESE

Creamy couscous risotto, tomato arugula salad, vanilla bean vinaigrette

CHICKEN 24

VEAL 28

CHICKEN FRANCAISE 24

Lemon butter white wine sauce, linguini, roasted vegetables

PARMESAN

Fresh hand breaded, Italian cheeses and rigatoni pasta

EGGPLANT 20

CHICKEN 23

VEAL 28

*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 31

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

CREAMY GARLIC TUSCAN SHRIMP 28

Pan seared, garlic white wine sauce, Baby spinach, sun dried tomatoes and bucatini pasta

STEAK RIGGIES 28

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

MARSALA

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

CHICKEN 24

VEAL 28

GRANDE RAVIOLIS 24

Served with hot Italian sausage and hand rolled meatball in our traditional house sauce

~ENTRÉE SIDES~

Chef's Risotto 5

Roasted Vegetables 4

Herb & Cheese Smashed potatoes 4

Additional Basket of Bread 1.75

*GLUTEN FREE OPTIONS