



~Starters~

CHEF'S DAILY SOUP

ANTIPASTO 12

Mixed lettuce, marinated cherry tomatoes, olives, Italian salami, sharp provolone, pepperoncini, burrata cheese, house made balsamic dressing

***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

***WARM OLIVES 7**

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

SHRIMP COCKTAIL 14

4 Jumbo shrimp, seafood sauce, Salt & pepper rimmed glass, olives and lemon

***COLD WATER CLAMS 16**

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

PEI MUSSELS 14

In a fennel tarragon tomato broth

****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, mussels, 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

PAPPARDELLE 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

PORK VOLCANO 27
Braised pork shank, brown butter gnocchi,
local seasonal vegetables, braising jus

***SLOW BRAISED BEEF SHORT RIBS 27**
Herb & cheese smashed potatoes,
roasted vegetable

VEAL SALTIMBOCCA 32
Fontina cheese, prosciutto, butter, sage,
white wine, topped with 2 jumbo shrimp
atop linguini pasta

CREAMY GARLIC TUSCAN SHRIMP 28
Pan seared, garlic white wine sauce,
Baby spinach, sun dried tomatoes
and linguini 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

BUTTERNUT SQUASH RAVIOLI 25
Roasted pear brandy creme, dried
cranberries, broccolini, sweet &
spicy pecans

~ENTRÉE SIDES~

Chef's Risotto 5

Roasted Vegetables 4

Herb & Cheese Smashed potatoes 4

Additional Basket of Bread 1.75

***GLUTEN FREE OPTIONS**