



Prime Steaks Chops Pastas

Dinner Menu

Appetizers

Oysters on the Half Shell.....	Each.....	3.00
Bruschetta Toscana (6) <i>Tomatoes, Fresh Basil, Balsamic & Olive Oil.....</i>		9.00
Italian Sausage & Peppers (4).....		9.25
Stuffed Mushroom Caps (4) <i>Spinach, Crabmeat & Special Seasonings.....</i>		11.00
Fried or Grilled Calamari.....		12.25
Wings Oreganato (12).....		12.95
Crab Cake <i>Pan Seared Lump Crab with Spicy Mayonnaise Sauce.....</i>		14.25
Baked Clams <i>With Grotto's Special Stuffing</i>	Half Dozen.....	8.00
	Dozen.....	16.00
Jumbo Shrimp Cocktail (5) <i>Horseradish & Cocktail Sauce.....</i>	Order 19.00	Each.....
		4.00

Soups & Salads

Minestrone Soup	Cup.....	4.00	Bowl.....	6.00
House Salad <i>Mixed Greens, Tomatoes, Onions, Carrots, Garbanzo Beans, Cucumbers, with House Dressing.....</i>				6.00
The Wedge <i>Iceberg Lettuce with Tomatoes, Bacon Bits with Bleu Cheese Dressing.....</i>				7.00
Caesar Salad <i>Romaine Lettuce Tossed with Toasted Croutons, Parmesan Cheese & Anchovies.....</i>		8.25		
	<i>With Chicken.....</i>	Add 4.00	<i>With Steak.....</i>	Add 7.00
Lolita Baby Greens <i>Pears, Apples, Gorgonzola, Caramelized Walnuts with Raspberry Vinaigrette.....</i>				9.00
Caprese Salad <i>Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil with Balsamic Vinaigrette.....</i>				9.00
Grotto Chopped Salad <i>Mixed Greens, Tri-color Peppers, Avocado, Artichoke Hearts, Carrots, Celery, with House Dressing.....</i>				10.25
Grotto's Steak Salad <i>Romaine with Tomatoes, Artichokes, Cucumbers, Hearts of Palm, & Avocado, Tossed in a BBQ Ranch Dressing.....</i>				15.50
Seafood Salad <i>Calamari, Octopus, Shrimp, Scallops & Sipia with Lemon, Garlic, Tomatoes & Olive Oil.....</i>				16.50

Pastas

Penne Al Pesto Rosso <i>Sun-Dried Tomatoes, Garlic, & Olive Oil Served with Toasted Pinenuts.....</i>	18.00
Cavatelli or 8 Finger Cavatelli <i>In a Rich Creamy Vodka Sauce.....</i>	18.00
	2.00 Extra for 8 Finger Cavatelli
Tortiglioni Con Broccoli E Salsiccia <i>Tortiglioni with Broccoli & Italian Sausage in a Rich Tomato Basil Sauce.....</i>	18.50
Penne Rigate Alla Norma <i>Eggplant, Onions, Tomatoes, Garlic, Basil & Topped with Dry Ricotta.....</i>	18.50
Farfalle Fantasia <i>Prosciutto, Butter, & Black Olives Served in a White Wine & Creamy Tomato Basil Sauce.....</i>	18.50
Buscatini Alla Amatriciana <i>Pancetta, Tomatoes, Garlic, & Basil Topped with Pecorina Romano.....</i>	18.50
Orchietti with Pesto & Chicken <i>Made with Sun-Dried Tomatoes, Toasted Pinenuts, & Ricotta Salata.....</i>	18.50
Fettuccini Alfredo <i>Rich Creamy Sauce with Parmigian Cheese.....</i>	20.00
Carbonara Spaghetti <i>Rich Creamy Sauce with Parmigian Cheese, Pancetta & Green Peas.....</i>	20.00
Linguine with Clams <i>Choice of Red or White Sauce.....</i>	21.00
Capellini with Shrimp Marinara <i>Includes 5 Jumbo Shrimp, Sautéed with Garlic, White Wine in a Rich Marinara Sauce.....</i>	26.00

18% Gratuity will be added to Parties of 6 or more.

Steaks & Chops

*No Substitutions

All Entrees come with choice of Cup of Minestrone Soup or House Salad with House Dressing

Italian Style Pork Chops <i>Center Cut with Vinegar Peppers & Potatoes.....</i>	25.75
Filet Mignon 9 oz.....	33.00
Filet Mignon 13 oz.....	39.75
Kansas City Strip (Bone in Strip Steak) 18 oz.....	41.50
New York Strip Steak 14 oz.....	41.50
Bone In Filet Mignon 16 oz.....	42.50
Cowboy (Bone in Rib Eye) 20 oz.....	43.50

Any Steak can be prepared Italian, Vesuvio or Peppercorn Style, or a Bleu Cheese Crust for 3.00

Grotto Specialties

Lamb Chops Oreganato Style <i>Olive Oil & Lemon.....</i>	Each 17.00
Eggplant Parmigiana <i>Slices of Eggplant Lightly Breaded, Dusted with Romano & Parmigian Cheese, Baked with Tomato Basil Sauce, Topped with Mozzarella & Served Over Angel Hair Pasta.....</i>	17.75
Italian Sausage & Peppers <i>Homemade Italian Sausage Served with Marinated Roasted Peppers.....</i>	18.75
Chicken Oreganato <i>Quartered Chicken served on the Bone, Broiled Crispy with Olive Oil, Oregano & Lemon.....</i>	19.75
Grotto's Famous Chicken Vesuvio <i>Half Chicken, Garlic, Olive Oil, White Wine, Special Seasonings, Peas & Potato Wedges Bone In.....</i>	21.00
	<i>Boneless.....</i> 22.00
Veal Osso Bucco <i>Slowly Braised Veal Shank on a Bed of Wild Mushroom Risotto.....</i>	44.00
Veal Chop Sicilian Style <i>Breaded, Topped with Tomatoes & Basil Served with Balsamic Glaze.....</i>	38.25

Poultry & Veal

Chicken Breast <i>Prepared Marsala Style: Rich Marsala Sauce with Mushrooms. Served Over Angel Hair Pasta.....</i>	19.75
<i>Limone Style: Lightly Dusted with Flour, Sautéed in Butter & Lemon. Served Over Angel Hair Pasta.....</i>	19.75
<i>Parmigiana Style: Romano & Parmesan Cheeses Baked with Tomato Basil Sauce & Topped with Mozzarella. Served Over Angel Hair Pasta.....</i>	19.75
<i>Piccata Style: Lightly Breaded Sliced Chicken, Sautéed in Butter & Lemon, Topped with Toasted Pinenuts. Served Over Angel Hair Pasta.....</i>	19.75
Veal Scaloppini <i>Prepared Marsala, Piccata, Limone, or Parmigiana Over Angel Hair Pasta.....</i>	24.75

*No Substitutions on Grotto Specialties

Seafood

Grilled Lake Superior Whitefish <i>Lemon, Butter, Capers, & Mixed Vegetables.....</i>	23.50
Jumbo Shrimp Scampi <i>Sautéed in Butter, Garlic & Lemon. Over Capellini.....</i>	26.00
Broiled Salmon <i>Served with Mixed Baby Greens, Topped with Balsamic Glaze.....</i>	26.50
Italian Style Salmon <i>Sautéed with Red & Yellow Peppers & Potato Wedges.....</i>	27.75
Alaskan King Crab Legs <i>Steamed or Grilled Served with Drawn Butter</i>	
<i>1/2 lb.....</i>	Market Price
<i>1 1/4 lb.....</i>	Market Price

Side Dishes

Meatballs (2).....	4.00	Pasta.....	5.00
Sausage (2).....	4.00	Sautéed Spinach.....	6.00
Baked Idaho Potato.....	5.00	Sautéed Broccoli.....	6.00
Garlic Mashed Potatoes.....	5.00	Sautéed Mushrooms.....	6.00
Lyonnais Potatoes.....	5.00	Grotto's Creamed Corn.....	6.00
Vesuvio Potatoes.....	5.00	Creamed Spinach.....	7.00
Fries.....	5.00	Asparagus.....	8.00

Underground Parking

We Serve USDA Prime Aged Beef.
Aged a Minimum of 35 Days.