



Prime Steaks Chops Pastas

Lunch Menu

Appetizers

Bruschetta Toscana <i>Tomatoes, Fresh Basil, Balsamic & Olive Oil.....</i>	8.00
Italian Sausage & Peppers.....	8.00
Fried or Grilled Calamari.....	11.00
Wings Oreganato.....	12.95
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>				5.00
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 Add 4.00</i>			<i>With Steak Add 7.00</i>	
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>		8.00		
Grotto Chopped Salad <i>Mixed Greens, Tri-color Peppers, Avocado, Artichoke Hearts, Carrots, Celery, with House Dressing.....</i>		10.25		
Cobb Salad <i>Mixed Greens, Avocado, Tomato, Gorgonzola, Hard Boiled Egg, Bacon, House Dressing Vinaigrette.....</i>		11.00		
Grotto's Steak Salad <i>Romaine with Tomatoes, Artichokes, Cucumbers, Hearts of Palm, & Avocado, tossed in a BBQ Ranch Dressing.....</i>		15.50		

Homemade Mini Pizzas (Small 8")

Cheese 8.00 - Sausage 9.00 - Pepperoni 9.00
Sausage & Pepperoni 10.00 - Margherita 10.00

Grotto Specialties

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>	11.50
Chicken Breast <i>Prepared Marsala Style: Rich Marsala Sauce with Mushrooms. Served Over Angel Hair Pasta.....</i>	11.50
Limone Style: Lightly Dusted with Flour, Sautéed in Butter & Lemon. Served Over Angel Hair Pasta.....	11.50
Parmigiana Style: Romano & Parmesan Cheeses, Baked with Tomato Basil Sauce & Topped with Mozzarella. Served Over Angel Hair Pasta.....	11.50
Piccata Style: Lightly Breaded Sliced Chicken, Sautéed in Butter & Lemon, Topped with Toasted Pinenuts. Served Over Angel Hair Pasta.....	11.75
Grotto's Famous Chicken Vesuvio <i>Garlic, Olive Oil, White Wine, Special Seasonings, Peas & Potato Wedges Boneless.....</i>	12.75
Grilled Lake Superior White Fish <i>Lemon, Butter, Capers, & Mixed Vegetables.....</i>	14.25
Grilled Salmon <i>Mixed Baby Greens & Balsamic Glaze.....</i>	14.00
Italian Style Salmon <i>Sautéed with Red & Yellow Peppers & Potato Wedges.....</i>	15.00

*No Substitutions on Grotto Specialties.

Sandwiches

Served with Fries, Coleslaw, & Pickle

Italian Sub <i>Assorted Italian Meats, Provolone Cheese, Italian Dressing on Italian Bread.....</i>	10.25
Grilled Vegetable Sandwich <i>Eggplant, Squash, Roasted Red Peppers, Portabella Mushrooms & Multigrain Bread.....</i>	10.25
Grilled Chicken Sandwich <i>Lettuce, Tomatoes, Roasted Red Peppers, Spicy Mayonnaise on Ciabatta Bread.....</i>	10.25
Chicken Parmesan Sliders <i>Three Breaded Chicken Breasts, Topped with Marinara & Mozzarella.....</i>	11.25
Grotto Charbroiled Burger <i>Served with Lettuce, Tomatoes & Onions.....</i>	12.25
Grotto Steak Sandwich <i>Grilled Onions on French Bread.....</i>	14.25
Crab Cake Sandwich <i>Spiced Mayonnaise, Lettuce, Tomatoes, & Crispy Onions on Brioche Bread.....</i>	14.25
Filet Mignon Sliders <i>Served with Spicy Horseradish Sauce.....</i>	15.00

Pastas

Penne Al Pesto Rosso <i>Sun-Dried Tomatoes, Garlic, & Olive Oil Served with Toasted Pinenuts.....</i>	12.00
Tortiglioni Con Broccoli E Salsiccia <i>Tortiglioni with Broccoli & Italian Sausage in a Rich Tomato Basil Sauce.....</i>	12.00
Penne Rigate Alla Norma <i>Eggplant, Onions, Tomatoes, Garlic, Basil & Topped with Dry Ricotta.....</i>	12.00
Farfalle Fantasia <i>Prosciutto, Butter, & Black Olives Served in a White Wine & Creamy Tomato Basil Sauce.....</i>	12.00
Buscatini Alla Amatriciana <i>Pancetta, Tomatoes, Garlic, & Basil Topped with Pecorina Romano.....</i>	12.00
Orchietti with Pesto & Chicken <i>Made with Sun-Dried Tomatoes, Toasted Pinenuts, & Ricotta Salata.....</i>	12.00
Cavatelli or 8 Finger Cavatelli <i>In a Rich Creamy Vodka Sauce.....</i>	15.00
Fettuccini Alfredo <i>Rich Creamy Sauce with Parmigian Cheese.....</i>	15.00
Carbonara Spaghetti <i>Rich Creamy Sauce with Parmigian Cheese, Pancetta & Green Peas.....</i>	15.00
Linguine with Clams <i>Choice of Red or White Sauce.....</i>	18.00
Capellini with Shrimp Marinara <i>Includes Shrimp, Sautéed with Garlic, White Wine in a Rich Marinara Sauce.....</i>	19.00
Cheese Ravioli.....	12.00

Steaks

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

Petite Filet Mignon 8 oz.....	26.00
New York Strip Steak 10 oz.....	24.00
Rib Eye Steak 10 oz.....	24.00
Pork Chop 9 oz.....	14.00

Steak Entrees include Mashed Potatoes & Vegetable Medley

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
Lyonnise Potatoes.....	5.00	Grotto's Creamed Corn.....	6.00
Vesuvio Potatoes.....	5.00	Creamed Spinach.....	7.00
Fries.....	5.00	Asparagus.....	8.00

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

Underground Parking

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