

## LA GROTTA RAVINIA

### **PICCOLO PIATTI / SMALL PLATES**

ANTIPASTO Parma Prosciutto, Sopresata, Fresh Mozzarella, Peppers & Vegetables 11.95

FONTINA FRITTI Fried Fontina with House Made Marinara and Goat Cheese 8.95

AVOCADO CON GAMBERETTI Avocado & Shrimp in Lemon Basil Vinaigrette 10.95

CARPACCIO DI MANZO \* Beef Carpaccio, Arugula, Grana Podano & EVOO. 11.95

CALAMARI FRITTI Fried Calamari, Tomato Caper Dip & Aioli 10.95

CAPRESE Fresh Mozzarella, Ripe Tomato, Asparagus, Peppers & Basil EVOO. 9.95

SCHIACCIATINA Grilled Flatbread, Smoked Salmon, Mascarpone, Capers & Onion 12.95

BRUSCHETTA Fresh Mozzarella & Contadina Relish on Crisp Ciabatta 9.50

PORTABELLO GRIGLIATA Grilled Portabello, Grana Glazed Tomato, Spinach, Balsamic & Truffle Oil 10.95

### **INSALATA e ZUPPE / SALADS & SOUP**

INSALATA LA GROTTA Mixed Field Greens, Ripe Tomato ,Balsamic Vinaigrette 6.95

INSALATA DI CESARE\* Crisp Romaine, Homemade Croutons & Traditional Dressing 8.95

INSALATA DI ARUGULA Arugula, Roast Beets, Balsamic & Goat Cheese 8.95

INSALATA DI ROMAINE Creamy basil Roast Pepper Dressing & Gorgonzola 8.95

ZUPPA del GIORNO Our Freshly Made Soup for this evening 8.95

### **ENTREE SALADS**

CHICKEN CEASAR Grilled Chicken, Romaine, Parmasen & Tomatoes 15.95

POLLO alla MILANESE Classic Chicken Cutlet, Arugula & Tomato Salad 16.95

SALMON SALAD Petite Salmon, Field Greens, Zucchini & Vinaigrette 17.95

## **PASTA e RISOTTO**

FETTUCCINE ALFREDO Traditional Cream, Butter & Parmesan Cheese 16.95

LASAGNE alla CASALINGA Classic Meat & Ricotta Baked Pasta Layers 16.95

PENNE con SALSICCE Italian Sausage, Peppers, Onions & Marinara 18.95

LINGUINI FRUTTI d' MARE Shrimp, Scallops, Marinara & Scampi Butter 23.95

FETTUCCINE con POLLO Pan Roasted Chicken Breast, Sundried Tomatoes, Rich Chicken Broth, Goat Cheese, Spinach & a few Red Chili Flakes 19.95

SPAGHETTINI BOLOGNESE House Beef Ragu, Shiitakes, Peas & Cream 18.95

CAPPELLINI con SCAMPI Shrimp, Pancetta, Marinara & Mascarpone 21.95

RISOTTO con POLLO Grilled Chicken, Prosciutto, Shiitakes, Spinach & Gorgonzola 20.95

RISOTTO con GAMBERETTI Shrimp & Zucchini in Pomodoro & Pesto 22.95

## **FRUTTA DI MARE / SEAFOOD**

SALMONE GRIGLIATO\* Grilled Salmon, Spinach, Shiitakes, Truffled Mashed Potatoes & Tomato Lobster Broth 24.95

GAMBERETTI ALLA GROTTA sauteed Wild Caught Gulf Shrimp, Fresh Asparagus & Semolina Flour Gnocchi with Garlic, Lemon & Parsley Butter 23.95

CAPPE SANTE\* Seared New Bedford Scallops, Fresh Corn, Red Peppers, Mashed Potato, Brown Butter & Sage 27.95

SOGLIOLA di DOVER SALMORIGLIO Sauteed Genuine Dover sole, Semolina Flour Gnocchi, Fresh OPregano, Lemon & EVOO 35.95

## **SPECIALITA di CARNE / LA GROTTA SPECIALITIES**

PETTO di POLLO alla PICATTA Chicken Scaloppine, Spinach, Semolina Flour Gnocchi, Capers & Lemon Butter Sauce 21.95

POLLO GRIGLIATTO Grilled Chicken, Fine Green Beans & mashed Potatoes with Wild Mushrooms, Fresh Tomato and Shallot Red Wine Herb Sauce 21.95

POLLO alla PARMIGIANA Chicken Cutlet, Marinara, Mozzarella & Penne Pesto 19.95

FILETTO di MAILE\* Grilled Pork Tenderloin, Buttered Fettuccine with Prosciutto, Shallot & Cracked Black Peppercorn Cream 23.95

PETTO d' ANATRA ARROSTO\* Seared Maple Leaf Farms Duck Breast with Roasted Fingerling Potatoes & Port Wine Sauce 25.95

SCALOPPINE di VITELLO MARSALA Veal Scaloppine, Crimini Mushrooms, Classic Marsala Sauce & Roasted Garlic Mashed Potatoes 25.95

SCALOPPINE di VITELLO alla GROTTA Veal Scaloppine, with Sundried Tomatoe Fresh Herb Butter Sauce & Semolina Flour Gnocchi 26.95

SCALOPPINE di VITELLO alla SALTIMBOCCA Veal Scaloppine topped with Prosciutto d Parma, Fresh Sage, Melted Fontina Cheese & Penne al Pesto 26.95

### **BISTECCA e COSTOLLETE / STEAKS & CHOPS**

BISTECCA PRIMA SCELTA alla GRIGLIA\* Grilled Black Angus N. Y. Strip, Herb Butter Basted with Grilled Asparagus, Roasted Fingerling Potatoes & Gorgonzola Crumbles 28.95

FILETTO di MANZO\* Grilled Beef Tenderloin, Garlic Spinach, Shiitake Mushrooms, Roasted Garlic Mashed Potatoes & Shallot Red Wine Sauce 32.95

COSTOLETTE d' AGNELLO\* Grilled Double Thich Lamb Chops, Truffle Mashed Potatoes & Rosemary White Wine Demi Glace 32.95

### **PRIVATE BANQUET FACILITIES AVAILABLE LUNCH / DINNER**

\* Advisory: consuming raw or uncooked foods such as meat, fish & eggs, which may contain harmful bacteria, may cause serious food born illness or death

An 18% Service Charge will be included. No Separate Checks for parties of 6 or more

All Split Plates & Substitutions other than Salads, Additional \$2.50

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Mixed Field Greens with balsamic Vinaigrette

Chicken Parmagiana with Penne al Pesto  
Veal Scallopine & Marsala Mushroom Sauce  
Grilled Atlantic Salmon with Lemon Caper Sauce

Dessert: Homemade Tiramisu

**DINNER #3 \$40.95**

Choice of Mixed Field Greens or Caesar Salad

Grilled Atlantic Salmon with Porcini Sauce  
Pan Roasted Chicken with Sundried Tomato Herb Sauce  
Veal Scallopine with Crimini Mushrooms and Marsala Sauce  
Filet Mignon with Brandy Peppercorn Sauce

Dessert: Homemade Tiramisu

**DINNER #4 \$44.95**

HOST CHOOSES ONE OF THE FOLLOWING FOR ENTIRE PARTY

Pasta Mista Assorted Pasta Trio  
Fresh Mozzarella, Tomatoes & Field Greens  
Caesar Salad

Grilled Atlantic Salmon with Porcini Sauce  
Filet Mignon with Barolo Mustard Seed Sauce  
Veal Scallopine with Marsala Mushroom Sauce  
Domestic Swordfish & Tomato Fondue

Dessert: Homemade Tiramisu

**DINNER #5 \$49.95**

1<sup>st</sup> Course: Host chooses one of the following for entire party

Pasta Mista Pasta Trio  
Antipasto Plate of assorted Italian meats, cheeses and vegetables

2<sup>nd</sup> Course: Choice of Mixed Field Greens or Caesar Salad

Filet Mignon with Gorgonzola Cream & Cabernet Reduction  
Grilled Atlantic Salmon with Porcini Mushroom Sauce

Veal Scaloppine with Baby Artichokes, Sundried Tomatoes & Capers in Lemon Butter Sauce

Dessert: Homemade Tiramisu

**LUNCH BANQUET MENUS: Include Salad, Entrée and Homemade Tiramisu**

**LUNCH #1 \$23.95**

Choice of Entrees:

Chicken Parmagiana with Penne al Pesto

Linguini with Shrimp and Zucchini in Basil Plum Tomato Sauce

Penne Bolognese with Homemade Meat Sauce, Peas & Wild Mushrooms

**LUNCH #2 \$25.95**

Choice of Entrees:

Chicken Picatta with Lemon caper Sauce

Chicken Parmagiana with Penne al Pesto

Grilled Atlantic Salmon with Chive Sauce

Veal Scaloppine with Marsala Mushroom Sauce

**LUNCH #3 \$29.95**

Choice of Entrees:

Grilled Atlantic Salmon with Lemon Chive Sauce

Pan Roasted Chicken with Sundried Tomato Herb Sauce

Linguini with Shrimp & Scallops in Plum Tomato Sauce

Petite Filet Mignon with Gorgonzola and Barolo Sauce ( \$2.50 additional ea.)

All Entrees Served With Freshly Baked Bread