
Dinner Menu

Appetizers

Baked Clams With Grotto's Special Stuffing Half Order \$8 Full Order 14	Baked Goat Cheese 10
Fried or Grilled Calamari 10	Scampi Alla Grotto Sautéed with Garlic, Lemon Butter Sauce 10
Bruschetta Toscana Tomatoes, Fresh Basil, Balsamic & Olive Oil 7	Italian Sausage and Peppers 8
Crab Cake Pan Seared Lump Crab with Spicy Mayonnaise Sauce 13	Stuffed Mushroom Caps Spinach, Crabmeat & Special Seasonings 8
Jumbo Shrimp Cocktail With Horseradish & Cocktail Sauce 3 Each	Oysters on the Half Shell 1.75 Each
Seafood Salad Calamari, Octopus, Shrimp, Scallops & Sipia with Lemon, Garlic, Tomatoes, Olive Oil \$15 Add Crab Claws \$3 Each	

Soup & Salad

Soup Du Jour or Minestrone Cup 4 Bowl 6

Grotto Chopped Salad Mixed Greens, Tri-color Peppers, Avocado, Artichoke Hearts, Carrots, Celery, Garbanzo Beans, House Dressing 9

Lolita Baby Greens Pears, Apples, Gorgonzola, Caramelized Walnuts, Raspberry Vinaigrette 8

Caprese Salad Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette 8

Green Bean or Broccoli Salad Olive Oil, Lemon, Garlic 8

The Wedge Iceberg Lettuce with Tomatoes Bacon Bits & Bleu Cheese Dressing 5

House Salad Mixed Greens, Tomatoes, Onions, Carrots, Garbanzo Beans, Cucumbers, House Dressing 5

Caesar Salad Romaine Lettuce Tossed with Toasted Croutons, Parmesan Cheese, Anchovies 6

Pasta

Choose Your Own Combination of Pasta & Sauce 16

Spaghetti - Fettuccini - Rigatoni - Penne - Cappellini - Linguini - Cavatelli - 8 Finger Cavatelli - Cheese Ravioli - Meat Ravioli

Marinara - Tomato Vodka - Arrabiatta - Alfredo - Carbonara - Meat Sauce

Add Broccoli - Chicken - Meatballs - Sausage - Primavera 4 - Clams 5 - Shrimp 7

Grotto Specialties

Grotto's Famous Chicken Vesuvio Half Chicken, Garlic, Olive Oil, White Wine, Special Seasonings, Peas and Potato Wedges 18

Veal Osso Bucco Slowly Braised Veal Shank on a Bed of Wild Mushroom Risotto 37

Chicken Oreganato Quartered Chicken served on the Bone, Broiled Crispy with Olive Oil, Oregano & Lemon 18

Eggplant Parmigiana 17

Italian Sausage & Peppers 17

Poultry & Veal

Chicken Breast Prepared Marsala, Limone or Parmigiana 18

Veal Scaloppini Prepared Marsala, Piccata, or Parmigiana 23

Seafood

Alaskan King Crab Legs Steamed or Grilled Served with Drawn Butter 1\2 Pound \$22 - 1 ¼ Pound 42

Broiled Salmon Served with Baby Greens and Topped with Balsamic Glaze 24

Italian Style Salmon Sautéed with Red and Yellow Peppers and Potato Wedges 25

Grilled Lake Superior Whitefish with Lemon, Butter & Capers 23

Jumbo Shrimp Scampi Sautéed in Butter, Garlic, & Lemon 26

Steaks & Chops

Petite Filet Mignon 33 - Filet Mignon 36 - Bone In Filet Mignon 39

New York Strip Steak 37 - Cowboy (Bone in Ribeye) 39 - Kansas City Strip (Bone in Strip Steak) 39

Lamb Chops Oreganato Style with Olive Oil & Lemon 39

Veal Chop Sicilian Style Breaded, Topped with Tomatoes & Basil Served with Balsamic Glaze 38

Italian Style Pork Chops Center Cut with Vinegar Peppers & Potatoes 22

Any Steak Can be Prepared Italian, Vesuvio or Peppercorn Style Or a Bleu Cheese Crust for 3

Side Dishes

Baked Idaho Potato 6 - Garlic Mashed Potatoes 6 - Lyonnaise Potatoes 6 - Vesuvio Potatoes 6 - Fries 6 - Pasta 6

Asparagus 9 - Sautéed Mushrooms 7 - Grotto's Creamed Corn 7 - Creamed Spinach 8 - Sautéed Spinach 7 - Sautéed Broccoli 7

18% Gratuity will be added to Parties of 6 or More