

# Primi

**ARTICHOKE & SPINACH DIP** 10  
Creamy béchamel sauce, grated Parmesan, garlic crostini

**CLASSIC SHRIMP COCKTAIL** 15  
Four chilled jumbo shrimp, cocktail sauce

**MEATBALLS** 10  
Homemade with marinara

**STUFFED MUSHROOMS** 13  
Five cheese-stuffed mushrooms, breadcrumbs

**MUSSELS MARECHIARO** 14  
Lemon, garlic, pinot grigio broth, grilled bread, pancetta

**CALAMARI TOTO** 13  
Marinara

**ANTIPASTI** 16  
Imported cheeses, Italian cured meats, olives, roasted vegetables, balsamic glaze

**BRUSCHETTA** 12  
Grilled Tuscan bread, marinated Roma tomatoes

## Soups

**ZUPPA MARITATA** 9  
Chicken meatballs, Italian greens, carrots, tomatoes, celery, pasta

**TOMATO BASIL** 9  
Simmered San Marzano tomatoes, fresh basil, garlic croutons

**LOBSTER BISQUE** 10  
A touch of cream & a hint of sherry

## Pasta

**RIGATONI DELLA SANSONI** 21  
Rigatoni, homemade meatballs, meat sauce

**CARBONARA** 19  
Garganelli, pancetta, wild mushrooms, white wine cream, fried egg

**VONGOLE** 22  
Linguine, clams, lemon, garlic, pinot grigio broth, pancetta, garlic parsley crunch

**LASAGNE AL FORNO** 19  
Thin-baked layers of pasta, beef bolognese, ricotta, Mozzarella

**SPAGHETTI BOLOGNESE** 20  
Spaghetti with homemade meat sauce

**CAPRA** 19  
Trofie pasta, grilled chicken, calabrian crema rosa, mushrooms, arugula, goat cheese crumble

**LINGUINE PESCATORE** 28  
Shrimp, calamari, mussels, clams, crab claws, herbs, spicy arrabiata

**CAVATELLI** 18  
Italian sausage, fresh Mozzarella, sugo rosa

**PAGLIA E FIENO CON POLLO** 19  
Fettuccine, chicken, mushrooms, prosciutto, peas, Parmesan cream

**FETTUCCHINE ALFREDO** 20  
Grilled chicken, mushrooms

**HOMEMADE ROASTED CHICKEN RAVIOLI** 17  
Pulled chicken, polenta, mascarpone, herbed veloute', red pepper cream

**SHORT RIB GNOCCHI** 21  
Ricotta dumpling, braised beef short rib, zesty horseradish gremolata

**CANNELLONI** 19  
Homemade pasta stuffed with chicken, spinach, béchamel, marinara

**PENNE CON GAMBERI AL LIMONE** 22  
Sautéed shrimp, asparagus & shaved garlic with a vibrant touch of citrus

## Pizza

**MARGHERITA** 16  
Roma tomatoes, Mozzarella, basil

**CALABRESE** 18  
Sausage, cipollini onions, shishito & calabrian peppers

**PEPPERONI** 17  
Pepperoni, tomatoes, Mozzarella

**SAUSAGE & PEPPERS** 17  
Homemade Italian sausage, roasted peppers, Mozzarella

**"MEATZZA"** 18  
Our Signature Pizza - pepperoni, homemade meatballs, Italian sausage & pancetta

**HERB ROASTED CHICKEN** 18  
Herb-roasted chicken, garlic, Mozzarella, basil, caramelized onions, roasted tomatoes, goat cheese

**SPINACH, PEAR & GORGONZOLA** 17  
Mozzarella, white sauce, balsamic glaze, toasted walnuts

## Salads

**CAESAR OR HOUSE SALAD** 9  
*Add Chicken 5 Add Shrimp 9*

**SPINACH & PEAR** 13  
Gorgonzola, candied pecans, bacon, pears, strawberries, bacon maple dressing

**TOMATO CAPRESE** 13  
Tomatoes, fresh Mozzarella, basil

**ITALIAN CHOPPED** 18  
Grilled chicken, prosciutto, provolone, Gorgonzola, bacon, egg, tomato, iceberg, celery

**CHICKEN MILANESE** 18  
Breaded chicken breast, mixed greens, shaved fennel, cherry tomatoes, shaved Parmesan, sherry-thyme vinaigrette, balsamic glaze

**ROASTED BEET SALAD** 12  
Golden and red beets, mixed greens, candied pecans, Gorgonzola, pomegranate dressing

## Entrées

**VEAL KICKERILLO** 28  
Parmesan-crust ed veal scaloppine, mushrooms, lemon, fettuccine Alfredo

**PICCATA**  
Lemon caper butter sauce, angel hair pasta, Roma tomatoes  
*Chicken 22 Veal 28 \*Salmon 26*

**ROTISSERIE CHICKEN** 21  
Half chicken marinated & slow roasted over an open flame, Italian roasted potatoes, sautéed spinach

**HERB ROASTED PORKLOIN** 23  
Pan seared crust ed herb porkloin, mashed potatoes, mushrooms, red wine reduction, grilled asparagus

**SALMON 'BECCA'** 23  
Sesame-crust ed baby salmon, Pinot Grigio sauce, grilled shrimp

**\*MAHI SICILIANO** 28  
Capellini-crust ed mahi, shrimp, Roma tomatoes, garlic shrimp sauce, asparagus, roasted potatoes

**POLLO ROMANO** 21  
Romano-crust ed chicken scaloppine breast, artichokes, tomatoes, white wine Bianco sauce, spinach, penne suga rosa

**SALMON GRIGLIA** 26  
Grilled shrimp, roasted tomatoes, mushrooms, caper lemon white wine sauce

**PARMIGIANA OF YOUR CHOICE  
WITH CAPELLINI MARINARA**  
*Chicken 22 Veal 28 Eggplant 21*

**MARSALA**  
Pan-sautéed scaloppine, mushroom marsala sauce, fettuccine Alfredo  
*Chicken 22 Veal 28*

**POLLO FRANCESE** 21  
Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine, penne bosco

**PESCE AL FORNO** MKT  
Chefs daily selection or Chefs Seafood Special

**\*FILET ALLA GRIGLIA** 38  
Center cut 8 oz, asparagus, Italian roasted potatoes, Barolo demi-glaze

Gluten Sensitive Pasta Available Upon Request

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary

\* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

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