

Antipasti Bar

4 Selections	8.95
6 Selections	10.95
8 Selections	12.95



Pizza

(Thin Roman-Style Pizza)	13.95
Margherita • Peperoni • Roasted Chicken	
Roasted Pear & Gorgonzola	
Wild Mushroom & Fontina • Sausage & Peppers	

Primi

Bruschetta Classico Roma Tomatoes, Parmigiano Reggiano, Prosciutto San Daniele & Balsamic	9.95
Short Rib Pansoti Pasta Stuffed with Short Ribs & Tossed with English Peas, Prosciutto San Daniele & White Wine	9.95
Carciofi alla Giudea Imported, Rome's Famous Sautéed Artichoke	8.50
Fritto Misto Fried Imported Artichoke Hearts, Zucchini and Calamari Served with a Spicy Aioli	12.95
Cozze La Griglia Sautéed Mussels with White Wine, Tomato, Garlic & Herbs	13.95
Seared Diver Scallops Atop Simmered Saffron Infused Risotto, Shrimp & Andouille Sausage	13.95
Marinated Grilled Calamari in a Red Pepper & Balsamic Essence	11.95
Ahi Tuna Peppercorn Crusted & Seared, with Ginger & Soy	13.95
Fazzoletto 'Handkerchief Pasta' Stuffed with Ricotta, Spinach & Arugula with Pomodoro & Basil	9.95
Crab Claws 'Fra Diavlo' (Seasonal) Chianti, Garlic, San Marzano Tomatoes, Herbs, and Red Pepper	12.95
Shrimp & Crab 'Cheesecake' Lots of Jumbo Blue Crab & Gulf Shrimp, Gently Baked in a Savory Mascarpone Custard, with Basil Pesto Bianco Glaze	13.95

Zuppa

Lobster Bisque Rich and Sinful	9.50
Sicilian Penicillin Double Strength Chicken Broth with Chicken Meatballs, Tubetti Pasta & Diced Vegetables	6.50
Soup of the Day	6.95

Insalata

Grotto Italian Homestyle Salad	6.50
Autumn Mixed Lettuce, Tomatoes, Toasted Pecans & Balsamic Dressing	6.95
Tomato Caprese with Housemade Mozzarella or Mozzarella di Bufalo	9.95 / 13.95
Flat Iron Steak Mixed Greens, Endive, Feta Cheese, Pine Nuts and Sautéed Spinach in a Whole Grain Mustard Vinaigrette	16.95
Beef Carpaccio Roasted Garlic Potato and Parmesan Croquettes, Horseradish, Basil Oil & Balsamic Glaze	12.95
La Griglia's Chopped Iceberg Lettuce, Roasted Chicken, Provolone, Applewood Smoked Bacon & Tomato Vinaigrette	15.95
Southern Chicken Field Greens, Crisp Pears, Green Apples, Blue Cheese & Honey-Glazed Pecans Topped with Crispy Chicken Tenders	16.95
Nutty Romaine Lettuce, Caramelized Onions, Ricotta Salata & Candied Pecans	9.95
Caesar with Parmesan Crisp	8.95
Carciofi and Rucola Herbed Goat Cheese, Chick Peas, and Lemon with a Sundried Tomato and Kalamata Relish	12.95
"Dancie" Chopped Spinach, Cucumber, Red Onions, Hearts of Palm, Avocado, Tomatoes Tossed with Bleu Cheese in a Tomato Sherry Vinaigrette	9.95
Torre di Granchio Chilled Jumbo Lump Crab Tower with Baby Spinach, Roasted Tomatoes, Red Onion & Basil	19.95

Pasta

Gnocchi with Choice of Gorgonzola or Vodka Sauce	15.95
Bucatini Amatriciana Imported San Marzano Tomatoes, Pancetta & Sweet Onions	12.95
Paglia e Fieno Handmade Fettuccine, Grilled Chicken, Mushrooms, Peas, Pancetta & Parmigiano Reggiano	16.95
Rigatoni Peperonata Parmesan Crusted Chicken, Sweet Peppers, Garlic & Goat Cheese	16.95
Linguine Marinara Tossed with Shrimp & Jumbo Lump Crabmeat	20.95
Pappardelle alla Ragù Housemade Ribbon Pasta tossed in a Beef, Veal & Pork Ragù with Fresh Mozzarella	18.95
Linguine con le Vongole Fresh Clams, Italian Parsley, White Wine, Garlic & Extra Virgin Olive Oil	17.95
Seafood Tortelloni Tossed with Baby Shrimp, Cherry Tomatoes & Roasted Corn in a Shrimp Reduction	19.95
Frutti di Mare Shrimp, Calamari, Crab Claws, Mussels, Clams, Pinot Grigio, Garlic, Tomatoes and Herbs Tossed with Linguine	22.95
Carbonara alla Romogna Pancetta, Parmigiana-Reggiano, and Sausage Meatballs	16.95
Aragosta One Pound Main Lobster Poached alla Fra Diavlo Served with Spaghetti	24.95

Pranzo

Medallions of Beef Pan Seared with Portobello Mushrooms, Roasted New Potatoes & Black Pepper-Shallot Sauce	23.95
Open Flame Rotisserie Chicken with Roasted Potatoes & Seasonal Vegetables	Quarter/Half Chicken 13.95 / 16.95
Short Ribs Braised & Served with Tuscan Vegetables & Wild Mushroom Risotto in Port Wine Reduction	27.95
Grilled Salmon Topped with Mushrooms & Jumbo Shrimp with Lobster Risotto Timbale	23.95
Romano Crusted Veal Traditional Scaloppine Topped with Mushrooms, Artichokes & Bianco Sauce Served with Orecchiette Marinara	19.95
Branzino Whole Mediterranean Sea Bass Stuffed with Crabmeat, pan roasted and finished with a Champagne Truffle Vinaigrette	32.00
Costolette di Vitello Veal Chop Lightly Dusted & Seared with Crimini Mushrooms, Finished with Marsala	36.00
Yellowfin Tuna with Bok Choy & Roasted Tomatoes in an Asian Broth	25.95
Pollo Balsamico Chicken Breast Stuffed with Garlic and Herbs over Braised Lentils & Roasted Tomatoes	17.95
Trout 'Shelby' Roasted Tomatoes, Black Olives, Shaved Garlic, Olive Oil & Crispy Capers	19.95
Crispy Skin Striped Sea Bass Baby Artichokes, Zucchini, Shrimp, Charred Tomato Broth, and Salsa Verde	25.95
Wild Boar Chop 'Gallagher' Aged Sherry Morel Sauce with Savory Parmesan Mashed Potatoes	28.95
'Brick Chicken' Young Hen Seared Thin & Crispy with Field Mushrooms & a Hint of Lemon	16.95
Grilled Gulf Coast Snapper with Jumbo Lump Crabmeat & Roasted Garlic Essence	27.95
Open Flame Rotisserie Maple Leaf Farms Duck with Minnesota Wild Rice & Fresh Raspberry	19.95
Braised Veal Breast Madeira, Morel Mushrooms, and Yukon Gold Potato Puree	24.95
Parmigiana of Your Choice Veal or Chicken with Bucatini Amatriciana	19.95 / 17.95
Beef 'Morty' Grilled Tenderloin Paillard with Salmoriglio & Crispy Artichokes	27.95

(\$2.00 split charge on all Pastas & Entrées) • (5% added on all to-go orders)
(20% gratuity added to parties of 10 or more)