

Antipasti Freddi - Cold Appetizers

Bresaola Valtellinese

Air Dried Beef with Arugula Salad, Black Olive Vinaigrette & Shaved Parmesan Cheese 9.95

Carpaccio di Tonno con Avocado e Caperi

Ahi Tuni Carpaccio, Avocado, Citrus Vinaigrette, Fried Capers, Cherry Tomatoes 13.95

Carpaccio All'Italiana

Beef Tenderloin Carpaccio, Aged Manchego, Grilled Artichokes,
Arugula, Black Truffle Dressing 11.95

Prosciutto di Parma con Melone

Shaved Prosciutto Ham with Fresh Melon, Mint, Aged Balsamic Glace 10.95

Insalata di Carciofi Freschi con Parmigiano

Fresh Baby Artichokes, Arugula, Extra Virgin Olive Oil & Shaved Parmesan Cheese 9.95

Vitello Tonnato

Mediterranean Roasted Veal Loin with Celery Salad, Capers,
Cherry Tomatoes & Tuna Sauce 8.95

Antipasti Caldi - Hot Appetizers

Calamari con Pesto

Seared Calamari with Garlic, White Wine, Basil Pesto, Chili Flakes 8.95

Portobello alla Griglia con Caprino

Grilled Portabella Mushrooms topped with Goat Cheese,
a Baby Spinach Salad & Roasted Pine Nuts 9.95

Cozze al Vino Bianco e Crema al Curry

Mussels Sautéed in White Wine, Garlic, Shallots & Curry Cream 9.95

Chioccioline Aglio Olio con Spinaci

Sautéed Snails in Butter, Garlic, Fresh Herbs and White Wine
over Creamed Spinach 9.50

Zuppa del Giorno

Soup of the Day - Market Price

Le Insalate Verdi - Garden Greens

Arugula e Barbatiolo Gialli

Arugula, Roasted Golden Beets, Gorgonzola, EVOO, Aged Balsamic 8.95

Insalata Giulio Cesare

Caesar Salad 7.95

Insalata La Grotta

Seasonal Greens with an Extra Virgin Olive Oil & Balsamic Vinaigrette 7.95

PLEASE REFRAIN FROM USING CELL PHONES WHILE DINING WITH US!

Pasta e Risotto

Linguini Neri con Calamari

Black Linguini, Calamari, Zucchini, Cherry Tomatoes,
Garlic, White Wine Cream Sauce 18.95

Ravioloni con Caprino

Ravioli Stuffed with Goat Cheese, Apple & Celery
with a Light Butter, Sun dried Tomato Sauce 18.95

Tortelloni Della Casa

Tortelloni Stuffed with Braised Onions, Cooked Prosciutto, Fresh Thyme & Mascarpone
Cheese & served with a Fresh Oregano Tomato Sauce 19.25

Cappellini con Pancetta, Gamberetti, Olive Nere, Aglio, Pomodoro Fresco e Mascarpone

Cappellini Prepared with Pancetta, Shrimp, Calamata Olives, Garlic,
Fresh Tomatoes & Mascarpone Cheese 19.95

Penne con Verdure, Salsicce e Salsa al Gorgonzola

Penne with Italian Sausage, Peas, Wild Mushrooms, Roasted Peppers
& Gorgonzola Cream Sauce 19.25

Fettucine Putanesca con Salmone

Fettuccine with Fresh Salmon & a Sauce of Shallots, Capers, Anchovies,
Calamata Olives & Fresh Tomatoes 19.95

Gnocchi di Patate con Salsa al Pomodoro e Rosmarino

Potato & Fresh Herb Gnocchi served with
Fresh Tomato & Rosemary Sauce & White Truffle Oil 18.95

Risotto / Pasta of the Day, Chef's Choice
--

Market Price

Le Specialita Di Pesce - Seafood Specialities

Filetto di Salmone con Crostata d'Erbe

Herb Crusted Filet of Salmon Grilled & served with
Vegetable Couscous & Calamata Olive Vinaigrette 24.95

Gamberetti Fra Diavolo con Linguini Aglio Olio

Sauté of Mediterranean Shrimp with Spicy Tomato Sauce
& Linguine tossed with Olive Oil & Fresh Garlic 24.95

Sogliola di Dover alla Mugnaia

Dover Sole Meuniere in a Lemon Butter Sauce 35.95

Filetto di Pesce Arrosto alla Padella

Daily Selection of Pan Roasted Fish with Asparagus, Baby Carrots,
Pinot Noir Beurre Blanc *Market Price*

Le Specialita Della Grotta - La Grotta Specialties

Costata di Vitello alla Griglia con Salsa al Vino Rosso

Grilled Veal Chop with a Red Wine Veal Jus & Vegetables 38.95

Scaloppine di Vitello Antonio

Veal Loin Scaloppine with Sautéed Shallots, Fresh Herbs,
Sun Dried Tomatoes & Lemon Butter Sauce 25.95

Scaloppine di Vitello alla Grotta

Veal Loin Scaloppine with Wild Mushrooms, Creamy Marsala Wine Sauce 25.95

Petto di Pollo Ripieno di Prosciutto, Salvia e Fontina

Pan Roasted Chicken Breasts Stuffed with Prosciutto, Sage and Fontina Cheese
with a Lemon Butter Caper Sauce 19.95

Quaglie Arrosto Farcite con Salsicce Italiane

Roasted Quail stuffed with Italian Sausage, Soft Polenta & Balsamic Vinegar Sauce 24.95

Petto d'Anatra alla Griglia con Salsa al Porto e Balsamico

Grilled Duck Breast, Port Wine & Aged Balsamic Reduction, Seasonal Vegetables 24.95

Filetto di Manzo al Barolo

Filet of Beef topped with Gorgonzola Cheese in a Barolo, Pommery Mustard Sauce,
with Roasted Garlic Mashed Potatoes & Seasonal Vegetables 29.95

Costolette di Agnello alla Griglia con Pesto alla Menta

Marinated Lamb Chops grilled & served with Fresh Mint Pesto, Asparagus,
& Fingerling Potatoes tossed with Olive Oil, Garlic & Fresh Herbs 32.95

All meat and fish entrees are served with a variety of fresh vegetables

All menu items available for take-out as well

\$2 split charges where applicable

The Chef will gladly prepare any low-fat as well as vegetarian dishes upon request

Since opening, La Grotta has been dedicated to presenting one of the most
innovative and interesting Italian Menus in Atlanta.

We would like to thank you and extend our great appreciation to our wonderful and distinguished clientele for supporting us
in our efforts to bring you new dishes inspired by the very old and the very new in the best tradition of fine Italian cuisine.

We will be happy to prepare any item you have enjoyed previously as long as the ingredients are available.

Please ask your waiter for any assistance.

Si parla Italiano Se habla Español Man Spricht Deutsch On parle Francais

Our restaurant is available for private luncheons. Our restaurant is a completely
non-smoking facility. 20% will be added to parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dolce Fine

Tiramisu

Our House Specialty....Layers of Mascarpone Cheese,
Espresso, Lady Fingers, Amaretto Cookies, Marsala **6.95**



Creme Bruleé

Homemade Vanilla Custard Glazed to Order **7.95**



Panna Cotta

Gran Marnier Panna Cotta with Pistacchio **7.95**



Torta di Cioccolato e Nocciole

Chocolate Hazelnut Mousse Cake **7.95**



Torta di Formaggio

Homemade Ricotta Cheesecake with Lemon Zest
And a Raspberry Coulis **7.95**



Frutta Fresca di Stagione

Fresh Seasonal Berries Including Blueberries, Blackberries, Raspberries,
Strawberries and a Scoop of Vanilla Gelato
(Soaked in Chambord or Grand Marnier) **9.95**



Gelati e Sorbetti Misti

Assorted Italian Ice Cream and Sorbets **6.95**
Pistachio , Chocolate, Hazelnut, Vanilla (gelato)
Raspberry, Lemon, Mango (sorbetto)



Piatto di Formagi Assortiti

Assorted Artisanal Cheese Plate **9.95**

Italian Glossary for Beginners

- Aceto** aged balsamic vinegar from Modena
Aglio e Olio garlic and oil sauce, usually for pasta
Agrodolce sweet and sour
All' Amatriciana prosciutto, red onion, and spicy tomato sauce
Alla Carbonara with whipped eggs, pancetta, cream and black pepper
Alla Putanesca olives, tomatoes, anchovies, capers and garlic
Amaro bitter
Antipasto before the meal
Aperitivi appetite aiding liqueurs
Bolognese meat based sauce for pasta originating in Bologna
Bresaola air-cured and salted beef filet
Brodo hearty, thick broth
Carpaccio thinly sliced raw beef, veal or tuna
Campari bitter aperitif
Fra Diavola “devil style” or literally “between devils,” spicy and hot
Digestivi liquers to aid digestion
Frutta di Mare seafood
Formaggi cheeses
Fritto fried
Gnocchi dumplings; in our case, potato
Marscapone triple-creme cheese made from crème fraîche
Marinara type of tomato sauce
Minestrone vegetable soup in brood
Osso Bucco literally “bone hole;” braised veal leg
Palio e Fieno literally “straw and hay,” green & white linguini
Pancetta cured pork belly
Pecorino Romano aged sheep’s milk cheese
Pesce fish
Polenta coarsely ground yellow cornmeal
Pomodoro tomato
Punt e Mes Italian liquer, dry red vermouth
Ragu sauce or hearty stew for pasta
Risotto a traditional Italian preparation of rice high in starch
Saltimbocca literally, “jumps in the mouth;”
with prosciutto & sage (here also with fresh mozzarella)
Soppressata cured pork sausage
Tartufo truffle
Uva grape
Vin Cotto cooked wine