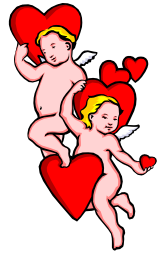


Benvenuto alla Grotta Ristorante Italiano
Special Valentine's Menu, February 2012
Your dinner includes a choice of appetizer, entree & dessert



Antipasti, Zuppa o Insalata

Appetizers, Soup or Salad

Carpaccio all'Italiana

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

Prosciutto di Parma con Melone

Thinly Sliced Prosciutto with Fresh Melon,
Mint, Aged Balsamic Glace

Mozzarella Fresca, Pomodori Freschi, Basilico

Fresh Cow's Milk Mozzarella, Vine Ripened Tomatoes, Georgia Basil, EVOO

Ravioli Di Aragosta con Salsa di Crema

Lobster Ravioli, Fradiavola Tomato Sauce

Portobello alla Griglia con Caprino

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

Sacchetti di Formaggio e Tartufi Neri

Black Truffle & Cheese Stuffed "Beggar's Purses" with
a Marsala Cream Sauce & Toasted Walnuts

Cozze al Vino Bianco e Crema al Curry

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

Calamari Fra Diavolo

Seared Calamari with a Spicy Tomato & Herb Fradiavolo Sauce

Risotto

Slow Cooked Arborio Rice with Fresh Seafood,
Peas, Fresh Tomatoes, Dill

Zuppa

Cream of Carrot Soup, Crab Meat, Chives

Insalata Cesare

Romaine, Homemade Croutons, Parmeggiano Reggiano

Insalatina Stagionale con Vinaigrette

Seasonal Greens with Extra Virgin Olive Oil & Aged Balsamic Vinaigrette

Felice Giorno di Valentino!
(Happy Valentine's Day!)



Le Specialita della Grotta

La Grotta Entrees -Specialties

Fettucine Putanesca con Salmone

Fettuccine with Fresh Salmon & a Sauce of Shallots, Capers, Anchovies,
Calamata Olives & Fresh Tomatoes \$44.95

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

Angel Hair, Pancetta, Shrimp, Calamata Olives, Garlic,
Fresh Tomatoes, Mascarpone Cheese \$44.95

Sogliola di Dover alla Mugnaia

Pan Sauteed Dover Sole "Meuniere" in a Lemon Butter Sauce \$59.95

Costoletto d'Agnello alla Griglia

Oven Roasted Rack of Lamb, Fingerling Potatoes, Asparagus, Mint Pesto \$56.95

Filetto di Salmone con Crostata d'Erbe

Herb Crusted Filet of Salmon Grilled & served with
Vegetable Couscous & Calamata Olive Vinaigrette \$47.95

Costoletto Brassete di Vitello

Slow Braised Veal Short Rib Over Cheese Risotto \$47.95

Scaloppine di Vitello Antonio

Veal Loin Scaloppine with Sautéed Shallots, Fresh Herbs,
Sun Dried Tomatoes & Lemon Butter Sauce \$49.95

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 \$44.95

Filetto di Manzo al Barolo

Filet of Beef topped with Gorgonzola Cheese with a Barolo, Pommery Mustard Sauce,
Roasted Garlic Mashed Potatoes & Seasonal Vegetables \$57.95

Filetto di Maiale alla Griglia

Grilled Pork Tenderloin, Pesto Mashed Potatoes,
Squash, Grainy Mustard and Red Wine Jus \$47.95

Selezioni di Dolci e Frutta Fresca

Assorted Pastries & Fruits

Your choice of Tiramisu, Crème Brulé, Chocolate Hazelnut Mousse Cake,
Lemon Ricotta Cheesecake, or Fresh Berries (add \$2)

Bevande

Coffee & Tea Included

