

# Italian Glossary for Beginners

- Aceto** aged balsamic vinegar from Modena  
**Aaglio e Olio** garlic and oil sauce 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, semolina flour  
**In La Caccarella** covered up, busy  
**Marscapone** triple-creme cheese made from crème fraîche  
**Marinara** type of tomato sauce  
**Alla "Milanese"** in the "Milanese Style" (breaded, sautéed & with beurre blanc)  
**Minestrone** vegetable soup in brodo  
**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  
**Alla "Piccata"** dusted in flour, served with lemon butter sauce and capers  
**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  
**Alla "Toscana"** in the "Tuscan Style" (breaded, sautéed & with arugula)  
**Uva** grapes  
**Vin Cotto** cooked wine



## Antipasti, Insalate e Zuppe

- Antipasto Alla Grotta (great for sharing)** Prosciutto di Parma, Sopressata, Veal Loin, Baby Portobellos, Fresh Mozzarella, Roast Peppers & Grilled Vegetables 10.95  
**Bruschette Assortite (great for sharing)** Bruschetta of Smoked Salmon, Fresh Mozzarella, Tomato & Basil; & Shiitake Mushrooms, Grana & Truffle Oil 8.95  
**Insalata Caprese** Fresh Mozzarella & Vine Ripe Tomatoes with Grilled Asparagus, Roasted Peppers and Basil Olive Oil 8.95  
**Insalata di Pesce, Pasta e Arugula** Shrimp, Scallops, Arugula, Chilled Linguini and Tomato Filets tossed in Lemon Mustard Vinaigrette 10.95  
**Calamari Fritti – (great for sharing)** Fried Rhode Island Calamari with Tomato Capers Dip & Lemon Garlic Aioli 10.95  
**Carpaccio di Manzo con Arugula e Parmigiano** Beef Carpaccio with Fresh Arugula, Shaved Parmesan and Extra Virgin Olive Oil 11.95  
**Schakiatina** Grilled Tuscan Flatbread with Smoked Salmon, Dill Mascarpone, Capers & Red Onion 10.95

**Cozze al Vino Bianco e Crema Alla Casalinga**  
P.E.I. Mussels, Fennel, Garlic, Red Onion,  
Parsley, Wine, Cream & Grilled Ciabatta 9.95

- Insalata di Romaine con Gorgonzola** Romaine Leaves tossed with Creamy Basil & Roasted Pepper Vinaigrette and Gorgonzola 7.95  
**Insalata Cesare** Crisp Romaine, Homemade Croutons & Traditional Dressing 7.95  
**Insalata La Grotta** Salad of Assorted Field Greens with Balsamic Vinaigrette 6.95  
Add Gorgonzola Cheese 1.00  
**Insalata Contadina con Arugula** Vine Ripe Tomatoes, Red Onion and Arugula, with Balsamic Dressing and Shaved Parmesan 7.95  
**Zuppa el Giorno** Our Freshly Made Soup of the Day 7.95

## *Pasta e Risotto Come Piace a Noi in Italia*

**Capellini al Pomodoro** Angel Hair with San Marzano Tomato Sauce, Fresh Basil & Extra Virgin Olive Oil 16.95

**Spghettini con Salsa Bolognese** Spghettini with Traditional Meat Ragu tossed with Wild Mushrooms, Peas, & a Touch of Cream 18.95

**Fettuccine con Pollo alla Padella** Fettuccine with Pan Roasted Chicken Breast, Spinach, Sun Dried Tomatoes, Rich Chicken Brodo, Goat Cheese, Fresh Basil & a Few Chilies 18.95

**Ravioli di Vitello con Salsa di Vodka e Pomodori** Homemade Veal Ravioli with Shiitake Mushrooms, Fresh Spinach & Vodka Tomato Cream Sauce 18.95

**Penne con Salsiccie e Peperoni** Penne with Crumbled Sweet Italian Sausage, Mixed Peppers, Red Onions, White Wine & Fresh Oregano in a Light Plum Tomato Sauce 18.95

**Linguini con Gamberetti e Cappe Sante** Linguini with Shrimp, and Scallops tossed in Marinara and a little Scampi Butter 22.50

\*\*Whole Wheat Linguine may be substituted for any of the above preparations\*\*

**Risotto con Pollo e Gorgonzola** Arborio Rice Braised with Grilled Chicken, Prosciutto, Spinach, Wild Mushrooms & Gorgonzola 19.95

**Risotto con Frutti di Mare** Classic Seafood Risotto with Shrimp, Scallops, Mussels, Zucchini, Fresh Basil & Plum Tomatoes 22.95

## *Le Specialita di Pesce*

**Salmone Fresco Grigliato con Salsa di Langosto** Grilled Atlantic Salmon on a sauté of Spinach, Shiitake Mushrooms & Roast Peppers with Truffled Mashed Potatoes and Lobster Tomato Broth 23.50

**Pesce Spada Alla Piastra** Domestic Center Cut Swordfish Peppered and Seared on Basil Mashed Potatoes with Tomato Red Wine Herb Sauce 25.95

**Sogliola di Dover Salmoriglio** Dover Sole Sautéed with a Sauce of Extra Virgin Olive Oil, Lemon Juice & Fresh Oregano with Semolina Flour Gnocchi 34.95

**Cappe Sante Alla Piastra** Seared Sea Scallops, Fresh Corn, Red Peppers, Potatoe, Red Wine, Brown Butter and Sage Sauce 26.95

**Gamberetti alla Grotta** Shrimp Sautéed with Baby Artichokes, Shiitake Mushrooms, Roasted Peppers & Tomato Filets with Garlic Lemon Sauce and Polenta 23.95

Private Rooms are Available for Rehearsal Dinners, Weddings, Receptions, Private Parties or Meetings

La Grotta Ravinia is a Non-Smoking facility. Thank You for Your Cooperation

## *Specialita di Carne*

**Filletto di Maiale con Prosciutto e Pepe Nero** Grilled All Natural Pork Tenderloin with Buttered Fettucine and Proscoutto, Shallot & Black Peppercorn Cream Sauce 21.95

**Petto di Pollo Grigliatta** Grilled Herb Marinated Chicken, Fine Green Beans and Mashed Potatoes with Wild Mushrooms, Fresh Tomato & Lemon Roasted Garlic Butter Sauce 19.95

**Scallopine di Vitello con Marsala e Funghi** Veal Scallopine sautéed with Crimini Mushrooms, Classic Marsala Sauce & Roast Garlic Mash Potatoes 23.95

**Scallopine di Vitello con Carciofi** Scallopine of Veal with Baby Artichokes, Sun Dried Tomatoes, Capers & Lemon Butter Sauce with Semolina Flour Gnocchi 25.95

**Scallopine di Vitello alla Saltimbocca** Veal Scallopine sautéed and topped with Prosciutto d' Parma, Melted Fontina, Marsala Wine Sauce and Penne al Pesto 24.95

**Cotoletta di Vitello Parmagiana** Traditional Veal Cutlet, pounded, breaded & pan sautéed, Marinara, Melted Mozzarella with Penne al Pesto 19.95

**Bistecca Prima Scelta alla Griglia** Certified Angus New York Strip, Grilled Asparagus, Shiitake Mushrooms, Truffle Mash Potatoes & Shallot Red Wine Herb Sauce 27.95

**Filetto di Manzo con Gorgonzola** Beef Tenderloin Grilled with Spinach, Gorgonzola, Roast Garlic Mash Potatoes and a Barolo Grain Mustard Sauce 29.95

**Costollete d' Agnello alla Griglia** Grilled Double Thick Lamb Chops, Truffled Mashed Potatoes and Rosemary White Wine Demi Glace 31.50

We Will Make Every Effort to Accommodate Your Dietary Requests. All Substitutions & Split Plates other than Salads Additional 2.00

An 18% Service Charge will be included for parties of 6 or more. No Separate Checks for parties of 6 or more