

# Benvenuto alla Grotta Ristorante Italiano

Special Valentine's Menu, February 14<sup>th</sup>, 2024

Your dinner includes a choice of appetizer, entrée & dessert

## Antipasti, Zuppa o Insalata

Appetizers, Soup or Salad

### Carpaccio All'Italiana

Beef Tenderloin Carpaccio, Wild Mushrooms,  
Manchego, Truffle Vinaigrette

*Add freshly shaved black Burgundian truffles \$29*

### Buratta di Mozzarella Fresca con Astice

Fresh Buffalo Milk Burrata (fresh mozzarella filled with fresh mozzarella and cream),  
Chilled Lobster, Candy Cane Beets, Crumbled Pistacchio, Sourdough, EVOO

### \*Carpaccio di Tonno con Avocado e Caperi

Ahi Tuna Carpaccio, Avocado, Citrus Vinaigrette, Fried Capers, Cherry Tomatoes

### Crudo di Capesante

Scallop Crudo, Avocado, Citrus, Passion Fruit, Pomegranate & Coconut

### Sachetti di Formaggio e Tartufi Neri

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

*add Freshly Shaved Black Burgundy Winter Truffles \$29 Supplement*

### Ravioli di Aragosta

Lobster Stuffed Ravioli with Fra Diavolo Sauce

### Calamari Con Pesto

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

### Risotto d'Astice e Milanese

Saffron Parmesan Risotto

with Butter Poached Lobster, Herb Butter

*add Freshly Shaved Black Burgundy Winter Truffles \$29 Supplement*

### Zuppa

Soup of the day

### Insalata Cesare

Caesar Salad of Romaine, Homemade Croutons, Parmeggiano Reggiano

### Insalata La Grotta

Local Organic Seasonal Greens, Creamy Herb Italian Dressing, Sourdough Croutons

Felice Giorno di Valentino!

# Le Specialita della Grotta

## La Grotta Entrees -Specialties

### Pappardelle d'Astice e Rosmarino

Fresh Pappardelle (Pasta Ribbons) with Lobster, Shallots, Rosemary  
& a White Wine Cream Sauce \$82.95  
*add Freshly Shaved Black Burgundy Winter Truffles \$29 Supplement*

### Sogliola di Dover alla Mugnaia

Pan Sautéed Dover Sole "Meuniere" in a Lemon Butter Sauce \$86.95

### \*Anatra alla Griglia e al Confit

Duo of Grilled Duck Breast & Duck Leg Confit over Soft Polenta,  
wilted Radicchio, Fava Beans, Port Wine Sauce \$72.95

### Capesante alla Griglia

Grilled Diver Scallops with Caviar Lemon Butter  
Over Lemon & Herb Risotto \$78.95

### Scaloppine di Vitello Antonio

Veal Loin Scaloppine with Sautéed Shallots, Fresh Herbs,  
Sun Dried Tomatoes & Lemon Butter Sauce \$74.95

### Stinco d'Agnello Brassato

Braised Lamb Shank, Roasted Cipollini Onions, Parmesan Pomme Puree,  
Rosemary & Mint Salsa Verde, Natural Jus \$75.95

### Filetto di Vitello alla Griglia

Grilled Veal Tenderloin, Cipollini Onions, Creamed Spinach,  
Creamy Truffle Polenta, Truffle Jus \$82.95

### Filetto di Manzo al Barolo

7oz. Filet of Beef Tenderloin & a Barolo, Pommery Mustard Sauce,  
Garlic Mashed Potatoes, Broccolini & Baby Carrots \$87.95  
*(add Freshly Shaved Black Burgundy Winter Truffles \$29 Supplement)*

## Selezioni di Dolci e Frutta Fresca

### Assorted Pastries & Fruits

Your choice of Tiramisu, Crème Brûlée, Warm Flourless Chocolate Torte,  
Panna Cotta, Lemon Ricotta Cheesecake,  
Date & Toffee Budino with Hazelnut Brittle & Salty Caramel Gelato or  
Fresh Seasonal Berries with Gelato *(add \$2 supplement)*

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

\*\*\*Because of the high quality ingredients and prep work necessary to provide you with tonight's meal, any split dishes will incur an additional \$8 charge; also please no special orders or substitutions with tonight's menu, thank you for understanding.