

BLUE GROTTO RESTAURANT

RESTAURANT WEEK LUNCH & DINNER MENUS

LUNCH \$14.95

ANTIPASTI

- ARANCINI DI RISOTTO - *Crispy risotto balls blended with gorgonzola cheese served over tomato basil sauce*
- CALAMARI FRITTI - *Fried breaded baby squid tossed with sun dried tomatoes, basil, cherry peppers & balsamic*
- ZUPPA DI GAMBERI E ARAGOSTA - *Homemade shrimp and lobster bisque*
- ZUPPA DI FAGOLI - *Our homemade recipe with white beans, pasta and Italian ham.*
- INSALATA CESARE - *Romaine, radicchio & croutons, tossed in a house made anchovy dressing*

ENTRÉE

- SPAGHETTI ALLA CARBONARA - *Crispy pancetta and sweet peas in a rich parmesan cream sauce tossed with Spaghetti*
- GNOCCHI AL FORNO - *House made potato gnocchi tossed with pomodoro sauce and basil topped with fresh mozzarella and baked golden brown*
- PIZZA BOLOGNESE - *House bolognese sauce, pomodoro, and shredded mozzarella finished with Parmigiano Reggiano*
- SALMONE - *Pan seared crispy skin salmon, topped with tomato salsa and served over grilled asparagus*
- POLLO ALLA MARSALA - *Sautéed chicken cutlet & mushrooms in a rich marsala sauce, served with penne pasta*
- POLLO ALLA PARMIGIANA - *Extra thin breaded chicken cutlet baked with mozzarella & asiago cheese, finished with house pomodoro and penne pasta*

DOLCE

TIRAMISU CANNOLI CRÈME BRULÉE CHOCOLATE MOUSSE

THE BLUE GROTTO RESTAURANT

RESTAURANT WEEK LUNCH & DINNER MENUS

DINNER: \$29.95

ANTIPASTI

- ARANCINI DI RISOTTO - *Crispy risotto balls blended with gorgonzola cheese served over tomato basil sauce*
- MOZZARELLA FRITTA - *House made fresh mozzarella lightly coated in seasoned panko crumbs, fried golden brown served over house pomodoro sauce*
- CALAMARI FRITTI - *Fried breaded baby squid tossed with sun dried tomatoes, basil, cherry peppers & balsamic*
- ZUPPA DI GAMBERI E ARAGOSTA - *Homemade shrimp and lobster bisque*
- ZUPPA DI FAGOLI - *Our homemade recipe with white beans, pasta and Italian ham.*
- INSALATA CESARE - *Romaine, radicchio & croutons, tossed in a house made anchovy dressing*

ENTRÉE

- PAPPARDELLA BOLOGNESE - *Our signature meat sauce, simmered with pomodoro and a touch of cream tossed with papperdella pasta and garnished with shaved ricotta salata*
- RAVIOLI DI RICOTTA - *House made ricotta stuffed ravioli with plum tomato fondue, a touch of roasted garlic and finished with fresh herbs.*
- GNOCCHI AL FORNO - *House made potato gnocchi tossed with pomodoro sauce and basil topped with fresh mozzarella and baked golden brown*
- SALMONE - *Pan seared crispy skin salmon, topped with a jumbo lump crab salsa and served over grilled asparagus*
- BISTECCA ALLA MAMA - *14oz grilled N.Y. strip steak topped with warm "alla mama" butter sauce and served with roasted potatoes*
- POLLO ALLA PARMIGIANA - *Extra thin breaded chicken cutlets baked with mozzarella & asiago cheese, finished with house pomodoro and penne pasta*
- POLLO ALLA MARSALA - *Sautéed chicken cutlets & wild mushrooms in a rich marsala sauce, served with penne pasta*

DOLCE

TIRAMISU CANNOLI CRÈME BRULEE CHOCOLATE MOUSSE