

Antipasti

(Appetizers)

- *Carpaccio di Manzo** **\$12.95**
Thin sliced raw beef tenderloin with lemon, capers, parmesan cheese and extra virgin olive oil
- Calamari Fritti** **\$12.95**
Flash fried calamari with marinara sauce and lemon
- Antipasto Del Giorno** **\$12.95**
A varied selection of cold appetizers prepared fresh daily
- Rane con Polenta** **\$12.95**
Sautéed frog legs with a chardonnay sauce with spring onions over polenta
- Peperoni in Bagna Caôda** **\$12.95**
Roasted bell peppers in a double cooked sauce of garlic, anchovy, milk and extra virgin olive oil
- Lumache alla Piemontese** **\$14.95**
Baked snails with parsley, garlic and butter on top of mushroom cap

Insalate

(Salads)

- Insalata Mista** **\$8.50**
Mixed fresh greens with homemade balsamic dressing
- Insalata alla Cesare** **\$9.50**
The classic Caesar salad
- Insalata di Campagna** **\$10.95**
Julienne of radicchio and fennel, tossed in a white balsamic dressing and topped with prosciutto and shaved parmesan
- Insalata alla Cesare con Tre Opzioni** **\$13.95**
The classic Caesar salad with your choice of grilled chicken, smoked trout or grilled shrimp
- Insalata del Cuoco** **\$10.95**
Organic baby greens in a white balsamic dressing finished with gorgonzola and toasted walnuts
- Torretta** **\$12.95**

lower of homemade mozzarella, roasted bell peppers and marinated eggplant with oregano, fresh basil and touch of extra virgin olive oil

*Please don't hesitate to ask for extra virgin olive oil and dark balsamic vinegar
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Zuppa Del Giorno

Homemade soup of the Day
(Priced Daily)

Primi

(Pasta)

Gnocchi al Filetto di Pomodoro **\$17.95**

Homemade potato dumpling pasta in tomato filet, garlic and olive oil sauce

Agnolotti alla Panna **\$17.95**

Homemade ravioli filled with spinach and ricotta cheese served in a light cream sauce

Linguine alla Scogliera **\$20.95**

Linguine with clams, mussels, calamari, scallops and one jumbo shrimp in a light spicy tomato sauce

Cannelloni Gratinati **\$17.95**
Homemade pasta filled with beef, veal, vegetables, mozzarella in béchamel and tomato sauces

Fettuccine alla Papalina **\$18.95**
Homemade fettuccine with prosciutto, shallots and fresh basil in a tomato cream sauce

Side Order

Asparagi Parmigiana **\$12.95**
Fresh asparagus oven baked with butter and Parmesan cheese

Spinaci Saltati all' Aglio **\$8.00**
Sautéed fresh spinach in olive oil and garlic

On parties of six or more a 20% gratuity is included

Secondi di Pesce

(Fish)

Sogliola Aurora **\$25.95**
Sautéed filet of sole with diced tomato, pine nuts, mushrooms and fresh basil in a white wine sauce

***Salmone Adriatico** **\$25.95**
Sautéed filet of Atlantic salmon with baby shrimp, leeks and diced tomato finished in a beurre blanc sauce

Gamberoni e Cape Sante Con Polenta Fra Diavolo **\$27.95**

*sautéed jumbo shrimp and sea scallops with crushed red pepper,
saffron in a tomato cognac sauce
(can be served over soft polenta or linguine)*

Secondi di Carne

(Meats)

Quaglie Ripiene **\$28.95**

*Two roasted boneless quails stuffed with Italian sausage and fresh sage
in natural pan juices*

Petto di Pollo Potentina **\$19.95**

*Sautéed breast of chicken with mixed bell peppers, onions, capers and
oregano in a light tomato sauce*

Vitello Buon Gusto **\$26.95**

*Sautéed veal scaloppini with artichokes, shiitake mushrooms and
sun-dried tomatoes in a light brown sauce with a touch of cream*

***Filetto Al Pepe Verde** **\$32.95**

*Sautéed filet mignon finished in a green peppercorn and cognac cream
sauce*

***Fracosta alla Mostarda** **\$32.95**

*Pan roasted New York strip in a fresh rosemary mustard
creams sauce*

***Bistecca di Bufalo** **\$35.95**

Sautéed buffalo ribeye with gorgonzola and pistachio sauce

**These food items may be cooked to order*

(All steaks can be prepared Rare, Medium Rare or Medium only)

La Grotta
Offers
A Taste of Italy

(Available for your entire party only, please)

Four Course Meal **\$50.00**

(Example: Pasta, Salad, Entrée and Dessert)

Five Course Meal **\$58.00**

(Example: Appetizer, Pasta, Salad, Entrée and Dessert)

Six Course Meal **\$65.00**

(Example: Appetizer, Pasta, Fish, Salad, Entrée and Dessert)

Seven Course Meal **\$75.00**

(Example: Cold Appetizer, Hot Appetizer, Pasta, Fish, Salad, Entrée and Dessert)

Listen to the
Critics

The chef here pays careful attention to every detail, from the excellent focaccia ... to the perfectly seasoned vinaigrette that adorns the house salad ... to the interesting game specialties such as quail, venison and buffalo. La Grotta a favorite place to escape.

*S. Ifan Rhys
Style Weekly
July 3, 2000*

La Grotta has the feel of authenticity ... rough plaster ... dark wood...black metal...crisp white linens...and sounds of spoken Italian....Come under the spell.

*10th Annual Restaurant Awards
Style Weekly
July 6, 1998*

When the food is this good ... there's no need for pretense ... That's true for the plate presentations ... which are elegant in their simplicity ... It's true for the décor, which is low-key.

*Freelance writer Jo Lord
Richmond Times Dispatch
December 29, 2016*