

Antipasti

Appetizers)

*Carpaccio di Manzo	\$10.95
<i>Thin sliced raw beef tenderloin with lemon, capers, parmesan cheese and extra virgin olive oil</i>	
Calamari Fritti	\$10.95
<i>Flash fried calamari with marinara sauce and lemon</i>	
Antipasto Del Giorno	\$10.95
<i>A varied selection of cold appetizers prepared fresh daily</i>	
Spiedino di Mozzarella	\$10.95
<i>An oven baked skewer of bread, fresh mozzarella and tomato finished with a caper, anchovy butter sauce</i>	
Peperoni in Bagna Caôda	\$10.95
<i>Roasted bell peppers double cooked in a sauce of garlic, Anchovy, milk and extra virgin olive oil</i>	
Insalata di Calamari	\$10.95
<i>Marinated calamari in an olive oil, capers and lemon</i>	

Zuppa Del Giorno

*Homemade soup of the Day
(Priced Daily)*

Insalate

(Salads)

Insalata di Spinaci	\$8.50
<i>Baby spinach with mushrooms and pancetta in a homemade balsamic dressing</i>	
Insalata Mista	\$8.50
<i>Mixed fresh greens with homemade balsamic dressing</i>	
Insalata alla Cesare con Pollo o Trota Affumicata	\$12.95
<i>The classic Caesar salad with your choice of grilled chicken or smoked trout</i>	
Insalata Del Cuoco	\$9.95
<i>Organic baby greens tossed in white balsamic vinegar, extra</i>	

virgin olive oil and finished with gorgonzola and toasted walnuts

Insalata Caprese **\$9.95**
Fresh homemade mozzarella cheese, tomatoes and fresh basil

Insalata alla Cesare **\$9.50**
The classic Cesare salad

*Please don't hesitate to ask for extra virgin olive oil and dark balsamic vinegar
On parties of six or more a 20% gratuity is included*

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have a medical condition*

Primi

(Pastas)

Orecchiette alla Barese **\$10.50**
Pasta with ricotta cheese and fresh basil in a tomato sauce

Lasagna al Forno **\$10.50**
Homemade baked pasta, meat and béchamel sauces

Linguine alla Scogliera **\$13.50**
*Linguine with clams, mussels, calamari, scallops
in a light spicy tomato sauce*

Ravioli di Pollo con Panna **\$11.50**
Homemade ravioli filled with chicken in a light cream sauce

Gnocchi al Ragu **\$10.50**
Homemade potato dumpling pasta with a Bolognese style meat sauce

Fettuccine al Filetto di Pomodoro **\$10.50**
Homemade fettuccini with tomato filets, garlic and fresh basil

Fettuccine Primavera **\$11.50**
Homemade fettuccine with mixed fresh vegetables in cream sauce

Secondi di Carne

(Meats)

Lombatine di Maiale alla Pizzaiola **\$13.50**
*Medallions of pork loin with capers, garlic, oregano, chardonnay
in a spicy tomato sauce*

Petto di Pollo alla Potentina **\$11.95**
Sautéed breast of chicken with fresh artichokes, capers in a lemon butter sauce

Salsiccia in Umido **\$12.95**
*Braised Italian sausage with onions, bell peppers, mushrooms, garlic,
white wine and tomato sauce served over polenta*

Vitello al Marsala **\$14.95**
Sautéed veal scallopine with mushrooms finished in a Marsala wine sauce

***Fracosta alla Mostarda** **\$17.95**
7 oz. Pan roasted New York strip in rosemary mustard cream sauce

Secondi di Pesce

(Fish)

Sogliola Aurora **\$16.95**
*Sautéed filet of Sole with diced tomato, pine nuts, and fresh basil in
chardonnay wine sauce*

Calamari Affogati **\$14.95**
Braised squid with tomato sauce, garlic, and oregano served over soft polenta

*** Salmone al Pepe Rosa** **\$15.95**
*Sautéed filet of Atlantic salmon with pink peppercorns in a dark balsamic vinegar
reduction sauce*

**These food items may be cooked to order*

La Grotta

Offers

A Taste Of Italy

(Available for your entire party only, please)

Italian Lunch Special

Three Course Meal **\$26.00**
(Example: Pasta, Entree and Dessert)

Four Course Meal **\$32.00**
(Example: Pasta, Salad, Entrée and Dessert)

Five Course Meal **\$36.00**
(Example: Appetizer, Pasta, 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*