



Antipasti Freddi e Caldo Hot & Cold Appetizers

Antipasto Alla Grotta (great for sharing)

Imported Italian Prosciutto, Roasted Veal Loin Sopressatta , Baby Portobellos, Fresh Mozzarella, Roast Peppers and Grilled Vegetables 9.95

Insalata Caprese

Fresh Mozzarella & Vine Ripened Tomatoes with Grilled Asparagus & Basil Olive Oil 8.95

Bruschette Assortite – (great for sharing)

Assortment of Bruschetta with Fresh Mozzarella, Tomato, & Basil;
Smoked Salmon, Capers & Onion ; & Shiitake Mushrooms, Grana & White Truffle Oil 8.95

Salmone Afumicatto con Crostini

Smoked Salmon, Capers, Onion, EVOO, Grilled Ciabatta with Dill Mascarpone 10.95

Insalata di Pesce, Pasta e Arugula

Shrimp, Scallops, Arugula, Chilled Spaghettini and Tomato Filets
Tossed in Lemon Mustard Vinaigrette 9.50

Risotto del Giorno

Appetizer Portion of Today's Risotto 9.95

Cozze al Vino Bianco e Crema

P.E. I. Mussels, Fennel, Garlic, Red Onion, Parsley, White Wine & Cream 9.50

Calamari Fritti – (great for sharing)

Fried Rhode Island Calamari with Tomato Caper Dip & Lemon Garlic Aioli 10.95

Gamberetti Alla Griglia

Grilled Prosciutto wrapped Shrimp on a Bed of Ratatouille 9.95

Cappe Sante Alla Piastra

Cornmeal Crusted George's Banks Sea Scallops with Porcini Mushroom Sauce 10.95

Pasta Mista

La Grotta Specialty with Veal Stuffed Ravioli,
Penne al Pesto, & Cappellini Pomodoro
(For 2 or more) 8.95 each

Zuppe e Insalate / Soup & Salads

Insalata Cesare

Caesar Salad with Romaine Lettuce, Homemade Croutons, & Traditional Dressing 7.50

Insalata La Grotta

A Salad of Assorted Field Greens with Balsamic Vinaigrette 6.95

Add Gorgonzola Cheese 1.00

Insalata di Arugula, Finocchio e Pomodori

Arugula, Fennel & Tomato Salad with Shaved Parmesan 7.95

Zuppa del Giorno

Our Freshly Made Soup of the Day 7.50

Pasta e Risotto Come Piace a Noi in Italia

Pasta & Risotto as We Like It in Italy

Capellini al'Amatricana

Angel Hair Pasta with San Marzano Plum Tomato Sauce,
Pancetta, Shallots, Basil & Extra Virgin Olive Oil 15.95

Spghettini con Salsa Bolognese

Spghettini with Traditional Meat Ragu tossed with Wild
Mushrooms, Peas, & a Touch of Cream 17.95

Fettuccine con Pollo alla Padella

Fettuccine with Pan Roasted Chicken Breast, Sun Dried Tomatoes, Spinach,
Rich Chicken Brodo, Goat Cheese, Fresh Basil & a Few Red Chilies 17.95

Ravioli di Vitello con Salsa di Vodka e Pomodori

Homemade Veal Ravioli with Shiitake Mushrooms, Fresh Spinach
& Vodka Tomato Cream Sauce 18.50

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 17.95

Linguini con Gamberetti e Cappe Sante

Linguini with Shrimp & Scallops tossed in Marinara and a little Scampi Butter 21.50

Risotto del Giorno

Risotto of The Day / Chef's Daily Creation 19.95

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

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 & Pesce

Meat & Fish Specialties

Salmone Fresco Grigliato con Salsa di Funghi Selvatici

Atlantic Salmon Grilled on Zucchini & Tomato Risotto with Porcini Mushroom Sauce 21.50

Pesce Spada Alla Piastra

Domestic Center Cut Swordfish Peppered and Seared on
Basil Mashed Potatoes with Tomato Red Wine Herb Sauce 23.95

Sogliola di Dover Salmoriglio

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

Tortino de Granchio con Crema di Basilico e Peperoni

Jumbo Lump Crab Cakes, Asparagus, Tomato, Polenta and Basil Red Pepper Cream 25.95

Filletto di Maiale alla Griglia

Grilled Pork Tenderloin, Roast Garlic Mash Potatoes, Fine Green Beans
and Grain Mustard Red Wine Sauce 19.95

Gamberetti all Grotta

Shrimp Sautéed with Baby Artichokes, Shiitake Mushrooms,
Roasted Peppers & Tomato Filets with Garlic Lemon Sauce and Polenta 22.95

Petto di Pollo alla Picatta

Grilled Chicken Breast, Spinach, Capers, Lemon Butter Sauce & Semolina Gnocchi 18.95

Scallopine di Vitello con Barolo o Marsala e Funghi

Veal Scallopine Sautéed with Shiitake Mushrooms in a Barolo Sauce OR Crimini Mushrooms, and Classic
Marsala Sauce & Roast Garlic Mash Potatoes 22.95

Scallopine di Vitello con Carciofi

Scallopine of Veal with Baby Artichokes, Sun Dried Tomatoes, Capers
& Lemon Butter Sauce with Semolina Gnocchi 24.95

Scallopine di Vitello alla Saltimbocca

Veal Scallopine sautéed and topped with Prosciutto d' Parma, Melted Fontina,
Marsala Wine Sauce and Penne al Pesto 23.95

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, Truffle Mash Potatoes
& Shallot Red Wine Herb Sauce 25.95

Filetto di Manzo con Gorgonzola

Beef Tenderloin Grilled with Spinach, Gorgonzola, Roast Garlic Mash Potatoes
and a Barolo, Grain Mustard Sauce 28.95

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 8 or more.
No Separate Checks for parties
of 6 or more