



Lunch
3 course prix fixe \$20

Antipasti

ZUPPA DEL GIORNO	daily soup	7
INSALATA MISTA	local greens / grape tomato / cucumber / balsamic	8
BUTTER BIBB	peach / radicchio / pecorino / honey-sherry	9
OLD SCHOOL CHOPPED	“everything but the kitchen sink” / chianti vinaigrette	12
CAESAR	hearts of romaine / kale / focaccia croutons / anchovy	8
BURRATTA MOZZARELLA	eggplant caponata / pannelle fritti / balsamic reduction	12
ARANCINI BOLOGNESE	risotto croquette / 4 cheeses / salsa rosa	11
FRITTO MISTO	semolina / calamari / shrimp / zucchini / aioli	14
TUNA TARTAR	asparagus / capers / bottarga	12
SALMON CRUDO	beet stracciatella / tangerine oil / pink peppercorn	12

Secondi

ORECCHETTI PUGLIESE	italian sausage / swiss chard / chickpea / peperoncino	20
MEZZI RIGATONI NORMA	caramelized eggplant / tomato / basil / ricotta salata	16
GARGANELLI	classic ragu bolognese / shaved parmigiana	19
SPAGHATINI VONGOLE	manila clams / toasted garlic / peperoncino	22
SKUNA BAY SALMON	zucchini / fennel ragu / cool basil yogurt	26
GROTTO BURGER	Pat LaFreida burger / Nueske bacon jam / NY State white cheddar / hand-cut fries	18
VEAL SCALLOPINI	3 mushrooms / Cognac / touch of cream	27
	(\$5 supplement)	
POLLO MILANESE	arugula / grape tomatoes / red onion / parmigiano	20
NY STRIP 28 day dry aged	12oz / rosemary parmesan potatoes / cipolini onions	36
	(\$10 supplement)	

Dolci

Chef's selection Piattini di Dolci