

# BLUE GROTTO

## ANTIPASTI

### VEGETABLES \$3 EACH

CAPONATA  
MUSHROOMS A LA GRECQUE  
WHITE BEANS AND BALSAMIC ROASTED GARLIC  
OVEN ROASTED TOMATOES  
OVEN ROASTED BUTTERNUT SQUASH  
CAULIFLOWER "SICILIANO"  
TURNIPS AND VANILLA BEAN BUTTER  
GAETA OLIVES WITH ORANGE AND BASIL  
PEPERONATA  
CASTELVETRA OLIVES WITH CHILES AND GARLIC

### CHEESE \$5 EACH / \$12 FOR THREE

PARMIGIANO REGGIANO  
PECORINO ROMANO  
TALLEGGIO  
GREEN DIRT FARM PRAIRIE TOMME  
BRIE  
GORGONZOLA PICCANTE  
CACIO  
GOAT CHEESE  
RICOTTA  
PECORINO CROTONESE

### MEATS \$5 EACH

PROSCIUTTO AMERICANO  
COPPA AMERICANO  
SPECK AMERICANO  
BRESAOLA  
TERRINA DI GIORNO

### \$4 EACH

SALAME GYPSY  
SALAME GENOVA  
SALAME SOPPRESSATA  
PROSCIUTTO

### SEAFOOD \$4 EACH

SALT COD WITH POTATOES AND GARLIC  
PRAWNS WITH ORANGE AND CHILES  
MUSSELS IN BRODETTO

### BRUSCHETTA SAMPLER

A DAILY SELECTION OF BRUSCHETTA  
\$5 FOR THREE / \$14 FOR NINE

### LARGE CHEF'S ASSORTED ANTIPASTI PLATTER \$17

## DESSERT

FRUIT AND CHEESE PLATE \$12  
DAILY SELECTION OF BISCOTTI \$6  
BUTTERMILK CRÈME BRULEE WITH CANDIED LEMON SORBET \$6  
CHOCOLATE CAKE WITH SALTED CARAMEL GELATO AND HAZELNUTS \$6  
APPLE TART WITH WHIPPED VANILLA MASCARPONE AND PISTACHIO CREAM \$6

## SALADS AND SOUPS

### TRADITIONAL CAESAR

ROMAINE, CROUTONS, PECORINO, ANCHOVY VINAIGRETTE \$5

### GROTTO AZURRA

MIXED GREENS, GORGONZOLA, APPLES, RED ONION, WALNUTS, LEMON MUSTARD VINAIGRETTE \$5

### ARUGULA AND ROASTED GARLIC

OVEN ROASTED TOMATO, OLIVES, SHAVED FENNEL, ROASTED GARLIC VINAIGRETTE \$5

### WINTER GREENS AND PARMIGIANO REGGIANO FLAN

WINTER GREENS, ROASTED VEGETABLES, PANCETTA, CIDER PEPPERCORN VINAIGRETTE \$6

### TUSCAN WHITE BEAN SOUP

CANNELINI BEANS, CABBAGE, TOMATO, PECORINO \$6

## SMALL PLATES

### BALSAMIC CARAMELIZED LAMB CHOPS

RAPINI, SULTANAS, PINE NUTS, SPICED JUS \$10

### SHRIMP AL FORNO

ORANGE, MINT, ROASTED GARLIC, CHILES, CANNELINI BEANS \$11

### WILD MUSHROOM RAGU

BAKED POLENTA, OVEN ROASTED TOMATOES, PESTO \$9

## PIZZAS

### MARINARA

TOMATO, GARLIC, OREGANO \$9

### MARGHERITA

TOMATO, BASIL, MOZZARELLA \$11

### SALSICCIA

SAUSAGE, TOMATO, PEPPERONATA, OREGANO, MOZZARELLA \$12

### FUNGHI

TOMATO, MUSHROOMS, PANCETTA, THYME, ASIAGO \$12

### QUATTRO STAGIONI

MUSHROOM, ARTICHOKE, PEPPERS, OLIVES, FONTINA \$12

### GAMBERO & SOPPRESSATA

TOMATO, SPICED SHRIMP, SHAVED SALAME, FENNEL, BASIL, MOZZARELLA \$13

### PROSCIUTTO

OVEN ROASTED TOMATOES, OLIVES, ROASTED GARLIC, THYME, PECORINO \$13

### QUATTRO FORMAGGIO

RICOTTA, GORGONZOLA, GRANA PADANO, TALLEGGIO \$13

### PEPPERONI

TOMATO, OREGANO, MOZZARELLA \$12

### ZUCCA

BUTTERNUT SQUASH, SPECK, WINTER GREENS, SAGE, PECORINO \$13

## WINE LIST

WHITE	GLASS/BOTTLE
NEXT RIESLING Washington: White peaches, tangerine, floral and dried apricot	6 / 24
DRY CREEK CHENIN BLANC California: Citrus, melon and green apple mingle with crisp acidity	6 / 24
FERRARI CARRANO FUME BLANC California: Orange blossom and subtle mineral tones	7 / 27
MAN CHENIN BLANC South Africa: Tropical fruit, guava and melon, crisp sweet citrus	6 / 24
PARDUCCI SUSTAINABLE WHITE California: crisp, clean flavors of citrus and melon	6 / 24
KRIS PINOT GRIGIO Italy: tooling around on a Vespa with a mouth full of citrus	7 / 27
CLINE VIOGNER California: floral but not sweet, apricot, orange blossom	6 / 24
PEDRONCELLI RESERVE CHARDONNAY California: creamy& rich, layers of pineapple and citrus	7 / 27
ALEXANDER VALLEY CHARDONNAY California: fruit aromas hint of caramel vanilla undertones	8 / 30
JOEL GOTT SAUVIGNON BLANC California: aromas of guava, watermelon and lemon; long juicy finish	7 / 27
VILLA MARIA SAUVIGNON BLANC New Zealand: gooseberry, grapefruit & lime sharp finish	8 / 30
ALTO SUR TORRONTES Argentina: a beautiful blonde from Argentina with flowers in her hair	7 / 27

## RED

ESTANCIA PINOT NOIR California: ripe blueberry with a creamy vanilla finish	8 / 30
JOEL GOTT ZINFANDEL California: soft tannins, black cherries, raspberries, plums, maple and spice	9 / 34
GUENOC PETIT SYRAH California: not so petit, brambly fruit, good balance	6 / 24
TAPEÑA GARNACHA Spain: Lush aromas of black cherries with a whisper of Spanish spice	6 / 24
WRONGO DONGO Spain: concentrated berry, soft tannins, hint of leather	6 / 24
GOUGUENHEIM MERLOT Argentina: like the building, well rounded with clean lines	6 / 24
ROOT I CABERNET SAUVIGNON California: aromas of fresh cranberry, clove, and luscious licorice	7 / 27
ALEXANDER VALLEY CABERNET SAUVIGNON California: this is the way all cabs should be made	8 / 30
CAVES DES PAPES CÔTES DU RHÔNE France: beautiful nose, sweet mature fruit, soft tannins	7 / 27
IBIDINI NERO D'AVOLA Sicily: blackberry and bramble fruits, light body full flavor	6 / 24
PUNTO FINAL MALBEC Argentina: tobacco, "color, power, flavor" excellent balance	7 / 27
STUMP JUMP SHIRAZ Australia: bright red fruit, nice spice, classic Australian Shiraz	6 / 24
KING ESTATE PINOT NOIR Oregon: cherry, raspberry jam, blueberry, oaky spice	46 BOTTLE
Local note: The King family is originally from Kansas!	

## SPARKLING

CRISTALINO BRUT CAVA Spain: green apple, peach, flowers, herbs, lemony finish	6 / 24
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## ROSE

ALEXANDER VALLEY DRY ROSE OF SANGIOVESE California: watermelon, mint and raspberries	6 / 24
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## BOULEVARD SMOKESTACK SERIES \$12

SAISON

DOUBLEWIDE

LONG STRANGE TRIPEL

THE SIXTH GLASS

## GOOSE ISLAND MATILDA \$6