

GROTTA AZZURRA

famous since 1908





CATERING MENU

** 24 HOUR NOTICE NEEDED

** PICK UP ONLY!

PRICES FOR SMALL/LARGE TRAYS
(SMALL TRAYS ARE 5-6PPL, LARGE TRAYS 10-12PPL)





ANTIPASTI

GARLIC BREAD  FRESH BREAD BAKED ON PREMISES WITH GARLIC, PARMESAN AND PARSLEY	\$30/\$50	ARANCINI DI RISO RICE BALLS: PROSCIUTTO, PEAS, SAFFRON AND MOZZARELLA. CHIPOTLE MAYO SAUCE	\$40/\$70
CHICKEN FINGERS SERVED WITH FRENCH FRIES	\$50/\$80	ZUPPA DI MUSSELS RED SAUCE AND TOAST	\$50/\$80
FRIED CALAMARI CHOICE OF MARINARA OR CHIPOTLE MAYO	\$55/\$90	INSALATA CAESAR  CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS AND PARMESAN CHEESE.	\$40/\$60
MOZZARELLA STICKS  FRIED MOZZARELLA SERVED WITH MARINARA SAUCE	\$50/-----	ROMAIN SALAD  TOMATO, LETTUCE, ONION IN A LEMON DRESSING	\$40/\$60

SEAFOOD


SHRIMP SCAMPI LEMON BUTTER GARLIC WHITE WINE SAUCE, SERVED OVER SPAGHETTI	\$80/\$120	FRESH ATLANTIC SALMON GRILLED SALMON	\$90/\$150
FILET OF SOLE FRANCAISE FILET PREPARED WITH LEMON BUTTER WHITE WINE SAUCE	\$80/\$120	BASA OREGANATA WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS	\$75/\$100
SEAFOOD FRA DIAVLO SHRIMP, MUSSELS AND CALAMARI, OVER SPAGHETTI WITH SPICY RED SAUCE	\$90/\$150		

HOMEMADE PASTA

*FETTUCCHINI ALFREDO  HEAVY CREAM AND CHEESE SAUCE	\$60/\$90		*CANELLONI PRE-ROLLED TUBULAR SHAPED PASTA, STUFFED WITH GROUND BEEF, SPINACH AND ONIONS	\$70/\$100
*FETTUCCHINI GAMBERI HOMEMADE, WITH SHRIMP IN CREAM SAUCE	\$70/\$120		*MANICOTTI  PRE-ROLLED TUBULAR SHAPED PASTA FILLED WITH FOUR CHEESE, SERVED ON POMODORO SAUCE	\$70/\$100
*FOUR CHEESE RAVIOLI  RICCOTTA, GOAT, MOZZARELLA AND PARMESAN CHEESE IN POMODORO SAUCE	\$60/\$90		*GNOCCHI PESTO ROSSO  PESTO AND TOMATO SAUCE	\$60/\$90
*LASAGNA CLASSICO FAMILY RECIPE MEAT LASAGNA, SICILIAN STYLE	\$60/\$100		*GNOCCHI ALTELEFONO  MELTED MOZZARELLA AND TOMATO SAUCE	\$60/\$90

PASTA

(WHOLE WHEAT SPAGHETTI & GLUTEN FREE PENNE SUBSTITUTIONS AVAILABLE FOR SURCHARGE)

*SPAGHETTI CARBONARA SMOKED PANCETTA AND PARMESAN CREAM SAUCE	\$50/\$80		*PENNE ALLA VODKA  PINK SAUCE WITH GREEN PEAS	\$45/\$75
*OLD FASHION BAKED ZITI TOMATO SAUCE, RICCOTTA, MOZZARELLA	\$50/\$80		PENNE ARABIATTA  SPICY MARINARA SAUCE	\$45/\$75
*SPAGHETTI BOLOGNESE TOMATO AND MEAT SAUCE	\$60/\$90			

* ITEM PREPARED WITH CHEESE  VEGETARIAN

MEAT & POULTRY

CHICKEN PARMIGIANA TOMATO SAUCE AND MOZZARELLA	\$60/\$90	PORK SCALOPPINI SAUTEED WITH BUTTER AND WHITE WINE	\$60/\$90
CHICKEN MILANESE BREADED CHICKEN	\$60/\$90	PORK CHERRY PEPPER PORK LOIN IN A WHITE WINE BROWN SAUCE WITH HOT CHERRY PEPPERS	\$70/\$100
CAJUN CHICKEN CAJUN STYLE SEASONIN	\$60/\$90		

SIDE

SAUTÉED SPINACH	\$50/\$80
FRENCH FRIES	\$40/\$60
SAUTÉED BROCCOLI	\$40/\$60
ROASTED POTATO	\$40/\$60