

GROTTA AZZURRA

famous since 1908

*** PIZZA ***

PIZZA GROTTHERITA / 17.95

TOMATO SAUCE, FRESH MOZZARELLA, BASIL

PIZZA BIANCO / 17.95

RICOTTA CHEESE, MOZZARELLA

FRIED CALZONE / 18.95

1. CAJUN CHICKEN AND MOZZARELLA

2. RICOTTA, SPINACH, MOZZARELLA

ANY PIZZA WITH CAULIFLOWER CRUST (8") / 13.95

PIZZA PROSCIUTTO / 18.95

TOMATO SAUCE, MOZZARELLA, PROSCIUTTO

PIZZA PEPPERONI / 18.95

TOMATO SAUCE, MOZZARELLA, PEPPERONI



SHRIMP (4) +9

PEPPERONI +3

PROSCIUTTO +3

BURRATA CHEESE +9

FRESH MOZZARELLA +3

OUR PIZZA IS A PERFECTLY CREATED PERSONAL SIZE (11")

*** ANTIPASTI ***

GARLIC BREAD

FRESH BREAD BAKED ON PREMISES WITH GARLIC, PARMESAN AND PARSLEY

BRUSCHETTA

TOMATO, ONIONS, BASIL

PRETZEL WITH DIJON MUSTARD

MOZZARELLA CAPRESE

FRESH BURRATA-MOZZARELLA, GRAPE TOMATO, BASIL IN A BALSAMIC VINAIGRETTE

CHICKEN FINGERS

SERVED WITH FRENCH FRIES

FRIED CALAMARI

CHOICE OF MARINARA SAUCE OR CHIPOTLE MAYO

7.95

9.95

9.95

16.95

13.95

16.95

MOZZARELLA STICKS 9.95

FRIED MOZZARELLA SERVED WITH MARINARA SAUCE

ARANCINI DI RISO 13.95

RICE BALLS: PROSCIUTTO, PEAS, SAFFRON AND MOZZARELLA, CHIPOTLE MAYO SAUCE

ZUPPA DI MUSSELS 15.95

MARINARA SAUCE, FRADIABOLO OR WHITE WINE SAUCE

INSALATA MISTA 14.95

MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE

INSALATA CAESAR 14.95

CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS AND PARMESAN CHEESE.

ROMAIN SALAD 14.95

TOMATO, LETTUCE, ONION IN A LEMON DRESSING

ADDITION TO ANY SALAD CHICKEN + \$6.95 (GRILLED, MILANESE OR CAJUN) OR GRILLED SHRIMP + \$9.95

*** SEAFOOD ***

GROTTA'S TWIN LOBSTER TAILS 39.95

5OZ, ON CAST IRON WITH GARLIC ROSEMARY BUTTER

TWIN LOBSTER TAILS FRA DIAVLO 39.95

5OZ, SERVED OVER SPAGHETTI IN A SPICY RED SAUCE

SHRIMP SCAMPI 26.95

LEMON BUTTER GARLIC WHITE WINE SAUCE, OVER SPAGHETTI

FILET OF SOLE FRANCAISE 27.95

FILET PREPARED WITH LEMON BUTTER WHITE WINE SAUCE, SERVED WITH POTATO CROQUETTE AND BROCCOLI

SEAFOOD FRA DIAVLO 29.00

SHRIMP, MUSSELS AND CALAMARI, OVER SPAGHETTI WITH HOMEMADE SPICY MARINARA SAUCE

FRESH ATLANTIC SALMON 29.00

GRILLED AND SERVED WITH POTATO CROQUETTE AND SAUTEED BROCCOLI

BASA OREGANATA 21.95

WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS SERVED WITH POTATO CROQUETTE AND BROCCOLI

*** HOMEMADE PASTA ***

(WE TAKE PRIDE IN OUR FRESH HOMEMADE PASTA, AND WE USE 100% SEMOLINA DURUM FLOUR)

***FETTUCCHINI ALFREDO** 19.95

HEAVY CREAM AND CHEESE SAUCE

***FETTUCCHINI GAMBERI** 24.95

HOMEMADE, WITH SHRIMP IN CREAM SAUCE

***FOUR CHEESE RAVIOLI** 19.95

RICOTTA, GOAT, MOZZARELLA AND PARMESAN CHEESE IN POMODORO SAUCE

***LASAGNA CLASSICO** 22.95

FAMILY RECIPE MEAT LASAGNA, SICILIAN STYLE



***CANELLONI** 20.95

PRE-ROLLED TUBULAR SHAPED PASTA, STUFFED WITH GROUND BEEF, SPINACH AND ONIONS

***MANICOTTI** 19.95

PRE-ROLLED TUBULAR SHAPED PASTA FILLED WITH FOUR CHEESE, SERVED ON POMODORO SAUCE

***GNOCCHI PESTO ROSSO** 19.95

PESTO AND TOMATO SAUCE

***GNOCCHI AL TELEFONO** 19.95

MELTED MOZZARELLA AND TOMATO SAUCE

ADDITION TO ANY PASTA: CHICKEN, GRILLED, MILANESE OR CAJUN / 6.95 OR GRILLED SHRIMP / 9.95

*** PASTA ***

(WHOLE WHEAT SPAGHETTI & GLUTEN FREE PENNE SUBSTITUTIONS AVAILABLE ON REQUEST)

PLEASE ALLOW EXTRA PREPARATION TIME AND ADD \$4.00

***SPAGHETTI CARBONARA** 18.95

SMOKED PANCETTA AND PARMESAN CREAM SAUCE

***OLD FASHION BAKED ZITI** 17.95

TOMATO SAUCE, RICOTTA, MOZZARELLA

***SPAGHETTI BOLOGNESE** 17.95

TOMATO AND MEAT SAUCE



***PENNE ALLA VODKA** 17.95

PINK SAUCE WITH GREEN PEAS

***PENNE ARABIATTA** 16.95

SPICY MARINARA SAUCE

* ITEM PREPARED WITH CHEESE VEGETARIAN

*** MEAT & POULTRY ***

GROTTA'S AGED RIB-EYE 39.95

16 OZ. AGED U.S.D.A. PRIME RIB EYE., SAUTÉED ON CAST IRON WITH GARLIC ROSEMARY BUTTER, SERVED WITH CROQUETTE AND BROCCOLI

GRILLED RIB-EYE 39.95

16 OZ. AGED U.S.D.A. PRIME RIB EYE., GRILLED, AND SERVED WITH FRENCH FRIES



CHICKEN PARMIGIANA 19.95

HOMEMADE MARINARA SAUCE, MELTED MOZZARELLA, SERVED WITH POTATO CROQUETTE AND BROCCOLI

CHICKEN MILANESE 19.95

BREADED AND SERVED WITH SALAD

CAJUN CHICKEN 19.95

CAJUN STYLE SEASONING, SERVED WITH SALAD

*** SIDE ***

SAUTÉED SPINACH 8.95

FRENCH FRIES 6.95

SAUTÉED BROCCOLI 7.95

*** DESSERT ***

TIRAMISU (HOMEMADE) / 9.95

LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM

FRIED OREOS / 9.95

DIPPED INTO PANCAKE BATTER AND FRIED

TARTUFO OF THE DAY / 9.95

MADE WITH CREAMY ICE CREAM CENTERED WITH SLICED NUTS AND A CHERRY, THEN WRAPPED IN BITTERSWEET CHOCOLATE



24.⁹⁵

BRUNCH MENU

EVERY DAY

12:00PM - 4:00PM

WITH COFFEE AND TWO DRINKS:

MIMOSA - BLOODY MARY

EGGS FLORENTINE

ENGLISH MUFFINS, PROSCIUTTO, SPINACH, POACHED EGGS AND HOLLANDAISE SAUCE WITH MESCLUN SALAD

SMOKED SALMON BENEDICT

ENGLISH MUFFINS, SMOKED SALMON, POACHED EGGS AND HOLLANDAISE SAUCE WITH MESCLUN SALAD

NY BREAKFAST SANDWICH

ITALIAN BREAD WITH BACON OR SMOKED SALMON, EGGS, MOZZARELLA CHEESE AND FRENCH FRIES

BREAKFAST PIZZA

PIZZA MARGHERITA TOPPED WITH CRISPY BACON AND CHOICE OF SCRAMBLED EGGS OR SUNNY SIDE UP

FRENCH TOAST

HOMEMADE CHALLAH BREAD AND MAPLE SYRUP

EGGS MARINARA

2 POACHED EGGS WITH MARINARA SAUCE, SERVED ON ENGLISH MUFFINS WITH MESCLUN SALAD

GROTTA AZZURRA

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