

# 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\*\*\*

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

### \*\*\*SEAFOOD\*\*\*




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

### \*\*\*HOMEMADE PASTA\*\*\*

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

### \*\*\*PASTA\*\*\*

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

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

\* ITEM PREPARED WITH CHEESE  VEGETARIAN

### \*\*\*MEAT & POULTRY\*\*\*

|  |           |
|--|-----------|
| <b>CHICKEN PARMIGIANA</b><br>TOMATO SAUCE AND MOZZARELLA | \$60/\$90 |
| <b>CHICKEN MILANESE</b><br>BREADED CHICKEN               | \$60/\$90 |
| <b>CAJUN CHICKEN</b><br>CAJUN STYLE SEASONIN             | \$60/\$90 |

### \*\*\*SIDE\*\*\*

|                         |           |
|-------------------------|-----------|
| <b>SAUTÉED SPINACH</b>  | \$50/\$80 |
| <b>FRENCH FRIES</b>     | \$40/\$60 |
| <b>SAUTÉED BROCCOLI</b> | \$40/\$60 |
| <b>ROASTED POTATO</b>   | \$40/\$60 |