



GROTTA & AZZURRA™

177 MULBERRY ST., NEW YORK, NY 10013
FAMOUS SINCE 1908

NYC RESTAURANT WEEK 2017

JULY 24TH – AUGUST 18TH

3-COURSE LUNCH
(EVERY DAY BEFORE 4PM)

\$29⁰⁰

1ST COURSE

ARUGULA SALAD

ARUGULA, RED ONION, SUNDRIES TOMATOS IN A LEMON VINIGRETTE DRESSING AND TOPPED WITH RICOTTA SALATA

ZUPPA DI MUSSELS

BRANDY CREAM SAUCE

PENNE COGNAC

PENNE WITH PROSCIUTTO IN A PINK COGNAC SAUCE

2ND COURSE

CHICKEN FIORENTINA

MUSHROOMS, BUTTER WHITE WINE SAUCE, SERVED OVER SPINACH AND ROASTED POTATOES

SALMON RAVIOLI

SALMON, RICOTTA AND MOZZARELLA, IN A BRANDY LIGHT PINK SAUCE WITH GREEN PEAS

FILET OF SOLE LIVORNESE

OLIVES, CAPERS AND ONION IN MARINARA SAUCE, SERVED WITH MIXED VEGETABLES AND ROASTED POTATO

3RD COURSE

TARTUFO

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

CANNOLLI

STUFFED WITH RICOTTA AND MASCARPONE MIXTURE

TIRAMISU

LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM

ITALIAN CHEESECAKE

CLASSIC PREPARATION



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NYC RESTAURANT WEEK 2017

JULY 24TH – AUGUST 18TH

3-COURSE DINNER

(EVERY DAY AFTER 4PM)

\$42.⁰⁰

1ST COURSE

ROASTED BEET

DICED BEETS, WALNUTS, FRESH LEMON JUICE,
OLIVE OIL AND MINT, SERVED IN A CHEESE BOWL

MANGO SALAD

MANGO, ARUGULA, RED ONION, TOMATO TOPPED WITH RICOTTA
SALATA IN A MANGO DRESSING

SALMON RAVIOLI

SALMON, RICOTTA AND MOZZARELLA, IN A BRANDY
LIGHT PINK SAUCE WITH GREEN PEAS

2ND COURSE

GNOCCHI MAREMONTI

SHRIMP, MUSHROOMS, GREEN PEAS AND SUNDRIES TOMATO, IN
BRANDY LIGHT-PINK SAUCE

FILET OF SOLE CAPRESE

BREADED FILET, TOPPED WITH ARUGULA, TOMATO, ONION AND
CHICK PEAS IN A LEMON DRESSING

CHICKEN GRECCO

BONE IN SAUTÉED CHICKEN WITH BLACK AND GREEN OLIVES
IN GARLIC-OIL

FILET MIGNON FORTALENZA (\$10 SUPPLEMENT)

2 MEDALLIONS SAUTÉED WITH MUSHROOMS IN FORTALEZA WINE,
AND SERVED OVER POTATO LYONNAISE AND SPINACH

3RD COURSE

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A CHERRY, AND THEN WRAPPED IN BITTERSWEET CHOCOLATE

CLASSIC

CANNOLLI

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MASCARPONE CREAM

ITALIAN CHEESECAKE

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