



GROTTA AZZURRA

famous since 1908



They say Rome wasn't built in a day, and the same can be said for Little Italy, one of New York City's most quaint, romantic and historic neighborhoods where legends like Robert De Niro and Frank Sinatra spent most of their famous youth.

Founded in 1908 by the Davino family Grotta Azzurra was named for the blue grotto on the isle of Capri and designed to evoke the beauty of one of the world's most famous caves in the world, intensified.

Enrico Caruso feasted here after performances and Sinatra called it his one and only favorite Italian restaurant making it the site of many a "Rat Pack" evening.

Shuttered for six years, Grotta Azzurra has now been stunningly renovated and rebirth by a descendant renaissance for dining in Little Italy, with multi-talented chef Frank Castellana recreating the finest in Italian Cuisine.

PIZZA

Pizza Margherita	\$11.95
Tomato sauce, mozzarella, basil	
Pizza Prosciutto	\$14.95
Tomato sauce, mozzarella, prosciutto	
Pizza Suprema	\$14.95
Tomato sauce, onions, peppers, black olives	
Pizza Pepperoni	\$14.95
Tomato sauce, mozzarella, pepperoni	
Pizza Bianco	\$14.95
Ricotta cheese, mozzarella	



ANTIPASTI

Garlic Bread	\$6.95	Fried Calamari	\$15.95
Fresh bread baked on premises with garlic, parmesan and parsley		Traditional preparation	
Focaccia	\$6.95	Fried Zucchini	\$11.95
Made fresh daily, tomato/onion		Traditional preparation	
Bruschetta	\$7.95	Mozzarella Carrozza	\$12.95
Italian bread, diced tomato, red onion and basil		Fried mozzarella served with marinara sauce	
Cold Antipasti	\$22.95	Rice Balls	\$12.95
Prosciutto, copa, capricola, ham, roasted peppers, green olives, and Burrata-mozzarella		Prosciutto, rice, peas, saffron and mozzarella	
Mozzarella Caprese	\$14.95	Clams Oreganata	\$15.95
Fresh Burrata-mozzarella, grape tomato, basil and balsamic		Seasoned breadcrumbs	
Chicken Fingers	\$12.95	Zuppa Di Mussels	\$12.95
Served with French fries		Choice of red or white sauce	
		Zuppa Di Clams	\$15.95
		Choice of red or white sauce	

SOUP & SALAD

Italian Cold Pasta Salad	\$14.95	Insalata Caesar	\$14.95
Penne, tomatoes, onions, black olives, basil with olive oil		Classic Caesar dressing. Anchovy, croutons and parmesan cheese.	
Add chicken +\$4.95, add shrimp+\$9.95		Add chicken +\$4.95, add shrimp+\$9.95	
Spinach Salad	\$14.95	Minestrone Soup	\$9.95
Spinach, walnuts, oranges, shaved parmigiana served in a cheese bowl. Add chicken +\$4.95, add shrimp+\$9.95		Traditional Italian vegetable soup	
Beet Salad	\$14.95	Straciatella	\$9.95
Beets, orange, arrugula, ricotta salata with mango dressing		Spinach and egg drop soup	
Romaine Salad	\$13.95	Pasta e Fagioli	\$9.95
Lettuce, tomatoes, onion and lemon vinaigrette		Beans, pasta, pancetta in light tomato	
Add chicken +\$4.95, add shrimp+\$9.95			
Insalata Mista	\$13.95		
Mesculin salad, tomato, red onion and balsamic vinaigrette. Add chicken +\$4.95, add shrimp+\$9.95			

SEAFOOD

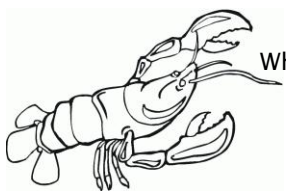
MAINE LOBSTER Fra Diavlo \$35.95

Signature dish since 1908!!!

Whole lobster (1 1/2 Lbs), served over linguine with clams and mussels in a spicy red sauce

MAINE LOBSTER Brandy Cream Sauce \$35.95

Whole lobster (1 1/2 Lbs), served over linguine with mussels in a brandy cream sauce




Frutta Di Mare	\$24.95	Linguine & Clams	\$19.95
Clams, mussels, shrimp, calamari, over linguine, red sauce		Classic preparation, choice red or white	
Shrimp Franchise	\$24.95	Fresh Atlantic Salmon	\$22.95
Lemon butter white wine sauce, served with potato croquette and spinach		Grilled and served with potato croquette and spinach	
Filet of Sole Franchise	\$21.95	Salmon Picata	\$22.95
White fish filet prepared with lemon butter white wine sauce, served with potato croquette and spinach		Lemon, butter caper sauce, served with potato croquette and spinach	

20% suggested service charge/gratuity will be added to all checks

PASTA

(WHOLE WHEAT Penne or Spaghetti & GLUTEN FREE Penne or Spaghetti substitutions available on request)

Please allow EXTRA PREPARATION TIME and add \$4.00

<p>*Spaghetti Carbonara \$17.95 Smoked pancetta and parmesan cream sauce</p> <p>*Spaghetti Meatballs \$17.95 Served with Pomodoro sauce</p> <p>*Spaghetti Bolognese \$15.95 Spaghetti with tomato and meat sauce</p> <p>*Penne alla Vodka \$15.95 Tomatoes, cream, and vodka</p> <p>*Penne con Broccoli \$15.95 Broccoli, tomatoes and olives in garlic oil</p>		<p>Penne Pomodoro \$15.95 Tomato sauce with basil</p> <p>Penne Arabiatta \$15.95 Spicy Marinara sauce</p> <p>Spaghetti Puttanesca \$15.95 Olives, anchovies and capers in a red sauce</p> <p>*Old Fashion Baked Ziti \$15.95 Tomato sauce, ricotta and mozzarella</p>
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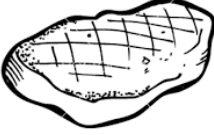
* item prepared with cheese

HOMEMADE PASTA

(We take pride in our specialty pastas, that is why we use 100% Semolina Durum Flour)

<p>*Fettuccini Alfredo \$18.95 Heavy cream and cheese sauce</p> <p>*Fettuccini Oscar \$18.95 Spinach pasta, heavy cream and mushrooms</p> <p>*Fettuccini Gamberi \$23.95 Homemade, with shrimp, zucchini in Alfredo sauce</p> <p>*Four Cheese Ravioli \$19.95 Ricotta, goat, mozzarella and parmesan cheese in Pomodoro sauce</p> <p>*Lasagna Classico \$19.95 Family recipe meat lasagna, Sicilian Style</p> <p>*Filletto Di Pomodori \$19.95 Homemade fettuccini, pancetta and onion in tomato sauce</p> <p>*Canelloni \$19.95 Pre-rolled tubular shaped pasta, stuffed with ground beef, spinach and onions</p>		<p>*Gnocchi Pesto Rosso \$19.95 Pesto and tomato sauce</p> <p>*Gnocchi Al Telefono \$18.95 Melted mozzarella and tomato sauce</p> <p>*Gnocchi w/ any sauce \$18.95 Bolognese, Vodka or Pomodoro style</p> <p>*Manicotti \$18.95 Pre-rolled tubular shaped pasta filled with four cheese on pomodoro sauce</p> <p>*Risotto Mushroom \$18.95 Parmesan cheese and truffle oil</p> <p>*Risotto Piemontese \$21.95 Chopped smoked Salmon, and light pesto sauce</p>
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GROTTA AZZURRA CLASSIC

<p>Delmonico Steak (Bone In) \$38.95 18 oz Grilled aged U.S.D.A. prime rib, served with sautéed cabbage and onion.</p> <p>Aged Rib-Eye \$36.95 16 oz. grilled aged U.S.D.A. prime rib eye., served with sautéed cabbage and onion.</p> <p>½ Chicken \$21.95 Broiled and served with cabbage and onions</p> <p>Pork Chop \$21.95 Sautéed with cherry peppers in a brown sauce, served with roasted potato and vegetables</p> <p>Bracirole and Meatball \$21.95 Served with spaghetti on marinara sauce</p> <p>Beef Bracirole \$18.95 Sliced beef, stuffed with bread crumb, garlic, parsley, parmesan, sopresata, braised in Marinara sauce</p>	 	<p>Pork Bracirole \$17.95 Braised and stuffed with pancetta, garlic, raisins, parmesan in Pomodoro sauce</p> <p>Veal Picata \$26.95 Butter-capers-lemon sauce</p> <p>Veal Parmigiana \$26.95 Tomato sauce and mozzarella</p> <p>Eggplant Parmigiana \$15.95 Traditional preparation</p> <p>Chicken Parmigiana \$17.95 Tomato sauce and mozzarella</p> <p>Chicken Franchise \$17.95 Lemon butter sauce</p> <p>Chicken Marsala \$17.95 Wild mushroom and Marsala wine</p>
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SIDE

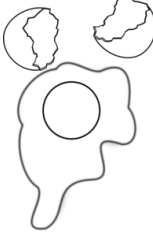
Sautéed Spinach \$8.95	Potato Croquette \$9.95	French Fries \$6.95
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DESSERT

<p>Tiramisu (Homemade) \$9.95 Ladyfinger cookies soaked in espresso and layered with mascarpone cream</p> <p>Italian Cheesecake (Homemade) \$9.95 Classic preparation</p> <p>Classic Cannoli (Homemade) \$8.95 Stuffed with ricotta and mascarpone cream</p>		<p>Tartufo of the Day \$7.95 Made with creamy ice cream, centered with sliced nuts and a cherry, then wrapped in bittersweet chocolate</p> <p>Gelato \$7.95 Vanilla or chocolate</p> <p>Crème Brulee (Homemade) \$9.95 Classic French vanilla custard</p>
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BREAKFAST

EVERY DAY FROM 8.30AM TO 11.30AM

<p>Breakfast Special \$10 3 eggs (any style), choice of bacon or sausage, home fries, toast</p> <p>BLT \$9 Bacon, lettuce, tomato on homemade bread, with mesclun salad</p> <p>Fruit, Yogurt, Granola \$9 Yogurt with fresh cut fruit</p> <p>Buttermilk Pancakes ADD FRUITS (+\$3) \$9 Served with maple syrup</p> <p>Eggs Benedict \$10 Muffin, ham, poached eggs, hollandaise sauce mesclun salad</p> <p>Eggs Florentine \$11 English muffins, prosciutto, spinach, poached eggs and hollandaise sauce with mesclun salad</p> <p>Smoked Salmon Benedict \$12 English muffins, SMOKED SALMON, poached eggs and hollandaise sauce, with mesclun salad</p>		<p>NY Breakfast Sandwich \$9 Toast, bagel or croissants, bacon or sausage, eggs, Cheese and home fries</p> <p>Stuffed French toast \$11 Homemade challah bread stuffed with sweetened mascarpone & berry compote served with maple syrup</p> <p>French Toast ADD FRUITS (+\$3) \$9 Made with homemade challah bread, served with maple syrup.</p> <p>Full English breakfast \$12 Bacon, sausage, 2 eggs (any style) grilled tomatoes, mushrooms, toast</p> <p>Oatmeal \$8 Cinnamon, raisins and pine nuts</p> <p>3 Egg Omelet with Home Fries \$10 Tomatoes, Cheddar Cheese and Ham Egg Whites (+\$4) WITH SMOKED SALMON (+\$4)</p>
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Sides: + Home fries \$3, Bacon \$3, Sausage \$3, Fruit Salad \$5, Yogurt \$3, Granola \$3, Croissants \$3, Toast \$2, Bagel \$3, English Muffin \$2, Nutella \$2, Cream Cheese \$2

20% suggested service charge/gratuity will be added to all checks

GROTTA AZZURRA'S TWO COURSE
PRIX-FIXE LUNCH

MON-FRI 11:30AM-4:00PM \$9⁹⁵

SAT-SUNDAY 11:30AM-4:00PM \$14⁹⁵

MONDAY-FRIDAY 4:00PM-5:30PM \$16⁹⁵

SELECT ONE PASTA & ONE ENTRÉE

(NO SUBSTITUTIONS, NO PLATE-SHARING)

PASTA

(FIRST COURSE)

SALAD (+ \$4.00)

MISTA SALAD OR
CAESAR SALAD

PENNE ARABIATTA

SPICY MARINARA SAUCE



PENNE – GARLIC OIL

DELICATELY SEASONED

PENNE POMODORO

TOMATO SAUCE WITH BASIL

ENTRÉE

(SECOND COURSE)

CHICKEN PARMIGIANA

TOMATO SAUCE AND MOZZARELLA, SERVED WITH ROASTED POTATO AND VEGETABLES

PORK SCALOPPINI

SAUTÉED WITH BUTTER AND WHITE WINE, SERVED WITH ROASTED POTATO AND VEGETABLES

BASA OREGANATA

WHITE FILET OF FISH PREPARED OREGANATA STYLE, SERVED WITH ROASTED POTATO AND VEGETABLES

NO SUBSTITUTIONS ON PRIX-FIXE MENU!

NOT AVAILABLE ON:

VALENTINE'S DAY, EASTER SUNDAY, MOTHER'S DAY, THANKSGIVING, CHRISTMAS EVE AND NEW YEARS EVE!
PRIX-FIXE PRICE AND DISHES ARE DIFFERENT DURING THE SAN GENNARO FEAST!

20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

DAILY LUNCH AND DINNER SPECIALS

MON-FRI	11:30AM-4:00PM	\$16.95
MON-FRI	4:00PM-11:00PM	\$19.95
SAT-SUN	11:30AM-11:00PM	\$19.95

(NO SUBSTITUTIONS, NO PLATE-SHARING)



CAESAR SALAD

CLASSIC CAESAR DRESSING, ANCHOVY,
CROUTONS AND PARMESAN CHEESE

FOUR CHEESE RAVIOLI (+ \$2.00)

RICCOTTA, GOAT, MOZZARELLA AND
PARMESAN CHEESE IN POMODORO SAUCE

SPAGHETTI BOLOGNESE

TOMATO AND MEAT SAUCE

1ST COURSE

PASTA

CHOICE OF:

SPAGHETTI CARBONARA

SMOKED PANCETTA AND PARMESAN
CREAM SAUCE

LINGUINE MARINARA

CLASSIC TOMATO SAUCE

GNOCCHI ALLA VODKA (+ \$2.00)

TOMATOES, CREAM AND VODKA

Welcome To Little Italy

2ND COURSE

ENTRÉE

CHOICE OF:

CHICKEN MILANESE

BREADED AND SERVED WITH ARUGULA
SALAD

CHICKEN MARSALA

WILD MUSHROOM AND MARSALA WINE

CHICKEN FRANCAISE

LEMON - BUTTER SAUCE

BEEF BRACIOLE

SLICED BEEF, STUFFED WITH BREAD CRUMB,
GARLIC, PARSLEY, PARMESAN, SOPRESSATA,
BRAISED IN MARINARA SAUCE

BASA DI NAPOLI

WHITE WINE, BASIL AND LIGHT TOMATO
SAUCE

EGGPLANT PARMIGIANA

TRADITIONAL PREPARATION

PORK BRACIOLE

BRAISED AND STUFFED WITH PANCETTA,
GARLIC, RAISINS, PARMESAN, ITALIAN
HERBS, BRAISED IN POMODORO SAUCE

NOT AVAILABLE ON:

VALENTINE'S DAY, EASTER SUNDAY, MOTHER'S DAY, THANKSGIVING, CHRISTMAS EVE AND NEW YEARS EVE!
DAILY SPECIAL IS NOT AVAILABLE DURING THE SAN GENNARO FEAST!

20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.