



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 Zucchini	\$11.95
Fresh bread baked on premises with garlic, parmesan and parsley		Traditional preparation	
Focaccia	\$6.95	Mozzarella Carrozza	\$12.95
Made fresh daily, tomato/onion		Fried mozzarella served with marinara sauce	
Bruschetta	\$6.95	Rice Balls	\$11.95
Italian bread, diced tomato, red onion and basil		Prosciutto, rice, peas, saffron and mozzarella	
Cold Antipasti	\$19.95	Stuffed Mushrooms	\$11.95
Prosciutto, copa, capricola, ham, roasted peppers, green olives, and Burrata-mozzarella		Mixed veggie paste, served with marinara sauce	
Mozzarella Caprese	\$14.95	Clams Oreganata	\$13.95
Fresh Burrata-mozzarella, tomato, basil and balsamic		Seasoned breadcrumbs	
Chicken Fingers	\$12.95	Zuppa Di Mussels	\$11.95
Served with French fries		Choice of red or white sauce	
Fried Calamari	\$15.95	Zuppa Di Clams	\$13.95
Traditional preparation		Choice of red or white sauce	

SOUP & SALAD

Spinach Salad	\$12.95	Insalata Caesar	\$10.95
Spinach, walnuts, oranges, shaved parmigiana served in a cheese bowl. Add chicken +\$4.95, add shrimp+\$9.95		Classic Caesar dressing. Anchovy, croutons and parmesan cheese.	
Beet Salad	\$12.95	Add chicken +\$4.95, add shrimp+\$9.95	
Beets, orange, arrugula, goat cheese with mango dressing		Minestrone Soup	\$8.95
Romaine Salad	\$10.95	Traditional Italian vegetable soup	
Lettuce, tomatoes, onion and lemon vinaigrette		Straciatella	\$8.95
Add chicken +\$4.95, add shrimp+\$9.95		Spinach and egg drop soup	
Insalata Mista	\$10.95	Pasta e Fagioli	\$8.95
Mesculin salad, tomato, red onion and balsamic vinaigrette. Add chicken +\$4.95, add shrimp+\$9.95		Beans, pasta, pancetta in light tomato	

SEAFOOD

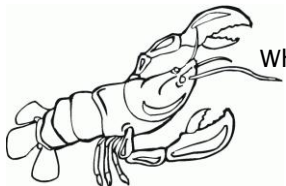
MAINE LOBSTER Fra Diavlo \$35.95

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	\$18.95
Clams, mussels, shrimp, calamari, over linguine, red sauce		Classic preparation, choice red or white	
Shrimp Franchise	\$24.95	Fresh Norwegian 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

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


* item prepared with cheese

HOMEMADE PASTA

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

*Fettuccini Alfredo	\$17.95		*Gnocchi Pesto Rosso	\$18.95
Heavy cream and cheese sauce			Pesto and tomato sauce	
*Fettuccini Oscar	\$18.95		*Gnocchi Al Telefono	\$18.95
Spinach pasta, heavy cream and mushrooms			Melted mozzarella and tomato sauce	
*Fettuccini Gamberi	\$23.95		*Gnocchi w/ any sauce	\$18.95
Homemade, with shrimp, zucchini in Alfredo sauce			Bolognese, Vodka or Pomodoro style	
*Four Cheese Ravioli	\$18.95		*Manicotti	\$18.95
Ricotta, goat, mozzarella and parmesan cheese in Pomodoro sauce			Pre-rolled tubular shaped pasta filled with four cheese on pomodoro sauce	
*Lasagna Classico	\$18.95		*Risotto Mushroom	\$18.95
Family recipe meat lasagna, Sicilian Style			Parmesan cheese and truffle oil	
*Filletto Di Pomodori	\$18.95		*Risotto Piemontese	\$19.95
Homemade fettuccini, pancetta and onion in tomato sauce			Salmon, mussels and light pesto sauce	
*Canelloni	\$18.95			
Pre-rolled tubular shaped pasta, stuffed with ground beef, spinach and onions				


GROTTA AZZURRA CLASSIC

Delmonico Steak (Bone In)	\$34.95		Veal Picata	\$26.95
18 oz Grilled aged U.S.D.A. prime rib, served with sautéed cabbage and onion.			Butter-capers-lemon sauce	
Aged Rib-Eye	\$33.95		Veal Parmigiana	\$26.95
16 oz. grilled aged U.S.D.A. prime rib eye., served with sautéed cabbage and onion.			Tomato sauce and mozzarella	
Braciolo and Meatball	\$21.95		Eggplant Parmigiana	\$15.95
Served with spaghetti on marinara sauce			Traditional preparation	
Beef Braciolo	\$18.95		Chicken Parmigiana	\$17.95
Sliced beef, stuffed with bread crumb, garlic, parsley, parmesan, sopresata, braised in Marinara sauce			Tomato sauce and mozzarella	
Pork Braciolo	\$17.95		Chicken Franchise	\$17.95
Braised and stuffed with pancetta, garlic, raisins, parmesan in Pomodoro sauce			Lemon butter sauce	
			Chicken Marsala	\$17.95
			Wild mushroom and Marsala wine	

SIDE


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

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

BREAKFAST

EVERY DAY FROM 8.30AM TO 11.30AM

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

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-6:00PM \$16⁹⁵

SELECT ONE PASTA & ONE ENTRÉE

(NO SUBSTITUTIONS, NO PLATE-SHARING)

PASTA

(FIRST COURSE)

SALAD (+ \$4.00)

MISTA SALAD OR
CAESAR SALAD

PENNE – GARLIC OIL

DELICATELY SEASONED

PENNE ARABIATTA

SPICY MARINARA SAUCE

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)

1ST COURSE

PASTA

CHOICE OF:

CAESAR SALAD

CLASSIC CAESAR DRESSING, ANCHOVY,
CROUTONS AND PARMESAN CHEESE

SPAGHETTI CARBONARA

SMOKED PANCETTA AND PARMESAN
CREAM SAUCE

FOUR CHEESE RAVIOLI (+ \$2.00)

RICCOTTA, GOAT, MOZZARELLA AND
PARMESAN CHEESE IN POMODORO SAUCE

LINGUINE MARINARA

CLASSIC TOMATO SAUCE

SPAGHETTI BOLOGNESE

TOMATO AND MEAT SAUCE

GNOCCHI ALLA VODKA (+ \$2.00)

TOMATOES, CREAM AND VODKA

2ND COURSE

ENTRÉE

CHOICE OF:

CHICKEN MILANESE

BREADED AND SERVED WITH ARUGULA
SALAD

BASA DI NAPOLI

WHITE WINE, BASIL AND LIGHT TOMATO
SAUCE

CHICKEN MARSALA

WILD MUSHROOM AND MARSALA WINE

EGGPLANT PARMIGIANA

TRADITIONAL PREPARATION

CHICKEN FRANCHISE

LEMON - BUTTER SAUCE

PORK BRACIOLE

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

BEEF BRACIOLE

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

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