



# 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

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



## ANTIPASTI

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

## SOUP & SALAD

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

## SEAFOOD

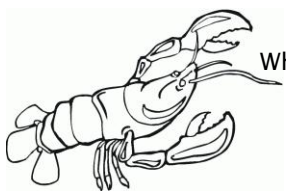
### MAINE LOBSTER Fra Diavlo \$35.95

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



<b>Frutta Di Mare</b>	<b>\$24.95</b>	<b>Linguine &amp; Clams</b>	<b>\$19.95</b>
Clams, mussels, shrimp, calamari, over linguine, red sauce		Classic preparation, choice red or white	
<b>Shrimp Franchise</b>	<b>\$24.95</b>	<b>Fresh Atlantic Salmon</b>	<b>\$22.95</b>
Lemon butter white wine sauce, served with potato croquette and spinach		Grilled and served with potato croquette and spinach	
<b>Filet of Sole Franchise</b>	<b>\$21.95</b>	<b>Salmon Picata</b>	<b>\$22.95</b>
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	

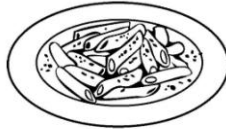
20% suggested service charge/gratuity will be added to all checks

## PASTA

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

Please allow EXTRA PREPARATION TIME and add \$4.00

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

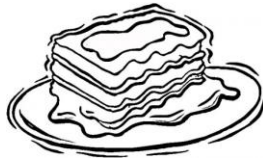


\* item prepared with cheese

## HOMEMADE PASTA

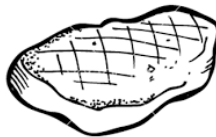
(We take pride in our specialty pastas, that is why we use 100% Semolina Durum Flour)

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



## GROTTA AZZURRA CLASSIC

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



## SIDE

<b>Sautéed Spinach</b>	<b>\$8.95</b>	<b>Potato Croquette</b>	<b>\$9.95</b>	<b>French Fries</b>	<b>\$6.95</b>
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## DESSERT

<b>Tiramisu</b> (Homemade)	<b>\$9.95</b>				<b>Tartufo of the Day</b>	<b>\$7.95</b>
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	
<b>Italian Cheesecake</b> (Homemade)	<b>\$9.95</b>				<b>Gelato</b>	<b>\$7.95</b>
Classic preparation					Vanilla or chocolate	
<b>Classic Cannoli</b> (Homemade)	<b>\$8.95</b>				<b>Crème Brulee</b> (Homemade)	<b>\$9.95</b>
Stuffed with ricotta and mascarpone cream					Classic French vanilla custard	



## BREAKFAST

EVERY DAY FROM 8.30AM TO 11.30AM

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

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