



GROTTA & AZZURRA™

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

NYC RESTAURANT WEEK 2018

JULY 23RD – AUGUST 17TH

3-COURSE LUNCH
(EVERY DAY BEFORE 4PM)

\$26.⁰⁰

1ST COURSE

MUSSELS BRANDY

BRANDY CREAM SAUCE, DICED TOMATO AND PARSLEY

SALMON RISOTTO

CHOPPED SMOKED SALMON, GREEN PEAS AND WHITE WINE

PROSCIUTTO - MELON

SLICED PROSCIUTTO AND WATER MELON TOPPED WITH RICOTTA
SALATA IN A LEMON-OLIVE OIL DRESSING

2ND COURSE

SEAFOOD RAVIOLI

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

CHICKEN SORRENTO

SAUTÉED AND TOPPED WITH PROSCIUTTO, MOZZARELLA,
TOMATO IN A LIGHT MARINARA SAUCE, SERVED WITH
VEGETABLES AND ROASTED POTATO

TILAPIA FIORENTINA

SAUTEED WITH MUSHROOMS IN A BUTTER WHITE WINE SAUCE,
SERVED OVER SPINACH AND ROASTED POTATO

3RD COURSE

TARTUFO

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

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 2018

JULY 23RD – AUGUST 17TH

3-COURSE DINNER

(EVERY DAY AFTER 4PM)

\$42.⁰⁰

1ST COURSE

MANGO SALAD

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

SEAFOOD RAVIOLI

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

CAPRESE MELON

BURRATA CHEESE, WATER MELON AND MINT WITH AN ORANGE-JUICE DRESSING

2ND COURSE

FETTUCINI SALMON

CHOPPED SMOKED SALMON, GREEN PEAS IN A BRANDY PINK SAUCE

SALMON CHAMPAGNE

SAUTÉED WITH MUSHROOMS IN A CHAMPAGNE CREAM SAUCE, SERVED WITH SPINACH AND POTATO CROQUETTE

CHICKEN DIAVLO

½ CHICKEN WITH CHERRY PEPPERS IN GARLIC AND OIL

LAMB CHOPS OREGANATA

(\$5 SUPPLEMENT)

SAUTÉED IN A BRANDY SAUCE TOPPED WITH BREAD CRUMBS, SERVED WITH SPINACH AND POTATO CROQUETTE

3RD COURSE

TARTUFO

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

CANNOLLI

STUFFED WITH RICOTTA AND MASCARPONE MIXTURE

TIRAMISU

LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM

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