

# Blue Grotto

Italian Grill & Catering

Presents

## 4 Course Meal

Available Mon., Tues. & Wed.  
(Not Valid Thur., Fri., Sat. & Sun.)

**\$21.95** Per Person/Plus Tax

No Sharing • No Substitutions

**Coupons No Longer Accepted with 4 Course Menu**

### Appetizers

(Choose One)

#### FRIED CALAMARI

#### BROCCOLI RABE

With garlic and oil

#### TOMATO & MOZZARELLA

Plum tomatoes and fresh mozzarella  
marinated in garlic, olive oil and fresh herbs

#### ROASTED PEPPERS & MOZZARELLA

Fresh roasted peppers and mozzarella  
marinated in garlic, olive oil and fresh herbs

#### CLAMS CASINO

#### SEAFOOD INVOLTINI

Shrimp, scallops and crabmeat rolled in Italian pastry  
dough, served in a brandy pink cream sauce

#### BRUSCHETTA

Toasted Italian bread topped with plum tomatoes,  
onions, marinated in olive oil and fresh herbs

#### FRIED MOZZARELLA

Served with marinara sauce

### Homemade Soup or Salad

### Entrees

(Choose One)

#### PENNE ALLA VODKA

Penne pasta sauteed in a garlic vodka pink  
cream sauce with sundried tomatoes

#### GNOCCHI GORGONZOLA

Homemade potato gnocchi served in a  
gorgonzola cheese cream sauce

#### VEGETABLE RISOTTO

Fresh garden vegetables, served in a garlic  
white wine sauce, tossed in risotto

#### CHICKEN or VEAL PARMIGIANA

Breaded and topped with marinara  
and mozzarella cheese

#### CHICKEN or VEAL MARSALA

Sauteed in a marsala wine sauce  
with gourmet mushrooms

#### CHICKEN or VEAL ROSA

Sauteed in a shallot white wine demi glaze sauce,  
smothered with chopped asparagus and artichokes

#### LINGUINI & MUSSELS or CLAMS

Served in a red or white sauce

#### SEAFOOD INVOLTINI

Shrimp, scallops and crabmeat rolled in Italian  
pastry dough, served in a brandy pink cream sauce

#### SCALLOPS MONTECARLO

Sauteed sea scallops in a garlic white wine,  
lite marinara sauce, with sundried tomatoes, gourmet  
mushrooms and artichokes served over linguine

#### GRILLED SCALLOPS

Served over a bed of spinach

#### EGGPLANT PARMIGIANA

#### EGGPLANT MANICOTTI

Fresh eggplant lightly battered and stuffed with  
spinach, ricotta cheese and roasted peppers,  
served in a light red sauce

#### BROCCOLI RABE INVOLTINI

Ribbons of pasta stuffed with broccoli rabe,  
served in a garlic white wine sauce with  
roasted peppers and strips of chicken

#### CHICKEN or VEAL ANGELO

Sauteed in a garlic white wine lite marinara sauce,  
served with chop tomatoes, gourmet mushrooms  
and sundried tomatoes, topped with asparagus  
and mozzarella cheese

#### GRILLED CHICKEN or VEAL

Served over spinach, garlic & oil, topped with  
bruschetta tomatoes

#### CHICKEN or VEAL PICCANTE

Sauteed in a white wine lemon sauce,  
served with gourmet mushrooms

#### CAPPELINI POSITANO

Fresh jumbo lump crabmeat sauteed in a garlic  
light pomodoro sauce

#### SEAFOOD RISOTTA

Shrimp, scallops, calamari and fresh fish,  
served in risotto with fresh herbs

#### SHRIMP MARINARA, FRA DIAVOLO or SCAMPI

Served over linguini or rice

#### GRILLED TILAPIA or SALMON

Served in a garlic lemon sauce

### Homemade Desserts

(Choose One)

CREME BRULEE • STRAWBERRY SHORT CAKE • CANNOLI • CHOCOLATE MOUSSE CAKE  
CHEESE CAKE • MANDARIN ORANGE CAKE • TIRAMISU • CHOCOLATE BANANA  
PORFITEROLES • BLACK FOREST CAKE

COFFEE, SODA & ICE TEA INCLUDED