

## Appetizers

**BRUSCHETTA 5.95**  
Toasted Italian bread topped with plum tomatoes, onions, marinated in olive oil and fresh herbs

**CRAB & SPINACH SPRING ROLL 11.95**  
Served in a shallot white wine cream sauce

**TOMATO & MOZZARELLA 6.95**  
Plum tomatoes and fresh mozzarella marinated in garlic, olive oil and fresh herbs

**SEAFOOD INVOLTINI 9.95**  
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

**HERB CRUSTED SHRIMP 10.95**  
Served with a cucumber salsa

**STUFFED PORTABELLA MUSHROOM 11.95**  
Grilled portobella stuffed with jumbo lump crab meat, served over spinach garlic & oil, complemented with roasted peppers

**GORGONZOLA SALAD 12.95**  
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served with a balsamic vinaigrette over a field of greens

**BROCCOLI RABE, SPINACH OR BROCCOLI 4.95**  
With garlic & oil

**HOT SEAFOOD ANTIPASTO 11.95**  
Shrimp, scallops, clams, mussels, artichokes, mushrooms, asparagus and roasted peppers served in a garlic white wine sauce

**CRAB CAKE 11.95**  
Served with an array of sauces

**FRIED MOZZARELLA 5.95**  
Served with marinara sauce

**SHRIMP & SCALLOPS WRAPPED IN BACON 12.95**  
Served in a sambuca cream sauce with chopped tomatoes & mushrooms, served over a field of greens

**ROASTED PEPPERS & MOZZARELLA 7.95**  
Fresh roasted peppers and mozzarella marinated in garlic, olive oil and fresh herbs

**WARM CRAB DIP 11.95**  
Served with toasted homemade Italian pita bread

**ANTIPASTO 8.95**  
An array of cheeses, prosciutto and salami, complemented with roasted peppers, grill eggplant, artichokes, olives and bruschetta

**1 DOZEN LITTLE NECK CLAMS 9.95**  
Your choice red or white sauce

**1 DOZEN CLAMS CASINO 10.95**

**MUSSELS 8.95**  
Your choice red or white sauce

**FRIED CALAMARI 8.95**

**SAUSAGE & BROCCOLI RABE PUFF PASTRY 8.95**  
Served in a garlic dijon cream sauce with roasted peppers

**CAESAR SALAD 4.95**

**SOUP DU JOUR 3.95**

### Chef's Sampler 19.99

Fried calamari, crab cake, seafood involtini, clams casino, broccoli rabe & sausage puff pastry & bruschetta

All Dinner Entrees are Served with our Family Style Salad, Bread, Vegetables and Potatoes or Pasta

All Lunch Entrees are Served with our Family Style Salad, Bread, Vegetables or Pasta

## Traditional Pasta L 6.95 D 10.95

**Penne Fusilli Fettuccine Linguine Cappellini**

Your Choice of Sauce:

Alfredo • Primavera (cream or marinara) • Garlic & Oil  
Tomato & Mozzarella • Marinara • Pesto Cream Sauce • Garlic & Broccoli  
Meat Sauce • Mushroom Sauce • Pomodoro Sauce • Puttanesca

For an additional \$1.00 substitute Ravioli, Tortellini, Whole Wheat Fettuccine or Gnocchi  
For an additional \$2.95 add Homemade Sausage or Meatballs • For an additional \$3.00 add Chicken

## Baked Pasta L 7.95 D 11.95

**EGGPLANT PARMIGIANA**

**STUFFED SHELLS**  
stuffed with ricotta cheese

**BAKED PENNE**  
tossed in ricotta

## House Specialites

**CAPPELINI POSITANO L 13.95 D 23.95**  
Fresh jumbo lump crabmeat sauteed in a garlic light pomodoro sauce

**GRILLED HOMEMADE ITALIAN SAUSAGE L 9.95 D 15.95**  
Served over broccoli rabe

**SEAFOOD INVOLTINI L10.95 D 16.95**  
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

**GNOCCHI GORGONZOLA L10.95 D 16.95**  
Homemade potato gnocchi served in a gorgonzola cheese cream sauce

**FILET & CRABMEAT 26.95**  
Filet mignon medallions served in a mushroom demi glaze sauce, topped with jumbo lump crabmeat and mozzarella cheese

**VEGETABLE RISOTTO L 9.95 D 15.95**  
Fresh garden vegetables, served in a garlic white wine sauce, tossed in risotto

**CHICKEN CARDINALE L 9.95 D 16.95**  
Chicken breast stuffed with spinach and roasted peppers, dipped in egg, served in a shallot brandy pink cream sauce with asparagus

**BROCCOLI RABE INVOLTINI L 9.95 D 15.95**  
Ribbons of pasta stuffed with broccoli rabe, served in a garlic white wine sauce, with roasted peppers and strips of chicken

**EGGPLANT MANICOTTI L 9.95 D 15.95**  
Fresh eggplant lightly battered and stuffed with spinach, ricotta cheese and roasted peppers, served in a light red sauce

**PENNE ALLA VODKA L 9.95 D 13.95**  
Penne pasta sauteed in a garlic vodka pink cream sauce with sundried tomatoes

**FILET MIGNON GORGONZOLA 26.95**  
Grilled filet mignon topped with grilled portabella mushrooms, roasted peppers, mozzarella cheese, served in a gorgonzola cheese cream sauce

### You Be the Chef

Priced Accordingly

Create your own culinary vision. If you would like to create your own signature dish and we have the ingredients. It will be our chef's pleasure to create it for you. All of our dishes are prepared to order. We love "special requests."

## Chicken or Veal

**PARMIGIANA**  
Breaded and topped with marinara and mozzarella cheese  
Chicken L 8.95 D 15.95 • Veal L 9.95 D 17.95

**MICHAEL**  
Sauteed in a vodka pink cream sauce, topped with jumbo shrimp, spinach, roasted peppers and mozzarella cheese  
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

**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  
Chicken L 9.95 D 16.95 • Veal L 10.95 D 18.95

**ALMOND CRUSTED**  
Served in a white wine cream sauce with chopped tomatoes and broccoli, served over a roasted pepper & mushroom risotto  
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

**JEWELL**  
Sauteed in a brandy pink cream sauce, served with roasted peppers, asparagus, mushrooms, jumbo shrimp and sea scallops  
Chicken L 12.95 D 21.95 • Veal L 13.95 D 23.95

**GRILLED**  
Served over spinach, garlic & oil, topped with bruschetta tomatoes  
Chicken L 8.95 D 15.95 • Veal L 9.95 D 17.95

**IMPERIAL**  
Sauteed in a lite Dijon cream sauce, served with artichokes, topped with jumbo lump crabmeat and mozzarella cheese  
Chicken L 12.95 D 21.95 • Veal L 13.95 D 23.95

**ROSA**  
Sauteed in a shallot white wine demi glaze sauce, smothered with chopped asparagus and artichokes  
Chicken L 9.95 D 16.95 • Veal L10.95 D 18.95

**MARSALA**  
Sauteed in a marsala wine sauce with gourmet mushrooms  
Chicken L 8.95 D 15.95 • Veal L9.95 D 18.95

**PICCANTE**  
Sauteed in a white wine lemon sauce, served with gourmet mushrooms  
Chicken L 8.95 D 15.95 • Veal L 9.95 D 18.95

**MILANO**  
Sauteed in a white wine velute sauce, topped jumbo shrimp with spinach and mozzarella cheese  
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

## Seafood/Pesce

**LINGUINE & CLAMS OR MUSSELS**  
Served in a red or white sauce L 9.95 D 15.95

**CALAMARI MARINARA**  
Served over linguine L 9.95 D 15.95

**GRILLED OR BROILED SCALLOPS**  
Served over a bed of spinach L 10.95 D 18.95

**SALMON CARTUCCI**  
Jumbo shrimp stuffed with jumbo lump crabmeat, wrapped with salmon, served in a shallot white wine lemon sauce with capers L 14.95 D 24.95

**SEAFOOD PUFF PASTRY**  
Jumbo shrimp, sea scallops and jumbo lump crabmeat sauteed in a white wine cream sauce with fresh tomatoes, broccoli and mushrooms, served over a puff pastry L 14.95 D 24.95

**SCALLOPS MONTECARLO**  
Sauteed sea scallops in a garlic white wine, lite marinara sauce, with sundried tomatoes, gourmet mushrooms and artichokes served over linguine L 10.95 D 18.95

**ZUPPA DI PESCE**  
Fresh fish, jumbo shrimp, scallops, calamari, mussels and clams served over linguine. Your Choice red or white. 23.95

**GRILLED SALMON OR TILAPIA**  
Served in a garlic lemon sauce L 11.95 D 19.95

**SEAFOOD RISOTTO**  
Shrimp, scallops, calamari and fresh fish, served in risotto with fresh herbs L 12.95 D 20.95

**JUMBO SHRIMP MARINARA, FRADIAVLO OR SCAMPI**  
Served over linguini or rice L 11.95 D 19.95

**JUMBO LUMP CRAB CAKES**  
Accompanied with an array of sauces L 12.95 D 23.95

**ALMOND CRUSTED TILAPIA**  
Served over spinach in a light garlic white wine sauce, served with a roasted pepper and mushroom risotto L 13.95 D 23.95

**SHRIMP & SCALLOPS WRAPPED IN BACON**  
Sauteed in a sambuca cream sauce with chopped tomatoes, mushrooms, served over linguini L 12.95 D 21.95

## Salads/ Jnsalad

### CAESAR SALAD 4.95

Crisp romaine lettuce tossed in our homemade dressing

### MESCLUN SALAD 5.95

Wild greens, roasted peppers, tomatoes, onions and fresh mozzarella cheese, tossed in a Dijon vinaigrette dressing

### CHICKEN CAESAR SALAD 7.95

Grilled chicken breast served over our crisp Caesar salad

### GARDEN SALAD 5.95

Tossed salad garnished with roasted peppers, grilled eggplant, olives, tomatoes and artichokes, served with house dressing

### LEMON PEPPER CHICKEN SALAD 7.95

Grilled lemon pepper seasoned chicken breast, served over wild greens topped with a Dijon vinaigrette dressing

### CHICKEN VINAIGRETTE SALAD 7.95

Grilled chicken breast, served over wild greens topped with a strawberry vinaigrette dressing

### GORGONZOLA SALAD 12.95

Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served in a balsamic vinaigrette over a field of greens

## Sandwiches/Panini

*All Sandwiches are Served with French Fries*

### Your Choice 6.95

### PORTABELLA MUSHROOM

Grilled portabella mushroom topped with roasted peppers, caramelized onions & fresh mozzarella cheese

### GRILLED HOMEMADE ITALIAN SAUSAGE

Served with broccoli rabe

### CHICKEN CAESAR

Grilled chicken breast mixed in our Caesar salad

### PROSCIUTTO, EGGPLANT & ROASTED PEPPERS

Prosciutto, marinated grilled eggplant, fresh mozzarella and roasted peppers

### GRILLED CHICKEN & ROASTED PEPPERS

Grilled chicken breast and roasted peppers

### CHICKEN PARMIGIANA

Served on a homemade foccacio

### MEATBALL PARMIGIANA

Served on a homemade foccacio

### SAUSAGE & PEPPERS

Homemade Italian sausage sautéed in a marinara sauce with onions, mushrooms and peppers, Served on a homemade foccacio

## Children's Menu 6.95

*(Under 10 Yrs Old Please) • Includes Beverage and Ice Cream*

Chicken Fingers • Stuffed Shells • Ravioli • Linguine & Meatball  
Fettuccine Alfredo • Chicken Parmigiana

## Homemade Desserts

### Combination Dessert Plate 4.95 per person

*(For 2 or More)*

Let our chef create an array of homemade desserts for your entire party,  
"A Tasters Delight"

# Blue Grotto

## Italian Grill & Catering

ECHO SHOPPES  
300 WHITE HORSE ROAD  
VOORHEES, NJ 08043

**(856) 783-8888**

FAX: (856) 783-8683

Dine in /  
Takeout



[www.BlueGrottoNJ.com](http://www.BlueGrottoNJ.com)