

WINES BY THE GLASS

Spumante	
Prosecco di Cornelliano, Canella	~ 9
White	
Pinot Grigio, Ruffino	~ 8
Gavi, Principessa di Gavia,	~ 8
Chardonnay, Lockwood,	~ 8
Tocai Friulano, Livio Felluga	~ 15
Sauvignon Blanc, Three Ton	~ 9
Soave, Anselmi Capitel Croce	~ 8
Riesling, Snoqualmie,	~ 7
Chardonnay, Simi	~ 12
Red	
Chianti Classico, Donna Laura Alteo,	~ 9
Rosso, Francis Ford Coppola	~ 8
Ripasso di Valpolicella, Zonin,	~ 10
Cabernet Sauvignon, Silver Palm	~ 9
Poggio al Genepri	~ 14
Barbera D`Asti, Michele Chiarlo	~ 8
Merlot, Red Diamond	~ 8
SVR, Sterling	~ 15
Pinot Noir, Irony,	~ 9

COCKTAIL FAVORITES ~ 10

Maine-tini

Blueberry and Cold River Vodka martini

Grissini Cosmo

Absolut Citron, Cointreau, cranberry and lime juice with flamed orange

Tuscantini

Belvedere, Chambord and pineapple juice with lime

Sogno

Citron Vodka, Lemoncello and mint

Erba Dolce

Our Signature Strawberry Basil Martini

Bellini

An Italian Classic, White Peach puree and Prosecco

Negroni

The Italian Cocktail. Tanqueri, Sweet Vermouth and Campari served on the rocks with a lemon twist

NEW THIS SEASON

Sangria Italiana

Italian wines, Assorted fruit, purees, juices and soda water

Mojito Melone

Infused Rum with watermelon, mint and lime, simple syrup and soda water

AMARCORD HANDCRAFTED ITALIAN BEERS

Double Brown Ale- 500ml bottle ~ 13.5

A designer beer for the real ale aficionados! It is characterized by the amber color of traditional ale and by the distinctive flavor obtained by the use of select premium malts (10% alcohol/volume)

Double Red Ale - 500ml bottle ~ 13.5

Unique intensely flavored ale. It is characterized by a rich blend of complex spring malt with mellow Saaz hops (6.5% alcohol/volume)

MAINE SPECIALTY SELECTIONS

Tremont Freedom Trail Pale Ale ~ 6
Peak Organic Nut Brown Ale ~ 6
Sebago Slick Nick Winter Ale ~ 6
Allagash White Belgian Style ~ 7
Casco Bay Rip Tide Red Ale ~ 6
Geary's Pale Ale ~ 5

OTHER SELECTIONS

Sam Adams Octoberfest ~ 5
Moretti ~ 5
Peroni ~ 5
Michelob ~ 4.5
Michelob Light ~ 4.5
Michelob Ultra ~ 4.5
St Pauli NA ~ 4.5

GROTTA MENU

INSALATA MISTA ~ 8

It's back - mixed greens, olives, tomato, gorgonzola, pine nuts and balsamic vinaigrette

CAESAR ~ 9

Romaine hearts, garlic-anchovy dressing, parmesan and croutons
add calamari - 5

BRUSCHETTA ~ 9

Grilled bread, pesto, roasted red pepper, goat cheese, balsamic reduction

CALAMARI ~ 13

Fried, served with spicy sauce

MUSSELS ~ 12

Steamed in a garlic, cherry pepper, white wine-butter sauce

PIZZA

piccolo/grande

Cheese ~ 7/13

Sausage ~ 8/15

Mushroom ~ 8/15

QUATTRO FORMAGGI ~ 15

Pizza with garlic oil, mozzarella, parmesan, gorgonzola and goat cheese

CARPACCIO ~ 13

Beef with arugula, parmesan

GROTTA BURGER ~ 9

8oz char-grilled with lettuce & tomato served with parmesan potatoes
add gorgonzola & caramelized onions - 2

MACARONI & CHEESE ~ 10

Wood oven baked pasta with a blend of three cheeses

RAVIOLI ~ 12

Mushroom ravioli with vegetable ragu and asparagus sauce

CHICKEN AND PESTO ~ 13

Chicken, tomatoes, asparagus, fettuccine pasta in a pesto cream sauce

PASTA FAVORITES ~ 13

BURINA

Fresh fettuccine pasta with peas, onions, prosciutto & parmesan in a light cream sauce

CANNELLONI

Meat fill pasta sheet with tomato sauce, parmesan, mozzarella

ANY MENU PASTA

Make any main menu pasta Grotta Size (sorry we must exclude the Gnocchi)

PIATTI PICCOLI

CAPRESE ARROSTO ~ 9

Roasted tomato, fresh mozzarella, olive oil, balsamic reduction, greens

BISTECCHINA ~ 13

Sliced hanger Steak, Roasted Fingerling Potatoes

MILANESE ~ 15

Breaded Chicken Breast, Spaghetti, Marinara Sauce