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| **EVENTS**  **at**  **GROTTO** |
| 42-16922719.jpg**DECADENT CUISINE… SUBTERRANEAN SETTING…**  42-17840257.jpg  Occupying an inconspicuous, subterranean spot on the back side of Beacon Hill, Grotto has earned itself high praise with imaginative, contemporary Italian cuisine. The dining room's exposed brick walls covered with artwork from local creative-types give Grotto an intimate and cozy feel that's hard to find anywhere nearby. |

# Grotto Private Events

*Grotto is available for private events for groups up to fifty guests. The entire restaurant can be yours for a whole afternoon or evening. Grotto charges no room fees, but instead establishes product minimums to have a private venue for your special occasion. Grotto utilizes its current menu to create Prix Fixe dinners for your event. Additionally, Grotto can always customize menus just for your event.*

*The ability of using Grotto’s entire restaurant gives your group the privacy that most restaurants can’t offer. Grotto makes for a perfect venue for speeches, gift exchanges, and toasts. Having the whole restaurant gives you and your guests a quaint and romantic setting for rehearsal weddings, anniversaries, and Birthday dinners. Grotto is also a good and convenient location for work related luncheons. Grotto can also be a great location for theme dinner parties like your own customized “Big Night” dinner.*

DINNER MENU

*Choose one Primi, Pasta/Secondi, and Dolce…*

## PRIMI

#### INSALATA || Baby arugula, Prosciutto di Parma, Reggiano parmesan, Lemon

#### SPINACI || Baby spinach, Beets, Spiced walnuts, Goat cheese, Raspberry vinaigrette

#### CAROZZA || Pan toasted buffalo mozzarella, Baby spinach, Black olives, Small tomatoes, Peppers, Caper berry

#### ZUPPA || Garlic soup, Black truffle, Parmesan, Bread crumbs

#### PICCATA || Mussels, Lemon, Capers, White wine

#### FONDUTA || Fontina cheese fondue, Beef tenderloin tips, Portobello mushrooms, Aged balsamic, Truffle oil

#### \*MARE || Grilled calamari, White beans, Peppers, Arugula, Lemon vinaigrette

#### CAVATELLE || House prepared ricotta pasta, Sausage, Peas, Mushrooms, Pancetta, Cream

#### ZAFFERANO || Crab ravioli, Asparagus, Roasted tomatoes, Almonds, Saffron

#### GAMBA DELL' ANATRA || Crispy confit duck leg, Brussel Sprouts, Mustard aioli

## PASTA

#### RISOTTO || Roasted tomatoes, Asparagus, Mushrooms, Parmesan

#### \*FRA DIAVOLO || Butter poached lobster, Linguine, Spicy tomato sauce...$4 Supplement

#### GNUDI || Ricotta, Wild mushrooms, Spinach

#### BOLOGNESE || Tagliatelle, San Marzano tomatoes, Lamb, Pork, Beef

#### SPAGHETTI & MEATBALLS || Grotto’s insanely fabulous tomato sauce

#### GNOCCHI || Short ribs, Mushrooms, Gorgonzola

## SECONDI

#### \*CARNE || Grilled beef tenderloin, Reggiano risotto, Asparagus, Red wine sauce

#### PESCE || Pan roasted monkfish, Artichokes, Fingerling potatoes, Fennel, Cockles, White clam sauce

#### \*PETTINI || Pan seared scallop "Ravioli", Wild mushrooms, Leeks, Arugula

#### \*PETTO D' ANATRA || Espresso and Cocoa crusted duck breast, Lentils, Dried cherries, Madeira, Black truffle aioli

#### \*CHICKEN PARMIGIANO || Ziti, Tomatoes, Mozzarella

#### VEAL ALTIMBOCCA || Veal cutlet, Prosciutto, Sage, Spinach, Creamy polenta, Marsala, Lemon

## CONTORNI

#### ROASTED BRUSSELS SPROUTS || Bacon and parmesan

#### WILTED SPINACH || Garlic and olive oil

#### GRILLED ASPARAGUS || Reggiano and olive oil

#### ROASTED FINGERLING POTATOES || Herbs and garlic

## DOLCE

#### CIOCCOLATO || Melting chocolate cake, Vanilla ice cream

#### BUDINO || Banana bread pudding, Caramel ice cream, Spiced walnuts

#### PANNA COTTA || Lemon, Raspberry sauce, Crispy pizzelle, Aged balsamic

#### ZABAGLIONE || Mixed berries, Madeira, Honey

#### TIRAMISU || Mascarpone, Ladyfingers, Espresso, Cocoa

[LUNCH MENU](https://apps.wixrestaurants.com/?cacheKiller=1530840435242&compId=TPASection_iknqa9ml&deviceType=desktop&height=2732&instance=hsf-6SZm9aR7owhT5kmpoIVFKX9ZT5mfbkQQ87JqofI.&locale=en&pageId=lmmki&section-url=http%253A%252F%252Fwww.grottorestaurant.com%252Fmenus%252F&target=_top&type=wixmenus.client&viewMode=site&vsi=a472be35-f3d6-4da0-9d39-5dbdb77d0a44&width=980)

## PRIMI

#### SPINACHI || Baby spinach, Beets, Goat cheese, Spiced walnuts, Raspberry vinaigrette

#### RUCOLA || Arugula, Prosciutto, Reggiano parmesan, Lemon vinaigrette

#### INSALATA MARE || Grilled calamari, White beans, Arugula, Peppers, Lemon vinaigrette

#### CAROZZA || Buffalo mozzarella “sandwich”, Spinach, Olives, Tomatoes, Peppers, Capers

#### ZUPPA || Garlic soup, Black truffle, Parmesan, Toasted bread crumbs

#### PICCATA || Mussels, Garlic, Lemon, Capers, White wine sauce

#### CAVATELLE || House prepared ricotta pasta, Sausage, Peas, Mushrooms, Pancetta, Cream

## SECONDI

#### SPAGHETTI || Meatballs & Grotto's insanely fabulous tomato sauce

#### GNOCCHI || Short ribs, Mushrooms, Gorgonzola

#### RISOTTO || Mushroom, Roasted tomatoes, Asparagus, Parmesan

#### \*CHICKEN PARMESAN || Ziti, Tomatoes, Mozzarella

#### BOLOGNESE || Tagliatelle, San Marzano tomatoes, Lamb, Pork, Beef

#### GNUDI || Ricotta dumplings, Wild mushrooms, Spinach

#### ZITI || Chicken, Asparagus, Parmesan, White wine sauce

#### \*CRAB RAVIOLI || Asparagus, Roasted tomatoes, Almonds, Saffron

## DOLCE

#### CIOCCOLATO || Melting chocolate cake & Vanilla ice cream

#### BUDINO || Banana bread pudding, Caramel ice cream, Spiced walnuts

#### PANNA COTTA || Lemon, Raspberry sauce, Crispy pizzelle, Aged balsamic

#### MIXED BERRIES || Zabaglione, Madeira, Simple syrup

#### “Big Night Dinner”

A massive feast modeled after the movie “Big Night,” in which two brothers attempt to revive an Italian restaurant with a dazzlingly ambitious meal. Guests are encouraged to dress in 1950s attire. *“Slinky men in flashy suits, some with cufflinks and neon hankies, swirl wine.”*

## Primi Corso

Consommé || Chicken, Celery, Carrots, Onions, Homemade ziti.

## Secondi Corso

Risotto || A combination of Vegetable, Short Rib, and Pesto Risottos.

## Terzo “il Timpano” Corso

Il Timpano || ‘Timpano’ is Italian for gluttony. Kidding! Layers of pasta, cheese, choice of our Bolognese sauce or our Famous Insane sauce with any other ingredients that you may desire. These layers are then put together in a bowl covered with a large pasta sheet and inverted (when cooked) to form one big dome-like dish of all those delicious ingredients inside! In short, it’s the deadliest casserole ever!!

## Quarto Corso

Entrée || Your choice of combinations of Duck Breast, Veal Saltimbocca, Beef Tenderloin, Salmon Piccata, Chicken Parmesan, Pan-seared Scallops, and a Roasted Pig served with your choice of Stuffed mushrooms, Mashed potatoes, Wilted Spinach, Brussels Sprouts, and Asparagus

## Dolce Corso

Panna Cotta || Lemon, Raspberry sauce, Crispy pizzelle, Aged balsamic

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|  | *Grotto Wine List*  *Sparkling Wine* |  |
| *NV* | *Ferrari, Trentino-Alto Adige, Metodo Classico Brut* | *75* |
| *2015* | *Bellenda, Prosecco di Valdobbiadene, San Fermo Brut* | *55* |
| *2015* | *Villa Sandi, Prosecco Valdobbiadene di Cartizze, Brut* | *120* |
|  |  |  |
|  | *White Wine* |  |
| *2014* | *Pojer e Sandri, Tentino-Alto Adige, Nosiola Dolomiti* | *65* |
| *2015* | *Istituto Agrario San Michele, Trentino, Riesling* | *55* |
| *2014* | *Puiatti, Friuli-Venezia Giulia, Gewürztraminer CUR* | *68* |
| *2016* | *Pighin, Friuli-Venezia Giulia, Sauvignon Blanc* | *48* |
| *2016* | *Masi Agricola, Veneto, Masianco Pinot Grigio e Verduzzo* | *55* |
| *2015* | *Bruno Giacosa, Piedmont, Arneis Roero* | *75* |
| *2016* | *Michele Chiarlo, Piedmont, Gavi* | *62* |
| *2015* | *Monastero Suore Cistercensi, Lazio, Trebbiano Coenobium* | *65* |
| *2016* | *La Spinetta, Tuscany, Vermentino* | *45* |
| *2016* | *Castello della Sala, Umbria, Chardonnay Bramito* | *68* |
| *2015* | *Fratelli Urciuolo, Campania, Greco di Tufo* | *60* |
| *2015* | *Villa Matilde, Campania, Falanghina* | *50* |
| *2011* | *Donnafugata, Sicily, Chardonnay Chiaranda* | *120* |
|  | *Red Wine* |  |
| *2014* | *Manincor, Trentino-Alto Adige, Reserve Del Conte* | *62* |
| *2013* | *Maso Poli, Trentino, Pinot Noir Superiore* | *84* |
| *2014* | *Sandrone, Piedmont, Barbera D’Alba* | *95* |
| *2015* | *Sottimano, Piedmont, Barbera D’Alba Pairolero* | *80* |
| *2015* | *Vietti, Piedmont, Dolcetto D’ Alba Tre Vigne* | *62* |
| *2016* | *E. Pira e Figli, Piedmont, Dolcetto D’Alba Chiara Boschis* | *68* |
| *2015* | *Giacomo Ascheri, Piedmont, Pelaverga di Verduno* | *52* |
| *2013* | *Silvio Giamello, Piedmont, Barbaresco Vicenziana* | *108* |
| *2013* | *Prunotto, Piedmont, Barbaresco* | *130* |
| *2012* | *Agricola Brandini, Piedmont, Barolo* | *125* |
| *2013* | *Casa E. Di Mirafiore, Piedmont, Barolo* | *105* |
| *2015* | *Speri, Veneto, Valpolicella La Roverina* | *67* |
| *2014* | *Tommasi, Veneto, Valpolicella Superiore Classico Ripasso* | *75* |
| *2007* | *Le Ragose, Veneto, Amarone della Valpolicella Classico* | *165* |
| *2014* | *Tuffo, Veneto, Amarone della Valpolicella Classico* | *120* |
|  |  |  |
| *2015* | *Campo Al Mare, Tuscany, Bolgheri Rosso* | *88* |
| *2013* | *Castello di Fonterutoli, Tuscany, Cabernet Sauvignon Philip* | *125* |
| *2013* | *Cabreo, Tuscany, Il Borgo* | *148* |
| *2016* | *Tenuta San Guido, Tuscany, Le Difese* | *98* |
| *2014* | *Castello di Querceto, Tuscany, Toscana Rosso* | *45* |
| *2013* | *Tenuta di Cappezzana, Tuscany, Carmignano* | *88* |
| *2015* | *Tenuta dell’ Ornellaia, Tuscany, Bolgheri Le Volte* | *102* |
| *2014* | *Castello di Ama, Tuscany, Chianti Classico Gran Selezione* | *145* |
| *2014* | *Tenuta di Nozzole, Tuscany, Chianti Classico Riserva* | *60* |
| *2015* | *Castello dei Rampolla, Tuscany, Chianti Classico* | *105* |
| *2014* | *Isole e Olena, Tuscany, Chianti Classico* | *75* |
| *2015* | *Polazzo, Tuscany, Rosso di Montalcino* | *82* |
| *2012* | *Caparzo, Tuscany, Brunello di Montalcino* | *115* |
| *2012* | *Fattoria dei Barbi, Tuscany, Brunello di Montalcino* | *170* |
| *2012* | *Tenuta la Fuga, Tuscany, Brunello di Montalcino* | *160* |
| *2015* | *Velenosi, Marche, Lacrima di Morro d’ Alba* | *50* |
| *2015* | *Zaccagnini, Abruzzo, Montepulciano d’ Abruzzo* | *56* |
| *2010* | *Castelbuono, Umbria, Montefalco Sagrantino Carapace* | *108* |
| *2012* | *Arnaldo Caprai, Umbria, Montefalco Sagrantino* | *68* |
| *2011* | *Terredora di Paolo, Campania, Taurasi* | *90* |
| *2012* | *Re Manfredi, Basilicata, Aglianico del Vulture* | *102* |
| *2015* | *Mandrarossa, Sicily, Cabernet Sauvignon* | *52* |
| *2014* | *COS, Sicily, Cerasuolo di Vittoria Classico* | *108* |
| *2016* | *Tenuta delle Terre Nere, Sicily, Etna Rosso* | *60* |

**NOTES:**

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**Grotto Events**

***Room and Guarantee:***

*A 10% deposit is required to hold the space. The deposit is based on either a minimum charge or other mutually agreed amount predetermined by Grotto and you (the “client”). The deposit is applied towards the final bill and the credit card will be held on file, but it is not required that this card be used to make the final purchase.*

***Payment:***

*The Grotto accepts all major credit cards (except Discover), or cash as a form of payment. Checks are not accepted. The bill must be paid in full by the client immediately following the event.*

***Cancellation Policy:***

*After the credit card information has been received, the event is considered finalized. The function must be canceled at least 7 days in advance or there will be a late cancellation fee of $500 charged to the card on file. A final guest count is due 48 hours in advance, and that count will be the basis for what is charged on the night of the event if the number of attendees is less than the 48 hour count. In the case that an event is canceled less than 48 hours in advance, the entire minimum charge agreed upon will be charged. The total deposit amount will be refunded to you, in the case of cancellation of the event on behalf of the Grotto restaurant or there is an “act of god” which forces Grotto or your party to cancel the reservation.*

***Smoking:***

*Smoking is prohibited inside the Grotto in accordance to Massachusetts state law.*

***Food and Alcohol:***

*All alcohol is to be provided by the Grotto in accordance to Massachusetts state law. All food is to be provided by the Grotto. If it is prearranged, there will be a plating fee for dessert or other items brought in from an outside source.*

***Tax and Gratuity:***

*There will be an automatic gratuity of 18% added on to the final bill. There will also be 7% Massachusetts state tax added. If your group is tax exempt the proper paperwork is required.*

***Parking:***

*There is meter parking across the street until 8PM and there are also several parking garages in the area.*

***Public Transportation:***

*Take the Red Line to Park Street. Walk up Park Street. Take a left onto Bowdoin street. The Grotto is located halfway down the hill on your left hand side at 37 Bowdoin Street.*

***Contact Information:***

*Phone:617.227.3434*

*Fax: 617.422.0041*

*E-mail:* [grottorestaurant@aol.com](mailto:grottorestaurant@aol.com)