

CHEF'S SPECIALS

Snapper of the Day MP Fresh Gulf Snapper Prepared Daily by Chef. Ask Your Server

Pizza Feature from the Grotto MP Chef's Creation of the Day

Chef's Sandwich from the Grotto MP Fine Italian Meats & Provisions

FEATURED WINES BY THE GLASS

Whites

Pinot Grigio 8 Santi Apostoli, Friuli

Chardonnay 10 Kendall Jackson, "Vintner's Reserve" Sonoma

Reds

Sweet Red 8 Cavicchioli, Lambrusco, Italia

Cabernet Sauvignon 15 Silver Palm, North Coast, CA

*The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

APPETIZERS

<i>Meatballs Marinara</i>	8.95	House Made, Marinara, Italian Cheeses
<i>Calamari Fritti</i>	9.95	Flash Fried, Lemon, Parsley, Marinara
<i>Seafood Stuffed Mushroom</i>	11.95	Crab, Shrimp Alfredo Sauce, Cheese, Portobello Mushroom
<i>Ravioli "Casino"</i>	7.95	Four Cheese Ravioli, Marinara & Alfredo Sauces
<i>Crispy Italian Cheese</i>	9.95	Fried Italian Cheese, Crostini, Pesto, Balsamic Glaze
<i>Chilled Roasted Shrimp Cocktail</i>	13.95	Oven Roasted Gulf Shrimp, Black Garlic Aioli, Horseradish Cocktail Sauce
<i>Gulf Coast Bread</i>	9.95	Toasted Italian Bread, Blue Crab, Shrimp, Mozzarella
<i>Costa Cucina Sampler</i>	15.95	Meatballs, Calamari, Gulf Coast Bread, Ravioli

SOUPS & SALADS

<i>Artichoke and Crab Soup</i>	6.95	Artichoke, Crab, Garlic, Fresh Cream
<i>Tuscan White Bean</i>	6.95	Cannellini Beans, Tomato, Vegetables, Hot House Made Sausage
<i>Traditional Caesar</i>	7.95	Baby Romaine, Garlic, Anchovy, Parmesan Fritto
<i>Add Shrimp</i>	13.95	
<i>Add Chicken</i>	11.95	
<i>Seafood Salad</i>	10.95	Mixed Greens, Blue Crab, Gulf Shrimp, Tomato, Tarragon Dressing
<i>Grilled Bread Salad</i>	6.95	Grilled Sourdough Bread, Shallot, Garlic, Cucumber, Tomato, Caper, Olive, Garlic Vinaigrette

HAND CRAFTED PIZZA

<i>Classic Mozzarella</i>	11.95	San Marzano Tomato, Mozzarella, Parmesan Cheese
<i>Pepperoni</i>	12.95	San Marzano Tomato, Mozzarella, Parmesan, Sliced Pepperoni
<i>Blackened Shrimp</i>	13.95	Roasted Red Pepper, Blackened Gulf Shrimp, Mozzarella, Parmesan Cheese
<i>Carne (Meat)</i>	14.95	House Made Hot Sausage, Pepperoni, Salami, Meatball, Mozzarella, Parmesan Cheese
<i>Mushroom - Sausage Lover</i>	13.95	Basil Pesto, trilogy of Mushrooms, Homemade Hot Sausage
<i>"Costa Cucina"</i>	13.95	Homemade Meatball, Sausage, Ricotta, Bolognese, Mozzarella, Parmesan Cheese
<i>The Pesto</i>	13.95	Basil Pesto, Artichoke, Olive, Roasted Peppers, Pancetta, Three Cheeses

All Entrees Accompanied by House Salad and Bakery Fresh Bread.

PASTA

<i>Spaghetti & Meatballs</i>	14.95	Our House Made Meatballs, San Marzano Tomato Marinara, Herbs, Parmesan Cheese
<i>Veal Biloxi</i>	21.95	Veal Scaloppini, Gulf Shrimp, Crawfish, Crab, Herbed Cream Sauce, Linguine
<i>Chicago Style Pasta</i>	16.95	Sweet Chivalini Sausage, Peppers, Onions and Fennel over Penne Pasta in a Rich Garlic Tomato Sauce
<i>Fettuccine Alfredo</i>	14/17	Traditional Parmesan Cream Sauce, Fettuccine, Chicken or Shrimp
<i>Shrimp Spaghetti</i>	17.95	Sautéed Gulf Shrimp, Delicate Marinara, Garlic, Pinot Grigio, Touched with Cream
<i>Lobster and Angel Hair</i>	MP	Seared Maine Lobster, Garlic, Sweet Vermouth, Spicy Thyme Infused Tomato Sauce
<i>Shrimp Scampi</i>	19.95	Sautéed Gulf Shrimp, Lemon, White Wine, Garlic Butter Sauce, Angel Hair Pasta
<i>Veal and Artichokes</i>	18.95	Scaloppini of Veal, Artichokes, Shitake Mushrooms, Leeks, Dry Vermouth, Penne Pasta
<i>Cheeseburger Macaroni</i>	15.95	Charbroiled Burger Resting on a Bed of Penne Pasta, Tossed in Cheese Sauce, with all the “Burger Fixins” on the Side... a Fun Twist on an American Favorite!

CHEF'S SPECIALTIES AND SEAFOOD

<i>Lasagna Bolognese</i>	15.95	Layers of Fresh Pasta Baked with Mozzarella, Ricotta, and Bolognese
<i>Seafood Cannelloni</i>	18.95	Blue Crab, Gulf Shrimp, Blended with Garlic, Tarragon, Parma Rosa
<i>Eggplant Parmesan</i>	14.95	Skinless, Breaded Eggplant, Pomodoro, Ricotta, Mozzarella
<i>Seafood Risotto</i>	27.95	Lobster, Shrimp, Blue Crab, Tomato, Saffron, Garlic, Shallot, Fresh Herbs, Parmesan Cheese
<i>Tour of Costa Combo</i>	19.95	Lasagna Bolognese, Chicken Parm, Eggplant Rosa
<i>Eggplant Rosa</i>	18.95	House Made Sausage, Prosciutto, Spinach, Fontina Cheese Rolled in Thin Slices of Eggplant with Pomodoro, Pesto, Alfredo Sauces and Angel Hair Pasta.
<i>* Grilled Salmon</i>	16.95	Atlantic Salmon, Sunchoke Puree, Roasted Mushroom & Potatoes, Fennel Vinaigrette
<i>Italian Shrimp and Grits</i>	19.95	Plump Gulf Shrimp, Pancetta, Garlic, Tomato Butter, Goat Cheese Polenta

BEEF-VEAL-PORK

<i>* Filet "Hunters Style"</i>	26.95	Filet Mignon, Porcini & Shitake Risotto, Madeira Brown Sauce
<i>* Steak Vincenzo</i>	25.95	Broiled NY Strip, Garlic Herb Butter, Potatoes Italiano, Grilled Asparagus
<i>Veal Parmesan</i>	18.95	Breaded Scaloppini, San Marzano Tomato Sauce, Mozzarella, Parmesan
<i>* Tuscan Pork Chop</i>	16.95	Orange Brined Pork Chop, Hot Cherry Pepper, Herbed Garlic Potato, Spiced Garlic & Onion Jus

CHICKEN FAVORITES

<i>Chicken Milanese</i>	16.95	Pan Fried Chicken Scaloppini, Shallot, Tomato, Capers, Citrus Butter, Arugula Salad
<i>Chicken Parmesan</i>	15.95	Pan Fried Breaded Chicken Breast, Marinara, Mozzarella, Parmesan Cheese
<i>Chicken Piccata</i>	15.95	Sautéed Chicken Breast, Lemon, Shallot, Capers, White Wine, Butter
<i>Chicken "Costa"</i>	15.95	Golden Seared Cubed Chicken breast, House Made Sausage, Cherry Pepper, San Marzano Tomato, Shitake Mushroom, Pinot Grigio

CLASSIC SIDES

<i>Potatoes Italiano</i>	5.95	Crushed Tomato, Lemon, Oregano, Parmesan
<i>Mushroom Risotto</i>	6.95	Porcini, Shitake, Parmesan, Garlic Cream
<i>Asparagus</i>	5.95	Char Grilled Lemon, Parmesan
<i>Tuscan Spinach</i>	6.95	Pecorino, Olive Oil, Pancetta
<i>Pasta</i>	5.95	Angel Hair, San Marzano Tomato Marinara
<i>Roasted Carrot with Feta</i>	5.95	Heirloom Carrots, Feta, Olive Oil, Herbs

DESSERT

<i>Tiramisu</i>	6.95	Traditional Coffee Flavored Dessert
<i>Chocolate Vesuvio</i>	6.95	Chocolate Volcano Cake
<i>Hazelnut Cheesecake</i>	6.95	Traditional Cheese Cake, Hazelnut, Chantilly Cream
<i>Coffee and Doughnuts</i>	6.95	Piping Hot House-Made Ricotta Doughnut Holes, Powder Sugar, Steaming Hot Cup of Cappuccino
<i>Rum Cake del Costa</i>	6.95	Layers of Rum Soaked Chocolate Cake with Cherries, Italian Custard, Whipped Cream and Chocolate Shavings