

NYC RESTAURANT WEEK 2026

3-COURSE LUNCH

07/20/2026 – 09/06/2026

(EVERY DAY BEFORE 4:00PM)

\$30.00

1STCOURSE

KALE CAESAR

CLASSIC CAESAR DRESSING, CROUTONS AND
SHAVED PARMESAN CHEESE

RICE BALLS

PROSCIUTTO, PEAS, SAFFRON, AND MOZZARELLA
WITH CHIPOTLE MAYO SAUCE

PENNE ALA ANNA

LIGHT PINK SAUCE AND MUSHROOMS

2NDCOURSE

RISOTTO SALMON

SMOKED SALMON, GREEN PEAS, AND BUTTER-WHITE
WINE

CHICKEN CAPRICCIOSA

BREADED CHICKEN SERVED OVER MESCLUN SALAD

PORK SALTIBOCCA

PORK SCALLOPINI WITH PROSCIUTTO, WHITE WINE
SAUCE, SERVED OVER SPINACH

3RDCOURSE

TARTUFO

MADE WITH CREAMY ICE CREAM, CENTERED WITH
SLICED NUTS AND CHERRY, AND THEN WRAPPED IN
BITTERSWEET CHOCOLATE

CANNOLLI

STUFFED WITH RICOTTA AND MASCARPONE MIXTURE

NYC RESTAURANT WEEK 2026

3-COURSE DINNER

07/20/2026 – 09/06/2026

(EVERY DAY AFTER 4:00PM)

\$60.00

1STCOURSE

EGGPLANT ROLLATINI

STUFFED WITH RICOTTA CHEESE, SERVED OVER
MARINARA SAUCE.

FRIED MOZZARELLA CARROZZA

FRIED MOZZARELLA SERVED WITH MARINARA SAUCE

ZUPPA DI MUSSELS

BRANDY CREAM SAUCE

2NDCOURSE

FETTUCCINI MAREMONTI

SHRIMP, GREEN PEAS, MUSHROOMS, BRANDY PINK
CREAM SAUCE

CHICKEN FIORENTINA

SAUTEED WITH MUSHROOMS IN WHITE WINE SAUCE,
SERVED OVER SPINACH

CAJUN SALMON

CAJUN STYLE SEASONING, SERVED OVER CAESAR
SALAD

GROTTA'S AGED RIB-EYE (ADD \$15)

AGED U.S.D.A. RIB EYE, SAUTÉED ON CAST IRON
WITH GARLIC-ROSEMARY -BUTTER, SERVED WITH
FRENCH FRIES.

3RDCOURSE

TIRAMISU

LADYFINGER COOKIES SOAKED IN ESPRESSO AND
LAYERED WITH MASCARPONE CREAM

CLASSIC ITALIAN CHEESECAKE

MADE WITH ITALIAN RICOTTA CHEESE.

CHOCOLATE MOUSSE CAKE

LIGHT, AIRY, AND CREAMY, TOPPED WITH SHAVED
CHOCOLATE.

SATURDAY & SUNDAY BRUNCH

12:00PM – 4:00PM

WITH 1 MIMOSA, AND A COFFEE OR ESPRESSO OR
CAPPUCCINO

\$30.00

EGGS FLORENTINE

ENGLISH MUFFINS, PROSCIUTTO, SPINACH, POACHED EGGS,
AND HOLLANDAISE SAUCE WITH MESCLUN SALAD.

SMOKED SALMON BENEDICT

ENGLISH MUFFINS, SMOKED SALMON, POACHED EGGS, AND
HOLLANDAISE SAUCE WITH MESCLUN SALAD.

OMELET

MUSHROOMS, SPINACH, AND MOZZARELLA CHEESE, SERVED
WITH MIXED SALAD.

BREAKFAST SPECIAL

EGGS OF ANY STYLE, BACON OR SAUSAGE, AND TOAST WITH
FRENCH FRIES.

NY BREAKFAST SANDWICH

BRIOCHE BUN WITH BACON OR SMOKED SALMON, EGGS,
MOZZARELLA CHEESE AND MIXED SALAD

KALE SALAD

KALE, DRIED CRANBERRIES, WALNUTS, TOMATOES, ONION,
LEMON DRESSING, SHAVED PARMESAN, BACON BITES

FRENCH TOAST

HOMEMADE CHALLAH BREAD, BERRIES, AND MAPLE SYRUP

BUTTERMILK PANCAKES

TOPPED WITH BERRIES AND MAPLE SYRUP.

\$30 WINE BOTTLE SPECIALS EVERY DAY!

PINOT GRIGIO, LUMINA RUFFINO, ITALY

CHIANTI RISERVA, DANTE DI FIORENZA, ITALY

GROTTA LOCAL'S CRAFT BEER



GROTTA AZZURRA RESTAURANT
177 MULBERRY STREET, NEW YORK, NY 10013