

LA GROTTA RAVINIA

4355 ASHFORD DUNWOODY RD NE | 770-395-9925 | LAGROTTAATLANTA.COM

First Course - Appetizer Selection

- Mixed Wild Mushroom Flatbread, Grana & Truffel Oil
- Classic Caesar Salad & Homemade Croutons
- Sliced Beefsteak Tomatoes, Cilingle Fresh Mozzarella & EVOO
- Mixed Field Greens & Balsamic Vinaigrette
- Today's Freshly Made Soup

Second Course - Entrées

- Linguini with Shrimp, Zucchini & Basil Pesto
- Penne with Grilled Chicken, Broccoli & Lemon Cream
- Pork Tenderloin, Grain Mustard, Grilled Vegetables & Roast Potatoes
- Fettuccine Carbonara- Prosciutto, Cracked Black Pepper & Cream
- Grilled Salmon, Mashed Potatoes, Contadina Relish & Basil Olive Oil
- Chicken Saltimbocca & Penne Pesto
- Braised Sirloin with Shiitakes & Barolo Sauce and Mashed Potatoes

Third Course - Dessert Selection

- Tiramisu
- Chocolate Hazelnut Torte
- Creme Brulee

23'nd ANNIVERSARY WINE SPECIALS

All \$23.00 Per Bottle

Ca' Donini Pinot Grigio

Ruffino Orvieto

Firestone Chardonnay

Melini Chianti

Beringer White Zinfandel

Firestone Cabernet Sauvignon



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#DunwoodyRestaurantWeek & #DRW16

Price is per person and does not include beverage, tax or gratuity. Cannot combine with other offers. Dine-In Only.

No substitutions.



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5TH ANNUAL