

Grotto

Private Events



A place all to yourself...

Grotto is available for private events for groups up to fifty. The entire restaurant can be yours for an afternoon or evening. We charge no rooms fees, but instead establish product minimums to reserve the space. Utilizing our current menu, we create a delicious multi-course dinner for you to enjoy.

Grotto

Private Dinner Menu

Primi

Spinaci

Baby spinach, Beets, Walnuts, Goat cheese, Raspberry vinaigrette

Zuppa

Garlic soup, Black truffle, Parmesan, Toasted bread crumbs

Picatta

Mussels, Garlic, Lemon, Capers, White wine

Mare

Grilled calamari, White beans, Peppers, Greens, Lemon

Carozza

Pan toasted buffalo mozzarella, Baby spinach, Black olives, Small tomatoes, Capers

Cavatelle

House prepared ricotta pasta, Sausage, Peas, Mushrooms, Pancetta, Cream

Mista

Mixed greens, Tomatoes, Reggiano parmesan, Extra virgin olive oil, Aged balsamic vinegar

Secondi

Parmigiano

Our version of the classic: Chicken, Ziti, Tomatoes, Mozzarella

Fra Diavolo

Butter poached lobster, Linguine, Spicy tomato sauce

Zafferano

Crab ravioli, Asparagus, Almonds, Saffron

Spaghetti

Meatballs, Grotto's insanely fabulous tomato sauce

Carne

Grilled beef tenderloin, Reggiano risotto, Asparagus, Red wine sauce

Pettini

Pan roasted diver scallops, "Ravioli", Leeks, Wild mushrooms, Arugula

Bolognese

House cut tagliatelle pasta, San Marzano tomatoes, Lamb, Pork, Beef

Gnocchi

Short ribs, Mushrooms, Gorgonzola

Antra

Apple stuffed duck breast, Crispy leg, Prosciutto, Dried cherries, Potato gratin, Black truffle, Madeira

Dolce

Cioccolato

Melting chocolate cake, Vanilla ice cream

Budino

Banana bread pudding, Caramel ice cream, Walnuts

Panna Cotta

Lemon, Raspberry sauce, Crispy pizzelle cookie

Tre

Ice cream: Vanilla, Chocolate, Caramel

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Private Lunch Menu

Salads & Starters

Baby spinach, Roasted beets, Goat cheese, Spiced walnuts, Raspberry vinaigrette

Grilled calamari, White beans, Arugula, Lemon, Garlic

Garlic soup, Black truffle, Parmesan, Toasted bread crumbs

Sweet potato ravioli, Amaretti, Brown butter, Sage
Arugula, Proscuitto, Reggiano, Lemon vinaigrette

Pasta & Specialties

Ricotta cavatelle, House prepared course ground sausage, Fresh peas, Mushrooms, Pancetta, Cream
Sautéed chicken, Ziti Pasta, Asparagus, Parmesan-white wine sauce

House cut tagliatelle pasta, San Marzano tomatoes, Lamb, Pork, Beef

Crab ravioli, Asparagus, Almonds, Saffron

Potato gnocchi, Braised short ribs, Mushrooms, Gorgonzola

Mushroom risotto, Roasted tomatoes, Asparagus, Parmesan

Spaghetti, Meatballs, Grotto's insanely fabulous tomato sauce

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Wine Selection



Our wine list features a selection of wines from Italy and the American West Coast. We are always seeking new wines that best compliment our unique culinary style and offer our patrons the greatest variety and value.

Grotto's event planning staff will work with your group to help select the right wine to complement your menu.

For the current wine list, please contact us via email at [grottorestaurant.com](mailto:info@grottorestaurant.com)

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Frequently Asked Questions

What do the product minimums include?

Product minimums include all beverage, food, and alcohol consumption. It does not include tax and gratuity.

What is the percentage for Massachusetts's meals tax and service gratuity?

Massachusetts meals tax is 7% and our service gratuity is 18% of the total bill.

What will Grotto provide for the event?

Marliave provides white linen tablecloths, napkins, tea lights, candle votives, printed menus, and printed table numbers. We are happy to place simple flower arrangements or centerpieces on the tables. We ask that all be assembled prior to placement. We will also set up a place card table or place cards on tables when given appropriate instructions. All other requests may require an additional fee.

Are decorations allowed?

We allow all free standing decorations or table decorations. We do not allow items to be taped or hung from the walls or ceilings. Balloons and streamers, etc. are allowed, but are to be disposed of by the booking party.

Are we able to bring in an iPod or DJ?

We provide an iPod hookup for the space. A DJ is not allowed at the restaurant.

Is there a cake cutting fee?

Yes, there is a \$35 cutting fee.

Is Grotto handicap accessible?

Unfortunately, we are not. The main entrance has a few stairs at the entrance leading inside.

Does Grotto permit outside linen or table rentals?

Outside linen is permitted, but up to the discretion of Grotto. We do not allow outside tables or chairs.

How far in advance do you need our food selections or wine order before the event?

We need all orders as soon as possible. A preferred timeline is two weeks prior to the event. All wine orders must be placed at least 72 hours in advance.

Can we order liquor and/or beer that you do not currently carry?

In Massachusetts, a distributor must deliver all alcohol that resides in a restaurant. If we currently do not carry the product, please let us know and we can check with our distributors to try to get it for your event.

Grotto

Useful Information

Address: 37 Bowdoin Street, Boston, MA 02114

Phone Number: (617) 227-3434

Fax Number: (617) 422-0041

Website: www.grottorestaurant.com

Email: grottorestaurant@aol.com

Chef/Owner: Scott Herritt

General Manager: Kristin Kelly

Chef de Cuisine: Harold Gallardo

Hours of Operation: Lunch served Monday-Friday 11:30am – 3:00pm;

Dinner Served Daily 5:00pm – 10:00pm

Parking: Cambridge Street Garage (Entrance on Somerset Street) or street parking

Nearest T Stops: Park Street (Red and Green lines), Downtown Crossing (Red and Orange lines)