

TASTE OF ARTURO’S

- ◆ Sardinian Stuffed Mussels 6.
- ◆ Langoustines della Casa 10.
- ◆ Roasted Clams Oreganata 8.
- ◆ Corn and Truffle Cheese Stuffed Arancini 7.
- ◆ Roasted Long Hots with Gorgonzola Olives 8.
- ◆ Mozzarella in Carrozza, Tomato Caponata 9.
- ◆ Stuffed Artichokes, Garlic Aioli 8.

ANTIPASTI FREDDI

Tonno Messinese
Sliced Tuna
with Peppercorn Crust
served with Artichoke and Tomato Relish
15.

Piatto di Artesian Cheese and Salami
Italian Cheese, Aged Salami,
Marinated Olives
& Roasted Pepperoncini
12.

**Cocktail Shrimp and
Colossal Lump Crab Sampler**
Cocktail Sauce Sorbet, Garlic Lovash,
Horseradish & Fresh Lemon
18.

Fatta in Casa “Buffalo Mozzarella”
Vine Ripened Beef Steak Tomatoes, Micro
Basil, Sicilian EVO, Aged Balsamic Vinegar
15.

ANTIPASTI CALDI

Calamari alla Rustica
Tossed with 18 Month Aged Parmigiano Cheese,
Baby Basil & Parsley, Sweet Cherry Peppers,
Pomodoro Sauce & Roasted Garlic Aioli
12.

Maurizio’s Roasted Clams
Stuffed with Sweet Crab Meat,
Italian Seasonings, Parmesan Cheese &
Toasted Bread Crumbs
16.

Sicilian Melenzane
Eggplant with Ricotta Cheese,
Parmigiano Cheese, Fresh Herbs,
Pomodoro Sauce & Mozzarella Cheese
10.

Gamberoni Palermitana
Prawn Shrimp Baked with Garlic Bread
Crumbs, Parmigiano Cheese, EVO
& Grilled Portobello
15.

ZUPPE e INSALATE

Escalore & Meatball Soup
Escarole & Leeks
Slowly Simmered
with Meatballs & Orzo Pasta
8.

Pasta e Fagioli
Cannellini Beans
Slowly Simmered
With Tomato and Pasta
6.

Insalata alla Cesare
Crisp Romaine, Caesar Dressing, Garlic Croutons,
Shaved Parmigiano Cheese & Anchovies
10.

Insalata “Mediterranea”
Baby Arugola with E.V.O. & Fresh Lemon
topped with Rock Shrimp, Crabmeat & Scungilli
14.

Ciao Bella Insalata Capricciosa
Jansal Valley Baby Spring Mix, Artichokes and Asparagus Tips
tossed with Cedro EVO, Parmigiano Cheese & Cherry Tomatoes
served with Grilled Portobello & Ciabatta Crostini
11.

PASTAS

Spaghetti alla Vongole Veraci
Sautéed Little Neck Clams,
Red or White Sauce, Garlic & EVO
22.

Tagliolini Bolognese
House Specialty
Maurizio's Recipe!
22.

Ravioli di Arogosta
Delicate Pasta Pillows filled with Sweet
Lobster & Shrimp in a Vodka Cream Sauce
33.

Mezzi Rigatoni Paesana
Short Rigatoni Pasta with Garlic, EVO,
Sweet Italian Sausage, Broccoli Rabe
& Diced Tomato
22.

Gnocchi Pomodoro
House Made Potato Gnocchi
with Pomodoro Sauce
22.

Pennette ai Carciofi
Sautéed Artichokes with Garlic & Oil,
with Alfredo Cream Sauce
22.

Capellini con Gamberoni
Shrimp and Crab tossed with Oven Roasted
Tomatoes, Scampi Sauce & Angel Hair
35.

Risotto Di Marco
Asparagus & Artichoke Hearts 16.
Add:
Lobster 20. /Shrimp 20. /Scallops 14.

PESCE e CROSTACEI

Zuppa di Pesce e Spaghetti
Lobster, Shrimp, Scallops, Market Catch,
Calamari, Clams and Mussels
Italian Aromatic Infused Shellfish Tomato Broth
45.

Passerina alla Genovese
Egg Battered Flounder, Golden Browned,
topped with Colossal Crab Meat,
Broccoletti di Rabe & Risotto
32.

Dentice Livornese
Red Snapper Infused Shellfish Tomato Broth,
Little Neck Clams & Cous Cous
34.

Cernia Carciofi
Pan Roasted Sea Bass
on a Bed of Broccoletti di Rabe,
Artichokes & Roasted Tomatoes
38.

Fisherman's Catch
Roasted Whole Fish
Chef's suggested Preparation!
market price

CARNE

Cotoletta di Vitello alla Parmigiana
Tender Veal, Breaded & Pan Fried, topped with Marinara Sauce, Fresh Mozzarella & Sautéed Spinach
31.

Scaloppini di Vitello o Free Range Pollo
Preparations: Picatta, Marsala or Francese, served with Roasted Tomato Polenta & Spinach
Veal 32. /Chicken 27.

"Small Eye" Lamb Rack
With Navel Orange and Mustard Glaze, Homemade Mash Potato, Baby Zucchini, Red Wine Reduction
42.

Pork Tenderloin Saltimbocca
Sage, Prosciutto and Fontina Cheese, Polenta & Broccoletti di Rabe & Portobello Mushroom
28.

"Center Cut" Filet Mignon
Topped with Artichokes, Gorgonzola Cheese Sauce, Fontina Cheese Polenta & Broccolini
47.

Fire Roasted Elite Delmonico
Homemade Mash Potato, Roasted Tomato, Pecorino Pepato Cheese, Garlic Bread Crumbs & EVO
42.

Free Range Pollo alla Portofino
Roasted Chicken topped with Crab Meat, Fontina Cheese & Garlic Jus, Risotto, Asparagus, & Roasted Tomatoes
30.

SIDES

6.

Broccoletti di Rabe
Sautéed Spinach
Baby Zucchini

Borolo Mushrooms
Broccolini
Grilled Asparagus

Roasted Fingerling Potatoes
Parmesan Risotto
Meatball (2)