

HAPPY EASTER

Prosciutto& cantaloupe 11.95

Mozzarella Caprese 11.95

Fresh mozzarella, tomato, roasted peppers, with a touch of balsamic vinaigrette.

Eggplant Rollatini 11.95

Stuffed with ricotta cheese, Topped with marinara sauce & melted mozzarella.

Spiedino Romano. 11.95

With anchovy caper sauce.

Fried calamari 16.95

Vongole Oreganato 11.95

Clams filled with breadcrumbs and oregano.

Classic Shrimp cocktail.17.95

Casa Arturo salad 9.95

Arugula, walnuts, toasted almond, dry cranberries, crumble blue cheese in house dressing.

Caesar salad 8.95



Entrees

Penne alla vodka

with shrimps 27.95 with grilled chicken 24.95

Orecchiette con Sausage Broccoli di Rabe 22.95

Ear shape pasta, sweet sausage, broccoli rabe, sun-dry tomato in light garlic and oil.

Petti di Pollo al Bistro 24.95

Chicken breast sauté with artichokes, Portobello, asparagus, in a garlic white wine sauce.

Petti di Pollo Margherita 24.95

Chicken breast Sauté with asparagus, vinegar peppers, topped with fresh mozzarella in a light tomato basil sauce.

Vitello Tre-funghi 27.95

Scaloppini Sauté with three kinds of mushrooms in a sherry wine sauce topped with mozzarella cheese.

Vitello Saltimbocca 27.95

Scaloppini topped with spinach mozzarella and prosciutto sherry wine sauce.

Veal Al Modo Tuo: Parmesan, Marsala or Francaise. 27.95

Red snapper libornese. 28.95

Filet of red snapper Sautéed with white onions, capers, black olives in a light tomato sauce.

Salmone il Brandy .27.95

Grilled filet of salmon, served with a delicious brandy cream sauce.

Gamberi Al Modo Tuo 26.95

Shrimps prepared any style over linguine: marinara, fry diavolo, or scampi.

Zupa di Pesci. 31.95

Capellini pasta sauté with, shrimps, scallops, mussels, clams, calamari, filet sole and snapper in a choice of marinara, Fra diavolo or white sauce.

Manzo e gamberi alla griglia. 40.95

Grilled Rib eye steak topped with shrimps, served with a garlic and fresh herbs.

