

Happy Mother's Day

Prosciutto & cantaloupe 11.95

Mozzarella Caprese 11.95
Fresh mozzarella, tomato, roasted peppers, basil with a touch of balsamic vinaigrette.

Involttine di Melanezane 11.95

Eggplant stuffed with ricotta cheese, Topped with marinara sauce & melted mozzarella.

Vongole Oreganato 11.95

Clams filled with breadcrumbs and oregano.

Figs 12.95

White figs, stuffed with pistachios, gorgonzola cheese, baked, with prosciutto in a raspberry vinaigrette

Cozze al tuo Piaccere 14.95

Mussels served in a fra diavolo, or garlic white wine sauce.

Frito Di Calamari. 16.95

Fry squid served with our signature marinara.

Casa Arturo salad 9.95

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

Caesar salad 8.95



Entrees

Ravioli di Aragosta 24.95

Lobster ravioli served in a delicious lobster cream sauce.

Penne vodka with chicken 23.95 shrimps 27.95

Petti di pollo Arturo style 24.95

Breast of chicken, mushrooms, vinegar peppers, Italian sweet sausage, garlic white wine.

Pollo Margarita 24.95

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 in a sherry wine sauce.

Vitello al tuo piacere 27.95

Francaise, Marsala, Piccata, or Parmigiana

Red snapper al vino Bianco 28.95

Filet of red snapper pan sired and served with asparagus, diced fresh tomato, shiitake mushrooms with a garlic white wine sauce.

Salmon il Brandy 27.95

Grilled salmon served in brandy cream sauce

Gamberi Al Modo Tuo 28.95

Shrimps prepared any style: francaise, marinara, fry diavolo, scampi.

Zupa di Pesce. 31.95

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

Pork chop Valdostana 30.95

Center cut pork chop stuffed with Fontina cheese, Prosciutto served in a brandy mushrooms sauce.

