

Merry Christmas



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

Involtine di Melanezane 12.95
Eggplant stuffed with ricotta cheese, Topped with marinara sauce & melted mozzarella.

Vongole Oregano 11.95
Clams filled with breadcrumbs and oregano.

Cocktail di Gamberi 16.95

Shrimps served with a cocktail

Cozze al tuo Piacere 14.95

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

Frito Di Calamari. 15.95

Fry squid served with our signature marinara.

Casa Arturo salad 10.95

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

Orecchiette con Salsiccia & cime di Rapa 22.95

Sweet sausage, broccoli rabe, sun-dry tomato in light garlic and oil.

Petto di Pollo al Bistro 24.95

Breast of chicken sauté with artichokes, Portobello, asparagus, in a garlic white wine sauce.

Petto di Pollo Margarita 24.95

Breast of chicken Sautéed with asparagus, vinegar peppers, topped with fresh mozzarella in a light tomato basil sauce.

Vitello Tre-funghi 27.95

Scaloppini Sautéed 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

Petto di Pollo 24.95 o Vitello al tuo piacere 27.95

Chicken or veal: Francaise, Marsala, Piccata, or Parmigiana

Fileto Di Sagliola ripieni. 31.95

Filet of sole stuffed with real crab meat served in a delicious scampi sauce.

Salmon il Brandy 31.95

Grilled salmon served in brandy cream sauce

Gamberi Al Modo Tuo 29.95

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

Zupa di Pesce. 35.95

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

Bistecca & Gamberetti alla griglia 44.95

Grilled Black angus rib eye steak topped with grilled shrimps in a garlic zesty.

