

HAPPY EASTER

Prosciutto & cantaloupe 11.95

Mozzarella Caprese \$11.95

Fresh mozzarella, tomatoes, roasted peppers, and a touch of balsamic vinaigrette.

Eggplant Rollatini \$11.95

Filled with ricotta cheese and topped with marinara sauce and melted mozzarella.

Spiedino Romano. 11.95

With anchovy caper sauce.



Penne a la vodka 21.95

with shrimps 29.95

with grilled chicken 25.95

Orecchiette con Sausage Broccoli di Rabe 23.95

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

Petti di Pollo scarmoza. 25.95

Chicken breast with prosciutto, asparagus, smoked mozzarella, and garlic white wine sauce.

Petti di Pollo Margherita 25.95

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

Vitello Tre-funghi 27.95

Scaloppini sautéed with a selection of three mushrooms, delicately simmered in a sherry wine sauce, and elegantly topped with mozzarella cheese.

Fried calamari 17.95

Vongole Oreganato 11.95

Clams filled with oregano breadcrumbs

Raw bar \$30.95

3 Shrimp, 3 clams, 3 oysters, 4oz lobster tail, colossal crabmeat

Casa Arturo Salad \$9.95

Arugula, walnuts, toasted almonds, dried cranberries, crumbled blue cheese in house dressing.

Caesar salad 8.95

Entrées

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

Vitello Saltimbocca 27.95

Veal Scaloppini topped with spinach mozzarella and prosciutto sherry wine sauce.

Bronzini a la Meunier 32.95

Pan-seared filet with lemon white wine and caper sauce.

Salmone il Brandy 29.95

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

Gamberi Al Modo Tuo 29.95

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 a la Griglia. 44.95

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

