

Happy Mother's Day

Prosciutto & cantaloupe \$11.95

Mozzarella Caprese \$11.95

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

Involtine 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.

Salsiccia picante. \$14.95

Hot sausage with broccoli rabe, garlic, and oil.

Seafood pot \$18.95

Mussels, clams, shrimp in Fra diavolo sauce.

Frito Di Calamari. \$16.95

Fry squid served with our signature marinara.

Casa Arturo salad \$9.95

Arugula, walnuts, toasted almonds, dried cranberries, and crumbled blue cheese served with house dressing.

Caesar salad \$8.95



Entrees



Ravioli di Aragosta 24.95

Lobster ravioli served in a delicious lobster cream sauce.

Penne vodka \$21.95

with chicken \$25.95 shrimps \$29.95

Petti di pollo Arturo style \$25.95

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

Petti di Pollo Bruschetta. \$25.95

Grilled chicken breast with diced tomato, red onions, parmesan cheese, and balsamic glaze.

Vitello Tre-funghi \$28.95

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

Vitello pomodoro \$28.95

Breaded veal Milanese with arugula, fresh mozzarella, tomatoes, and balsamic dressing.

Vitello al tuo piacere 27.95

pollo al tuo piacere. 25.95

Francaise, Marsala, Piccata, or Parmigiana

Red snapper al vino Bianco 30.95

Pan-seared red snapper with asparagus, fresh tomato, shiitake mushrooms, and garlic white wine sauce.

Bronzini meuniere. \$31.95

Pan sired fille of fish with lemon white wine and caper sauce.

Gamberi Al Modo Tuo 29.95

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

Zupa di Pesce. 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.

Pork chop Valdostana 30.95

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