

Happy Thanksgiving.

Mozzarella Capresse \$11.95

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

Spiedini alla Romana \$10.95

Pan fried white bread with mozzarella cheese
served with anchovies' caper sauce.

Involtine di Melanezane \$11.95

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

Casa arturo salad. \$10.95

Arugula, walnut, toasted almond, blues
cheese, dried cranberries, homemade
vinaigrette.

Insalata Di Cesare. \$9.95

Figs due Gusti. \$12.95

stuffed with pistachio Gorgonzola and goat
cheese & walnuts, served with prosciutto.

Vongole oreganato \$11.95

Clams filled with bread crumbs and oregano.

Fungi Ripieni. \$11.95

Mushroom stuffed with a mixed sea food, served
with lemon sauce

Cozze al tuo piacere \$13.95

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

Frito Di calamari. \$18.95

Traditional fried calamari.



Entrees

Oven roasted Turkey \$25.95

Baked turkey with the trimmings

Lasagna alla Bolognese \$22.95

Homemade meat lasagna

Ravioli di zucca 21.95

Pumpkin ravioli served in a brown sugar butter and sage sauce.

Linguine fruti de mare \$31.95

Linguine, sautéed clams, mussels, calamari, shrimps, sea scallops, in a light marinara
sauce.

Rigatoni con Melanezane \$22.95

Tube pasta sautéed with eggplant and mozzarella cheese in tomato sauce.

Chicken casa Arturo \$24.95

Boneless breast of chicken sautéed with Sausage, mushrooms and vinegar peppers in
a garlic white wine sauce.

Pollo \$24.95 o vitello \$29.95 al tuo piacere

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

Veal Sorrentino \$29.95

Veal scaloppini topped with eggplant mozzarella with a touch of marinara finished in
a sherry wine sauce

Maiale Portobello \$33.95

Grilled pork chop topped with Portobello mushrooms, hot cherry peppers, in a garlic
white wine sauce

Fileto Di Sagliola Al vino Bianco \$31.95

Filet of sole, asparagus, diced fresh tomatoes, mushrooms in a chardonnay wine
garlic sauce.

