

**11.95Zuppa Di Cozze**

New Zealand mussels in a brothy marinara sauce

**11.95Zuppa Di Vongole**

Little neck clams in a brothy marinara sauce

**11.95Antipasto Caldo**

Stuffed mushrooms, peppers, zucchini, eggplant rollatine, shrimps,  
clams and mussels in a light sauce

**9.95Vongole Orreganata**

Baked clams 8pcs.

**10.95Melone Con Prosciutto**

Honey dew melon with imported parma posciutto

**10.95Calamari Fritti**

Fried calamari served with hot spicy red sauce

**11.95Torta Primavera**[**(click to view)**](http://arturorestaurant.com/images/food/tortaprimavera.jpg)

Several layers of crepes with a variety of vegetables, cheese and  
meat fillings

**13.95Cocktail Di Gamberi**

Shrimp cocktail

**11.95Cre Spelle Ai Funghi**[**(click to view)**](http://arturorestaurant.com/images/food/crespelleaifunghi.jpg)

Crepes filled with wild mushrooms in cognac and bachamel sauce



**8.95Chef's Salad**

Fresh garden salad with vegetables cheese and meats

**8.95Masculin Salad**

Organic Salad

**8.95Insalata Tricolore**

Arrugula, endive, radicchio salad

**8.95Caeser Salad**[**(click to view)**](http://arturorestaurant.com/images/food/caesarsalad.jpg)

Freshly tossed salad served with a tangy caeser dressing

**8.95Insalata Di Spinaci**

Fresh spinach with mushrooms and crispy bacon

**7.95Insalata Mista**

Fresh garden salad with vegetables



**5.95Stracciatella Alla Romana**

Eggdrop consomme with spinach

**7.95Tagliolini Con Fagioli**[**(click to view)**](http://arturorestaurant.com/images/food/taglionliniconfagiolli.jpg)

Home made pasta with beans

**5.95Minestrone**

Fresh vegetable soup

**7.95Tortellini in Brodo**

Consomme with tortellini

**7.95Escarola Con Fagioli**

Escarole soup with beans



**15.95Capelli D Angelo Al Pesto**

Home made angel's hair with basil, parsley, pine nuts, garlic oil and goat cheese

**17.95Rigatoni Gismondi**

Smoked salmon, onions, marinara sauce and a touch of cream, flambe' with vodka

**15.95Tortellini Bolognese**

Meat tortellini with meat sauce

**15.95Fettuccine Al Filetto Di Pomodoro**

Home made noodles with tomatoes, garlic and basil

**17.95Penne Cognac**[**(click to view)**](http://arturorestaurant.com/images/food/penecognac.jpg)

Ham, chopped onions, cream, light marinara sauce, all flambe' with cognac

**15.95Linguine Con Vongole**

White or red calm sauce

**23.95Seafood Ravioli**

In a pink shrimp sauce

**15.95Spaghetti Carbonara**

Bacon, onions, cream parmigiano cheese and egg yolk

**15.95Fettuccine Alfredo**

Home made noodles in a creamy sauce

**15.95Rigatoni Siciliana**

Tomatoes, eggplant, garlic, basil and a touch of fresh mozzarella

**17.95Cavatelli Con Rape**[**(click to view)**](http://arturorestaurant.com/images/food/cavatelliconrape.jpg)

Broccoli rape, garlic, sausage, pignoli nuts and beans



**23.95Risotto Al Frutti Di Mare**[**(click to view)**](http://arturorestaurant.com/images/food/risottoalfruttidimare.jpg)

Shrimps, scallops, calamari, mussels, clams, sauteed with garlic and oregano

**19.95Risotto Con Porcini**

Wild mushrooms from Italy Sauteed with shallots, and a touch of tomatoes

**46.95Risotto Con Tartufo**

With black truffles and consomme



**24.95Snapper Bonne Femme**

Fillet of snapper in a white wine sauce with mushrooms, olives, garlic, lemon, butter, rosemary

**21.95Sogliola Al Vino Bianco**

Fresh fillet of sole broiled in a white wine with lemon and garlic

**24.95Salmone Alla Griglia**

Grilled Norwegian salmon

**35.95Code D' Aragosta Alla Griglia**

South African lobster tails broiled with butter

**24.95Crabmeat Crepe Arturo**

Stuffed with chilean creabmeat in a besciamelle sauce

**24.95Gamberi Agli Scampi**

Shrimp scampi with white wine, garlic and butter served on a bed of rice

**24.95Gamberi Arturo**

Shrimp with beans, garlic, fresh tomatoes in a wine sauce

**24.95Coda D' Aragosta Alla Fiorentina**

South African lobster tail dipped in batter and sauteed in a white wine sauce served on a bed of spinach



**21.95Scaloppina Di Vitello All'Arturo**

Veal with wine sauce topped with a slice of prosciutto and melted fontina cheese

**21.95Scaloppina Di Vitello Al Marsala Con Funghi**

Veal sauteed with marsala wine and mushrooms

**21.95Saltimbocca Alla Fiorentina**

Veal in white wine sauce topped with sage, a slice of prosciutto, and melted mozzarella cheese, served on a bed of spinach

**21.95Scaloppina Di Vitello Alla Francese**

Veal dipped in batter and sauteed in white a white wine with lemon and butter

**21.95Cotoletta Parmigiana**

Breaded veal cutlet with tomato sauce, parmigiano cheese and topped with melted mozzarella

**35.95Ossobuco Milanese**[**(click to view)**](http://arturorestaurant.com/images/food/ossobucco.jpg)

Veal shank served on saffron risotto

**35.95Costata Di Vitello Alla Griglia**

Grilled veal chop

**35.95Costata Di Vitello Alla Milanese**

Veal chop pounded, breaded, topped with tricolor salad

**35.95Filetto Di Manzo All' Arturo**[**(click to view)**](http://arturorestaurant.com/images/food/filettodimanzo.jpg)

Filet mignon in a cognac sauce with mushrooms

**35.95Bistecca Alla Pizzaiola**

Sirloin steak with peppers, mushrooms in a tomato sauce with garlic, oregano basil

**33.95Costoletta D'Agnello Alla Griglia**

Grilled lamb chops



**17.95Pollo Alla Sorrentina**

Chicken breast topped with a slice of eggplant prosciutto melted mozzarella cheese with mushrooms and peas in a wine sauce

**16.95Pollo Al Vino Bianco**

Chicken breast with white wine sauce and rosemary

**16.95Pollo Alla Romana**

Chicken breast with peppers, mushrooms and tomatoes

**17.95Pollo Portafoglio Con Funghi**

Chicken breasts stuffed with prosciutto and mozzarella cheese in a light tomato sauce and mushrooms



**8.95Broccoli Di Rapa (Sauteed)**

**7.95Aparagus (Sauteed or steamed)**

**6.95Spinach (Sauteed or steamed)**

**6.95Escarole (Sauteed or steamed)**

**6.95Potato Crockets**

**4.95French Fries**

**6.95Fried Zucchini**



**6.95Dolci Arturo'**

Home made desserts from the rolling cart

**6.95Gelati**

Vanilla and chocolate ice cream

**7.95Tartufo**

Truffle ice cream

**7.95Fragole**

Fresh strawberries

**22.50Zabaglione Per Due For Two**[**(click to view)**](http://arturorestaurant.com/images/food/zabaglione.jpg)

Hot marsala custard served on vanilla ice cream and strawberries



**2.75Tea**

Regular and decaffeinated and herbal

**2.75Coffee**

Regular and decaffeinated

**3.25Espresso**

Regular and decaffeinated

**4.25Cappuccino**

Regular and decaffeinated

**11.95Caffe Romano**[**(click to view)**](http://arturorestaurant.com/images/food/caferomano.jpg)

Espresso with Sambuca, Galliano, Amaretto and whipped cream

**11.95Irish Coffee**

Coffee with Irish whiskey and whipped cream

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Antipasto Caldo

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Insalata Tricolore

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Rigatoni Siciliana

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Langostino

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Code D' Aragosta Alla Griglia

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Chicken with Sausage and Brocoli Rape

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Conoli