

Gli Antipasti (Appetizers)

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| <i>Stone Crabs</i> | <i>Priced according to Season</i> | |
| <i>Jumbo size served with mustard sauce</i> | | |
| <i>Zuppa Di Cozze</i> | <i>New Zealand mussels in a brothy marinara sauce</i> | 10.00 |
| <i>Zuppa Di Vongole</i> | <i>Little neck clams in a brothy marinara sauce</i> | 10.00 |
| <i>Antipasto Caldo (2)</i> | <i>Stuffed mushrooms, peppers, zucchini, eggplant rollatine, shrimps, clams & mussels in a light sauce</i> | 23.00 |
| <i>Vongole Orreganata</i> | <i>Baked clams</i> | 10.00 |
| <i>Melone Con Prosciutto</i> | <i>Honey dew melon with imported parma prosciutto</i> | 10.00 |
| <i>Calamari Fritti</i> | <i>Fried calamari served with hot spicy red sauce</i> | 11.00 |
| <i>Torta Primavera</i> | | |
| <i>Several layers of crepes with a variety of vegetables, cheese and meat fillings</i> | | 11.00 |
| <i>Cocktail Di Samberi</i> | <i>Shrimp cocktail</i> | 14.00 |

Insalate (Salads)

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| <i>Masculin Salad</i> | <i>Organic Salad</i> | 8.00 |
| <i>Insalata Tricolore</i> | <i>Arrugula, endive, radicchio salad</i> | 8.00 |
| <i>Caesar Salad</i> | | 8.00 |
| <i>Insalata Di Spinaci</i> | <i>Fresh spinach with mushrooms and crispy bacon</i> | 8.00 |
| <i>Insalata Mista</i> | <i>Fresh garden salad with vegetables</i> | 7.00 |

Minestre (Soups)

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| <i>Stracciatella Alla Romana</i> | <i>Eggdrop consomme with spinach</i> | 6.00 |
| <i>Tagliolini Con Fagioli</i> | <i>Home made pasta with beans</i> | 8.00 |
| <i>Minestrone</i> | <i>Fresh vegetable soup</i> | 6.00 |
| <i>Tortellini in Brodo</i> | <i>Consomme with meat tortellini</i> | 8.00 |

Pesci (Fish) (continued)

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| <i>Gamberi Arturo</i> | <i>Shrimp with beans, garlic, fresh tomatoes in a wine sauce</i> | <i>26.00</i> |
| <i>Coda D'Aragosta Alla Fiorentina</i> | <i>South African lobster tail dipped in batter and sautéed in a white wine sauce served on a bed of spinach</i> | <i>26.00</i> |
| <i>Aragosta Fradiavolo</i> | <i>Maine live 2 lb. lobster in a spicy red sauce served on linguine</i> | <i>Prices According to Market</i> |

Le Carni *(Meats)*

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| <i>Scaloppina Di Vitello All'Arturo</i> | <i>Veal with wine sauce topped with a slice of prosciutto and melted fontina cheese</i> | <i>20.00</i> |
| <i>Scaloppina Di Vitello Al Marsala Con Funghi</i> | <i>Veal sautéed with marsala wine and mushrooms</i> | <i>20.00</i> |
| <i>Saltimbocca Alla Fiorentina</i> | <i>Veal in white wine sauce topped with sage, a slice of prosciutto, and melted mozzarella cheese, served on a bed of spinach</i> | <i>20.00</i> |
| <i>Scaloppina Di Vitello Alla Francese</i> | <i>Veal dipped in batter and sautéed in a white wine with lemon and butter</i> | <i>20.00</i> |
| <i>Cotoletta Parmigiana</i> | <i>Breaded veal cutlet with tomato sauce, parmigiano cheese and topped with melted mozzarella</i> | <i>20.00</i> |
| <i>Ossobuco Milanese</i> | <i>Veal shank served on saffron risotto</i> | <i>29.00</i> |
| <i>Costata Di Vitello Alla Griglia</i> | <i>Grilled veal chop</i> | <i>30.00</i> |
| <i>Costata Di Vitello Alla Milanese</i> | <i>Veal chop pounded, breaded, topped with tricolor salad</i> | <i>33.00</i> |
| <i>Filetto Di Manzo All'Arturo</i> | <i>Filet mignon in a cognac sauce with mushrooms</i> | <i>32.00</i> |
| <i>Bistecca Alla Pizzaiola</i> | <i>Sirloin steak with peppers, mushrooms in a tomato sauce with garlic, oregano and basil</i> | <i>32.00</i> |
| <i>Costolette D'Agnello Alla Griglia</i> | <i>Grilled lamb chops</i> | <i>29.00</i> |

Pollo *(Chicken)*

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| <i>Pollo AlVino Bianco</i> | <i>Chicken breast with white wine sauce and rosemary</i> | <i>18.00</i> |
| <i>Pollo Alla Romana</i> | <i>Chicken breast with peppers, mushrooms and tomatoes</i> | <i>18.00</i> |
| <i>Pollo Portafoglio Con Funghi</i> | <i>Chicken breast stuffed with prosciutto and mozzarella cheese in a light tomato sauce and mushrooms</i> | <i>19.00</i> |

All entrees come with salad and vegetable of the day

Farinacei (*Pasta*)

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| <i>Rigatoni Gismondi</i> | <i>Smoked salmon, onions, marinara sauce and a touch of cream, flambe' with vodka</i> | 17.00 |
| <i>Tortellini Bolognese</i> | <i>Meat tortellini with meat sauce</i> | 17.00 |
| <i>Fettuccine Al Filetto Di Pomodoro</i> | <i>Home made noodles with tomatoes, garlic & basil</i> | 17.00 |
| <i>Penne Cognac</i> | <i>Ham, chopped onions, cream, light marinara sauce, all flambe' with cognac</i> | 17.00 |
| <i>Linguine Con Vongole</i> | <i>White or red clam sauce</i> | 17.00 |
| <i>Seafood Ravioli</i> | <i>In a pink shrimp sauce</i> | 24.00 |
| <i>Spaghetti Carbonara</i> | <i>Bacon, onions, cream parmigiano cheese & egg yolk</i> | 17.00 |
| <i>Fettuccine Alfredo</i> | <i>Home made noodles in a creamy sauce</i> | 17.00 |

Risotti (*Rice*)

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| <i>Risotto Ai Frutti Di Mare</i> | <i>Shrimps, scallops, calamari, mussels, clams, sauteed with garlic and oregano</i> | 25.00 |
| <i>Risotto Con Porcini</i> | <i>Wild mushrooms from Italy sauteed with shallots, and a touch of tomatoes</i> | 22.00 |
| <i>Risotto Con Tartufo</i> | <i>With black truffles & consomme</i> | 48.00 |

"Entrees"

Pesci (Fish)

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| <i>Snapper Bonne Femme</i> | <i>Fillet of snapper in a white wine sauce with mushrooms, olives, garlic, lemon, butter, rosemary</i> | 26.00 |
| <i>Sogliola AlVino Bianco</i> | <i>Fresh fillet of sole broiled in a white wine lemon & garlic</i> | 20.00 |
| <i>Salmone Alla Griglia</i> | <i>Grilled norwegian salmon</i> | 26.00 |
| <i>Zuppa Di Pesce</i> | <i>Shrimps, lobster tail, clams, mussels, calamari scallops, in a light brothy tomato sauce served on linguini</i> | 45.00 |
| <i>Code D'Aragosta Alla Griglia</i> | <i>South African lobster tails broiled with butter</i> | 39.00 |
| <i>Crabmeat Crepe Arturo</i> | <i>Stuffed with chilean crabmeat in a besciamelle sauce</i> | 26.00 |
| <i>Gamberi Agli Scampi</i> | <i>Shrimp scampi with white wine, garlic & butter served on a bed of rice</i> | 25.00 |

I Dolci (Desserts)

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| <i>Dolci Arturo'</i> | <i>Home made desserts from the rolling cart</i> | 7.00 |
| <i>Gelati</i> | <i>Vanilla and chocolate ice cream</i> | 7.00 |
| <i>Tartufo</i> | <i>Truffle ice cream</i> | 7.50 |
| <i>Fragole</i> | <i>Fresh strawberries</i> | 7.50 |
| <i>Zabaglione Per Due For Two</i> | <i>Hot marsala custard served on vanilla ice cream and strawberries</i> | 22.00 |

Caffe' (Coffee)

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| <i>Tea regular and decaffeinated and herbal</i> | 2.25 |
| <i>Coffee: Regular and decaffeinated</i> | 2.25 |
| <i>Espresso: Regular and decaffeinated</i> | 2.75 |
| <i>Cappuccino: Regular and decaffeinated</i> | 4.00 |
| <i>Caffe' Romano: Espresso with Sambuca, Galliano, Amaretto and whipped cream</i> | 10.00 |
| <i>Irish Coffee: Coffee with Irish whiskey and whipped cream</i> | 10.00 |