

# Ristorante Arlecchino

*"A Chino" The Harlequin Restaurant is the sister restaurant of the Allentown gem, Alla Famiglia. Chef Jonathan Masic and his brigade have had the pleasure of serving our guests fantastic Italian food for over 15 years. We appreciate your business and look forward to serving you for many years to come. Thank you and enjoy your Arlecchino experience!*

- ◆ Gary R. Klinefelter, CEC, CCA, AAC Corporate Executive Chef
- ◆ Angy Grady General Manager
- ◆ Cory Jones Executive Chef ◆ Dave Karas Sous Chef

We set our tables with "holy oil" to go with our hand-made breads. All of our entrees are served with a first course of cavatappi alla vodka, and a house salad dressed with a red wine vinaigrette and imported gorgonzola. There will be a fifteen dollar supplement charge on shared dinners to provide for these items

## Stuzzicarelli

**SMOKED PROVOLONE** Allegheny mountain smoked, black truffles, arugula 17

**MEATBALL GIGANTE** stuffed with fresh mozzarella, sea of marinara, two provolones 17

**HOT BANANA PEPPERS** house sausage stuffed, alla marinara, sharp provolone 17

**GREENS & BEANS** escarole, house sausage, white beans, chicken stock 14

**CUSCINO IMBOTTIO** goat-cheese stuffed zucchini, pan-fried all marinara, argula 16

**FRIED CHEESE** pesto, Parmigiana Reggiano, arugula, alla marinara 15

**MUSSELS DIAVOLO** blue mussels, hot peppers, crushed tomatoes, sweet and spicy sauce 18

**FRENCH ONION** seven onion gratinee, crostini, provolone, gruyere 14

**PATATINE FRITTE** Parmigiana Reggiano, truffle, parsley, roasted shallot aioli 12

## Insalata Course

**CASA SALAD** mixed greens, roasted peppers, marsala macerated raisins, spiced walnuts, kalamata and sicilian olives, red wine vinaigrette, gorgonzola

## Maccheroni Course

**CAVATAPPI ALLA VODKA** Alla marinara, fresh farm cream, Russian vodka, evoo, fresh basil

**CACIO E PEPE** linguini, farm fresh cream, evoo and cracked black pepper, prepared in a locatelli romano cheese wheel. +6

## Italian Specialties

**SEAFOOD DIAVOLA** lobster tail, scallops, shrimp, mussels and clams and simmered in a spicy plum tomato sauce 68

**BACCALA CIOPPINO** cod, rock shrimp, scallops, mussels, tomato fumet, onion, bell pepper, Sambuca, tarragon 58

**CANESTRI BOLOGNESE** hand cut pasta with pork, beef, lamb, Emilia Romagna style 40

## *Vitello or Pollo Scallopini*

**MARSALA** wild mushrooms, raisins, marsala wine broth 48 / 42

**PICCATTA** wild mushrooms, capers, white wine, and lemon 48 / 42

**PARMIGIANA** prepared with alla famiglia marinara and three cheeses 46 / 40

**PIZZAIOLA** house sausage, hot and sweet peppers, marinara, sharp provolone 50 / 44

**COTOLETTA DEL MONZU** milanese, mozzarella, jumbo lump blue crab, pine nuts, lemon butter 58 / 52

**MARGHERITA** milanese, diced tomatoes, fresh mozzarella, arugula, Locatelli Romano, aged balsamic 48 / 42

## *Our House Specialty, the Veal Chop*

**MILANESE** paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and jumbo lump blue crab 83

**PIZZAIOLA** lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions and fontina cheese 78

**RIPIENO** stuffed with Parma ham, sharp provolone, and sage leaves. Finished with a wild mushroom veal demi Barolo sauce 80

*Piancone.  
Epicureo*

## *From the blood of the Earth...*

*Our steaks are hand cut and aged to our in house specifications. We use only the finest grass fed and grain finished **USDA PRIME ALLEN BROTHERS BEEF** wet aged for 21 days. All steaks are seasoned and roasted over our hot coal grill. You may choose your cut with a complimentary signature preparation listed below.*

**BONE IN RIBEYE** (21 days wet aged) 20oz bone in ribeye from a '109' rib 95

**NEW YORK STRIP SIRLOIN** (21 days wet aged) 14oz New York strip sirloin 72

**FILET MIGNON** (14 days wet aged) true center cut 12oz 72 7oz 58

### *Preparations:*

**GRIGLIA** simply with maître d' hotel butter and grilled asparagus

**GORGONZOLA** cream with roasted peppers and port wine drizzle

**PEPPERONI** sweet and hot peppers, shallots, roasted garlic cloves, balsamic

**PIZZAIOLA** house sausage, hot and sweet peppers, onions, marinara

**DIANE** wild mushrooms, caramelized onions, worcestershire butter

**TARTUFO** wild mushrooms, black truffles, demi glace (+6)

**FRITTE** truffle butter, arugula salad, frites (+6)

*We will prepare your steaks and chops to your temperature preference. We want to accommodate you in every fashion, however, Arlecchino will not be held responsible for veal chops under medium rare and any protein over medium. All medium well and well temperatures will be split. Thank you for choosing Arlecchino.*