

Ristorante Arlecchino

"*Il Chino*" The Harlequin Restaurant is the sister restaurant of the Allentown gem, *Alla Famiglia*. Chef Jonathan and his brigade has had the pleasure of serving our customers fantastic Italian food for over 15 years. We appreciate your business and look forward in continuing to serve you for a long time. Thank you and enjoy your Arlecchino experience!

♦ Gary R. Klinefelter, CEC, CCA, AAC Corporate Executive Chef
♦ Mark McManus Executive Chef ♦ Dave Karas and Marty Sidorchuck Sous Chefs
♦ Robert Piatek Wine Director ♦ Jacob Cessar Chief Mixologist ♦ Austin Harper Assistant Manager / Banquet Coordinator

Stuzzicarelli

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

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

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

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

Secondi Corso

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.

House Specialties...

SEAFOOD DIAVOLA South African lobster tail, day boat scallops, shrimp, mussels, crab and clams simmered in a spicy plum tomato sauce 60

VEAL CHOP MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 75

FILET MIGNON GORGONZOLA (14 days wet aged) true center cut 12oz or 7oz filet. Gorgonzola cream with roasted peppers and port wine drizzle 62 / 50

PAN SEARED CHILEAN SEA BASS with crab mustard cream 55

TAGLIATELLE SCOGLIO DEL MARE South African lobster tail, scallops, mussels, clams, shrimp, and crab in a light sherry lobster cream 54

Vitello or Pollo Scallopini

PICCATTA wild mushrooms, capers, white wine, and lemon 46 / 38

PARMIGIANA prepared with alla famiglia marinara and 3 cheeses 46 / 38

MARGHERITA milanese, kitchen petite tomatoes, fresh mozzarella, basil 45 / 40

PIZZAIOLA house sausage, hot and sweet peppers, marinara, sharp provolone 46 / 39

COTOLETTA DEL MONZU milanese, mozzarella, blue crab, pine nuts, lemon butter 50 / 46

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 Ristorante Arlecchino!