

Ristorante Arlecchino

"A Chino" The Harlequin Restaurant is the sister restaurant of the Allentown gem, Alla Famiglia. Chef Jonathan Masie 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
◆ Cory Jones Executive Chef ◆ Dave Karas Sous Chef
◆ Ben Rosenthal General Manager

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

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

CAPRESE...Vine-ripened tomatoes, imported olives, fresh mozzarella cheese, 12-year aged balsamic vinegar 15

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

PROSCIUTTO WRAPPED SHRIMP white bean cassoulet, red pepper coulis, arugula, lemon vinaigrette 20

EGGPLANT PARMIGIANA crumb coated and pan fried, with house marinara and imported cheeses 15

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, clams, simmered in a spicy plum tomato sauce 60

TAGLIATELLE SCOGLIO DEL MARE lobster tail, scallops, mussels, clams, shrimp, pine nuts, sherry lobster cream 56

BUCATINI BOLOGNESE hand cut pasta with pork, beef, lamb, Emilia Romagna style 48

Vitello or Pollo Scallopini

MARSALA wild mushrooms, raisins, currants, florio broth 44 / 38

PICCATTA wild mushrooms, capers, white wine, and lemon 44 / 38

PARMIGIANA prepared with alla famiglia marinara and three cheeses 42 / 38

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

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

MARGHERITA milanese, diced tomatoes, fresh mozzarella, basil, Locatelli Romano, aged balsamic 45 / 38

Our House Specialty, the Veal Chop

MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and colossal lump blue crab 72

PIZZAIOLA lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions and fontina cheese 72

*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 day wet aged) 20oz bone in ribeye from a '109' rib 75

NEW YORK STRIP SIRLOIN (21. days wet aged) 14oz New York strip sirloin 68

FILET MIGNON (14 day wet aged) true center cut 12oz 62 7oz 50

Preperations:

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)

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.