

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
- ◆ Angy Grady General Manager
- ◆ Cory Jones Executive Chef ◆ Lacey Jones Chef De Cuisine

We set our tables with "holy oil" to go with our hand-made breads. All 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 provolone's 17

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

SHRIMP BRUSCHETTA parmesan crostini, pumpkin ricotta spread, cider poached shrimp, blistered cherry tomatoes, peppadew, caramelized apples, aged apple balsamic drizzle 18

TRIFOLATA wild forest mushroom, raisins, sweet marsala cream 15

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

GRILLED EGGPLANT AND BURRATA prosciutto, pomegranate walnut relish, cilantro, pomegranate molasses 17

GREENS & BEANS escarole, house sausage, white beans, chicken stock 15

CHARCUTERIE BOARD mortadella, prosciutto, hot soppressata, Smoking Goose Gin and Juice, taleggio, Tomma de Chev, Bosco Tartufo, Beemster gouda, olives, Bedillion honey, peppers 35

Insalata Course

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

CAESAR SALAD romaine lettuce, crostini, classic Caesar dressing, parmesan +7

Maccheroni Course

CAVATAPPI ALLA VODKA Alla marinara, fresh farm cream, Russian vodka, e.v.o.o, fresh basil

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

Italian Specialties

CANESTRI ALFORNO braised pork shoulder, oven fired in tomato sauce with sweet carrots, house made sausage 65

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

CRAB CAKES oven broiled over red beet and apple puree and finished with arugula, pickled red onion, grapefruit segments, pepitas, dried blueberries and a goat cheese vinaigrette 68

Vitello or Pollo Scallopini

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

PICCATTA capers, onions, white wine, and lemon 46 / 40

PARMIGIANA alla famiglia marinara and three cheeses 46 / 40

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

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

THE JESTER paddled, crumb coated, pan fried in clarified butter, topped with vodka sauce, basil, goat cheese crumble, and crispy prosciutto 80

GRIGLIA chargrilled to a medium temperature. Over candied carrots, pecans, goat cheese and topped with a whipped maple butter 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

FIorentina fingerling potatoes, onions, garlic, rosemary, sweet peppers, locatelli, lemon e.v.o.o

GORGONZOLA cream with roasted peppers and port wine drizzle

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

DIANE wild mushrooms, caramelized onions, worcestershire butter

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

FONDUTO truffle smoked provolone cream (+6)

Add 3oz cold water lobster tail (+14)

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. Thank you for choosing Arlecchino.

Due to PA state law changes, we have now added a 1.5% surcharge to all non-cash transactions. Thank You!