



40.42° N / 79.99° W, 1,243'

Ristorante Arlecchino

an alla famiglia brand

Tenth of May Twenty Twenty

HAPPY MOTHERS DAY!!!

Welcome to Arlecchino, we set our tables with “Holy Oil” for dipping our breads. Acqua di Panna and San Pellegrino water is available upon request. We seek only the finest ingredients and prepare our food with solid techniques for the purest form. Please relax and enjoy your Alla Famiglia experience!

Stuzzicarelli

Our starters are generously sized and served family style
Perfect for sharing with special company

Meatball...12oz all beef meatball stuffed with mozzarella, presented with plum tomato sauce and provolone 15

Banana Peppers...Stuffed with our veal and pork ground sausage, tomato sauce, and provolone 15

Greens...Braised escarole and white beans with house sausage and finished with shaved locatelli 14

Mussels...PEI mussels, simmered in a sweet and spicy plum tomato sauce with long hots 16

Smoked Provolone...Allegheny mountain, seared with black winter truffles, arugula, lemon zest, locatelli 16

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

Calamari & Shrimp...Black Tiger shrimp, rings and tentacles sautéed with garden leaves, garlic, and oregano 18

Cuscino Imbottio...Zucchini stuffed with goat cheese, breaded and pan-fried topped with tomato sauce 15

Pastrami Smoked Salmon Carpaccio...Atlantic salmon cold smoked pastrami style, topped with shallots, capers, wasabi micro greens, heirloom cherry tomatoes, red pepper rouille and shaved locatelli 15

Ristorante Arlecchino

133 Camp Lane

McMurray, PA 15317

724.260.5414

www.arlecchinopgh.com

Monday – Saturday 4:00pm – Close

Secondi Corso

The Veal Chop:

Our house specialty, milk fed Wisconsin raised young cattle that I have found to be the best in the country.
This is a double cut natural chop made famous by Alla Famiglia.

Emperor Chop...Char-Grilled to a medium temperature over sautéed spinach. Topped with 6oz South African lobster tail and colossal lump crab in asparagus cream sauce 100

*Pizzaiola...Lightly braised to a medium temperature with house sausage, sweet and hot peppers, onions, and plum tomato sauce with provolone 68

*Milanese...The “elephant ear” is paddled, pan fried in clarified butter, baked in the oven, finished with kernels of colossal lump crab, toasted pignoli, and lemon scallion butter 72

*Filet Gorgonzola (7oz wet aged 14 days) ...True center cut, char-grilled over hot coals. Presented with roasted peppers in a gorgonzola cream and a port wine reduction drizzle 45

* Bistecca Diane Coulotte (12oz wet aged 14 days) ...Char-Grilled presented with caramelized onions and wild mushrooms in a light Worcestershire butter sauce. Finished with shaved Locatelli Romano and chopped green onion 46

*Bone in Ribeye Derby (20oz 28 days Prime dry aged) ...Char-grilled, served with a mascarpone Italian style creamed spinach. Finished with wild mushrooms and roasted shallots in a Bourbon spiked demi 67

Seafood Diavolo...South African lobster tail, day boat scallops, black tiger shrimp, PEI mussels, colossal blue lump crab, clams, in a spicy plum tomato sauce 58

~ Chef Jonathan style with house sausage and pancetta +5

Cotoletta Del Monzu... veal tenderloin medallions, breaded and pan fried. Topped with bufala mozzarella, blue lump crab, toasted pignoli and lemon butter 46

Arlecchino Margherita...Organic chicken breast, lightly pounded and pan fried, topped with kitchen cut petit diced tomatoes, onions, garlic, bufala mozzarella and basil leaves 38

Chilean Sea Bass...Patagonian toothfish from the Southern Pacific. Char-grilled presented with colossal lump crab and roasted peppers in a whole grain mustard cream sauce 55

Stuffed Lobster Tail...6 oz South African lobster tail, stuffed with a Chesapeake style lump crab mixture. Presented with a black tiger shrimp and seasonal sautéed vegetables 56

Maccheroni

Caserecce Bolognese...House made, hand cut pasta with pork, beef, lamb, Emilia Romagna style 36

Tagliatelle Scoglio Del Mare...South African lobster tail, day boat scallop, black tiger shrimp, PEI mussels, clams and colossal blue crab in a light sherry lobster cream 52

All secondi corso entrees are served with a family style house insalata of romaine, red leaf, marinated beets, raisins, sunflower seeds and goat cheese aioli along with a primi corso of fusilli alla vodka. (Maccheroni entrées only receive salad course)
All second course entrees can be split for a 15 dollar supplement. Grazie

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Alla Famiglia	804 E. Warrington Ave.	Pittsburgh, PA	15210	412-488-1440	www.allafamiglia.com

* Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.