

# 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, herbed ricotta, lemon poached shrimp, blistered garlic cherry tomatoes, basil, 12 year aged balsamic 18

**BURRATA CAPRESE** local Simmons Farm tomatoes and grilled peaches, burrata, basil, e.v.o.o, aged balsamic, shaved locatelli romano 18

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

**CRAB CAKES** jumbo lump crab-cakes, oven broiled and presented over lime remoulade and garnish of arugula salad 20

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

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

**TAGLIETELLE DEL MARE** Lobster tail, scallop, shrimp, PEI mussels, scallion, tomato, sherry cream sauce 65

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

**SEARED SCALLOPS and SHRIMP** Simmons Farm grilled corn risotto topped with house-made pepper relish 75

## *Vitello or Pollo Scallopini*

**MARSALA** wild mushrooms, raisins, 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

**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

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

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

*Piancone.  
Epicureo*

*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)

**FRITTE** truffle butter, arugula salad, frites (+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.*

*As of August 5, 2022, we have been forced to add a 1.5% surcharge to all non cash transactions due to a PA state law change.*