



"A 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 Alla Famiglia experience!

RISTORANTE ARLECCHINO

COCKTAILS & LIBATIONS

ALLA MANHATTAN Knob Creek Rye, Antica Carpano . . . 16
Rossi, bitters

BEES KNEES Bombay Sapphire Gin, fresh lemon juice and 14
honey from our friends at Bedillion honey farm

TEQUILA APERTIVO Esplon Tequila, Aperol, Luxardo . . . 14
marashcino liqueur, fresh squeezed lime juice. The question for
you is classic or spicy?

ALLA OLD FASHIONED Knob Creek Rye, house 16
bitters, Demerara syrup, Arancia

GREEN TEA HONEY BEE Titos vodka, lillet infused 15
with a tropical green tea, fresh squeezed lemon juice, and honey
from our friends at Bedillion honey farm

CRANBERRY MULE Cranberry Vodka, lemon juice, a 14
touch of cinnamon, and spicy ginger beer

POMEGRANATE MARTINI

Kettle Citron vodka, Pama Pomegranate liqueur, fresh squeezed lemon juice, and a hibiscus raspberry tea syrup
15

RED SANGRIA

Apple Cinnamon Sangria made with Disaronno Amaretto liqueur, Cognac, and Syrah
14

BIRRA DRAUGHT

ELLIOT NESS AMBER LAGER (6.1%) 8

LAGUNITAS IPA (6.2%) 8

PERONI #1 ITALIA (4.7%)

7

STUZZICARELLI

GREENS & BEANS

escarole, spinach, house salsiccia white beans, chicken stock
14

MEATBALL GIGANTE

stuffed with fresh mozzarella, sea of marinara, two provolone's
17

SMOKED PROVOLONE

Allegheny mountain smoked, black truffle, rocket
17

HOT BANANA PEPPERS

house sausage stuffed, alla marinara, sharp provolone
17

FRENCH ONION

shallot cippolini, pearl vidalia Spanish leeks, provolone and gruyere cheese, finished with fresh chives
14

PHYLLO BURATTA

Oven baked prosciutto and phyllo wrapped buratta, sun-dried tomato pesto, 14 year aged balsamic, finished with cherry smoked salt
21

CALAMARI AND SHRIMP

black tiger shrimp, fish rings and tentacles, garlic, oregano, spinach
20

Our appetizers are generously portioned and built for sharing with family and friends

Jacqueline Heron - General Manager Jonathan Dulude - Chef David Karas - Sous Chef





SECONDI

All Second courses are served with a family style salad of romaine, red leaf, olives, roasted red peppers macerated marsala raisins, candied walnuts and gorgonzola. Also, a first course of cavatappi Bugatti Alla vodka will be served.



OUR HOUSE SPECIALTY, THE VEAL CHOP

the finest North American calves fed the best levels of protein, vitamins, & minerals

GRIGLIA	Char grilled medium-rare+, presented with sautéed spinach and blue lump crab in an asparagus cream sauce	75
MILANESE	paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab.	75
PIZZAIOLA	Seared over hot coals, then lightly braised to a medium temperature in house sausage, sweet and hot peppers, onions, and a plum tomato sauce	70
FLAVARIO	Pan roasted, mushroom, shallot, sherry demi-cream sauce, finished with fresh herbs	72

MANZO, FROM THE BLOOD OF THE EARTH...

FILET GORGONZOLA (7oz/12oz wet aged 14 45/60 days) True center cut, char-grilled over hot coals, presented with roasted peppers in a gorgonzola cream sauce and a port wine reduction drizzle.

BONE-IN RIBEYE DERBY (20oz 28 days dry aged). 69
Allen Bros Prime Chicago, Char-grilled, served with a mascarpone Italian style creamed spinach. finished with a bourbon spiked Demi glace

STRIP SIRLOIN DIANE (14oz dry aged 21 days) Usda 67 Prime, Char-grilled, presented with caramelized onions and wild mushrooms in a light Worcestershire butter sauce. Finished with Locatelli Romano and chopped green scallions

HOUSE FILET (7oz/12oz) House preparation, 50/65 whipped goat cheese, and a lobster demi with langoustine tail pieces

ITALIAN SPECIALTIES

SEAFOOD DIAVOLO

South African lobster tail, day boat scallops, black tiger shrimp, mussels, crab and clams in a spicy plum tomato sauce

60

+ Chef Jonathan style with house sausage and pancetta 5+

VITELLO TARTUFO

Veal Scallopini, pan seared with wild mushrooms, roasted shallots, black truffle demi glace. Presented on spinach olio and pan fried potatoes

50

COTOLETTA DEL MONZU

Veal tenderloin medallions, lightly bread and pan fried, topped with bufala mozzarella, blue lump crab, toasted pignoli and lemon butter

48

BRAISED FEATURE

Seasonally changing items, utilizing proteins and produce from local vendors

MARKET PRICE

MACCHERONI

BUCATINI BOLOGNESE beef, pork, lamb, and veal 38
house grind. mire poix, white wine and farm milk bloom

WILD BOAR GNOCCHI Wild boar bolognese made 40
with ground boar, bloomed with herb seasoned mirepois and grilled local corn from Simmons farm in a wine cream sauce poured over potato gnocchi

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

SCALLOP RISOTTO Fresh, daily scallops, made with 55
seasonal harvest offerings, and fresh from scratch risotto

POLLO SCALLOPINE

Free range organic chicken cutlets. Lightly pounded to order and prepared with your choice of:

MILANESE crumb coated, pan fried, simple with. 36
parmigiano regiano, arugula salad, lemon wedge

PICCATTA wild forest mushrooms, white wine, lemon, and . . . 37
capers

PIZZAIOLA House Italian sausage, sweet and hot peppers, . . 39
danish Fontina, sharp provolone

PARMIGIANA prepared with Alla Famiglia marinara 38
sauce and 3 cheeses

ROMANA Romano cheese egg batter, toasted pignoli, 38
arugula, lemon

MARSALA wild forest mushrooms, steeped raisins, Florio. . . . 38
broth with a touch of stock

ARLECCHINO MARGHERITA

kitchen cut petite diced tomatoes, onions, garlic, bufala mozzarella, basil leaves

40

