



"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

AUGUST

COCKTAILS & LIBATIONS

ALLA MANHATTAN Knobb Creek Rye, Antica Carpano Rossi, bitters 16

GREEN TEA HONEY BEE Titos Vodka, Lillet, infused with a almond green tea, fresh squeezed lemon juice, and honey from our friends at Bedillion honey farm . . . 15

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

ALLA OLD FASHIONED Our very own single barrel Knob Creek Rye, house bitters, Demerara syrup, Arancia 16

HIBISCUS MOJITO Bacardi Superior Rum, Hibiscus tea syrup, fresh squeezed lime juice, mint and club soda 13

HUGO SPRITZ St. Germaine Elderflower liquor, mint, fresh squeezed lime juice, brut champagne and club soda 14

PINEAPPLE UPSIDEDOWN MULE

House infused vanilla Titos vodka, Pineapple Juice, cherry bitters, and spicy ginger beer

14

BIRRA DRAUGHT

HOEGAARDEN BELGIUM WHEAT (4.9%) 7

LEINENKUGALS SUMMER SHANDY (4.2%) 7

PERONI #1 ITALIA (4.7%)

7

CIGAR CITY MARGARITA (4.2%) 7

BELL'S OBERON (5.8.0%) 8

STUZZICARELLI

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

MEATBALL GIGANTE

stuffed with fresh mozzarella, sea of marinara, two slices of provolone

17

GREENS & BEANS

escarole, spinach, house salsiccia white beans, chicken stock

14

CUSCINO IMBOTTIO

Zucchini ribbons stuffed with goat cheese, breaded and pan fried, finished with Alla marinara

17

HOT BANANA PEPPERS

house sausage stuffed, alla marinara, sharp provolone

17

SMOKED PROVOLONE

Allegheny mountain smoked, black truffle, rocket

17

EGGPLANT

Pan fried eggplant, caramelized onion and tomato confit, seasoned ricotta, basil oil

16

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, marinated beets, macerated marsala raisins, toasted sunflower seeds and a goat cheese aioli. Also, a first course of fusilli 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.	70
	tomato sauce	

MANZO, FROM THE BLOOD OF THE EARTH...

FILET GORGONZOLA (7oz/12oz wet aged 14 days) 45/60
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) Allen . . . 69
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

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

EMPEROR CHOP
Veal chop char grilled over hot coals, presented with a 5oz South African lobster tail and colossal crab. Served over sautéed mixed vegetables and topped with garlic butter
125

MACCHERONI

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

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

POLLO SCALLOPINE

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

MILANESE crumb coated, pan fried, simple with parmigiano 36
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

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

PARMIGIANA prepared with Alla Famiglia marinara sauce and . . . 37
3 cheeses

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

ARLECCHINO MARGHERITA

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

40

