

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 ◆ Dave Karas Sous Chef

We set our tables with "holy oil" to go with our hand-made breads. All of 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 provolones 17

BRUSCHETTA fried bread, vine-ripe tomatoes, fresh mozzarella, basil, 12 year aged balsamic 15

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

PATATINE FRITTE Parmigiana Reggiano, truffle, parsley, roasted shallot aioli 12

GREENS & BEANS escarole, house sausage, white beans, chicken stock 14

FRIED CHEESE pesto, Parmigiana Reggiano, arugula, alla marinara 15

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

PASTRAMI SMOKED SALMON shallots, capers, heirloom tomatoes, argula, lemon, shaved Locatelli, red pepper rouille 16

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| <p>CHARCUTERIE BOARD mortadella, prosciutto, hot soppressata, Smoking Goose Gin and Juice, taleggio, Tomma de Chev, Bosco Tartufo, Beemster gouda, olives, Bedillion honey, peppers 30</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

Maccheroni Course

CAVATAPPI ALLA VODKA Alla marinara, fresh farm cream, Russian vodka, evoo, fresh basil

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

Italian Specialties

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

BACCALA CIOPPINO cod, rock shrimp, scallops, mussels, tomato fumet, onion, bell pepper, Sambuca, tarragon 58

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

Vitello or Pollo Scallopini

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

PICCATTA wild mushrooms, capers, white wine, and lemon 48 / 42

PARMIGIANA prepared with 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

GRIGLIA Grilled to a medium temperature. Served with rosemary jus and assorted vegetables 78

*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

GORGONZOLA cream with roasted peppers and port wine drizzle

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

PIZZAIOLA house sausage, hot and sweet peppers, onions, marinara

DIANE wild mushrooms, caramelized onions, worcestershire butter

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

FRITTE truffle butter, arugula salad, frites (+6)

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. All medium well and well temperatures will be split. Thank you for choosing Arlecchino.