



40.42° N / 79.99° W, 1,243'

RISTORANTE ARLECCHINO

an alla famiglia brand

CURBSIDE MENU

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, plum tomato sauce and provolone 17

Banana Peppers...Stuffed with our veal and pork ground sausage, plum tomato sauce and provolone 17

Greens...Braised escarole, white beans, house sausage and shaved locatelli 16

Smoked Provolone...Allegheny mountain, seared, black winter truffles, arugula, lemon zest and locatelli 18

Caprese...Vine-ripened tomatoes, imported olives, fresh mozzarella cheese, and 12-year aged balsamic vinegar 17

Cuscino Imbottio...Zucchini stuffed with goat cheese, breaded, pan-fried, argula and tomato sauce 17

Eggplant Milenese... crumb coated, pan fried, bufala mozzarella, toasted pignolia and lemon butter 16

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, the finest milk fed domestic and Canadian veal I have found to be the best in flavor and tenderness. This is a double cut natural chop made famous by Alla Famiglia.

*Griglia...Char-Grilled to a medium temperature. Served over sautéed spinach and topped with colossal lump crab in an asparagus cream sauce 75

*Pizzaiola...Lightly braised to a medium temperature with house sausage, sweet and hot peppers, onions and plum tomato sauce with provolone 70

*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 75

*Filet Gorgonzola (7oz wet aged 14 days)...True center cut, char-grilled over hot coals. Presented with roasted peppers in a gorgonzola cream sauce and finished with a port wine reduction 47

* 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 48

Chilean Sea Bass...Char-grilled, presented with colossal lump crab and roasted peppers in a whole grain mustard cream sauce 57

Crab Cakes...Blue crab kernels oven broiled. Served over sautéed spinach and drizzle with red pepper rouille. Presented with roasted garden vegetables 54

Eggplant Caponata fra Diavolo...Eggplant, onions, garlic, hot peppers, white beans, plum tomatoes, basil and sautéed mushrooms 28

POLLO/VEAL SCALLOPINE

Lightly pounded to order and prepared with your choice of:

Monzu...crumb coated, pan fried, bufala mozzarella, blue lump crab, toasted pignolia and lemon butter 41/48

Marsala...wild forest mushrooms, steeped raisins, Florio broth with a touch of stock 38/45

Piccatta...wild forest mushrooms, white wine, lemon, and capers 37/44

Parmigiana...prepared with Alla Famiglia marinara sauce and 3 cheeses 37/44

Pizzaiola...house Italian sausage, sweet and hot peppers, Danish fontina and sharp provolone 39/46

Romana...cheese egg batter, toasted pignoli, arugula and lemon 38/45

Arlecchino Margherita...petite diced tomatoes, onions, garlic, buffalo mozzarella and basil leaves 40/47

MACCHERONI

Campanelle Bolognese...House made, hand cut pasta with pork, beef, lamb, Emilia Romagna style 38

XXII Apostles Pasta...Roasted cauliflower, asparagus tips, wild forest mushrooms, baby spinach, squash zucchini, pignoli nuts, macerated raisins and currants in an olio sauce 30

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

Ristorante Arlecchino
Alla Famiglia

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