



Arlecchino

Anno mcmxcvii

100 Years to the family!!!!

Weddings, Rehearsals, and Group Dining

Arlecchino is a representation of the heart and soul of the wonderful world of Cuisine di Italiano.

We are the sister restaurant of Cento Anni Alla Famiglia located on the hilltop of Pittsburgh and have been in McMurray for over 10 years. We are a full-service restaurant which specializes in artisanal recipes passed down from Alla Famiglia along with the creativity from our chefs that prepare different nightly menus and desserts. 100% of our items are hand crafted duplicating the integrity of the old world.

Bar 1904, which is located in the balcony of our main dining room, is not only beautiful and cozy but by the hands of our talented bar tenders prepares hand crafted cocktails, beers and an outstanding wine list to choose from.

We also have a beautiful new addition to our restaurant! In 2022 we decided to expand and add two beautiful new rooms to create more space for our continuously growing business. While also adding an exquisite new Wine Room to display our award-winning wine list!

Arlecchino prides itself on a love for food and a passion for service. We look forward to making you feel like family!

The Lunch Italian Feast \$50 per guest

We recommend celebrating in the Alla Famiglia style; long meals with friends, and lots of fantastic food. We set our tables with “Holy Oil” for dipping our artisanal homemade breads. With the Italian Feast, you will select a family style menu to be served to your group.

This consists of - 1 Stuzzicarelli, 1 Insalata, 1 Maccheroni, 1 Pollo (Chicken) and 1 Dolci

1 Stuzzicarelli:

Stuffed meatball in Alla Famiglia famous marinara
Escarole and beans with house ground salsiccia
Stuffed hot banana peppers with provolone and plum tomato sauce
Bruschetta with pan fried bread, tomatoes, basil, and mozzarella
Eggplant Milanese
Mussels alla Diavola \$4pp supplement
Trifolata of mushrooms with raisins and currants in a marsala cream \$4pp supplement
Calamari and shrimp \$8pp supplement
Charcuterie Board \$150 small platter/\$275 large platter
Beef Carpaccio with black truffles \$90 platter
Tuna Carpaccio with black truffles 1 ½ lb \$125 platter

1 Insalata:

Famiglia, romaine, radicchio, field greens, raisins, olives, red peppers, gorgonzola, red wine vinaigrette
Caesar with house torn croutons and imported red cow parmigiano reggiano \$7pp supplement
Caprese, traditional tomatoes and mozzarella, locatelli, aged balsamic \$6pp supplement

1 Maccheroni:

Alla Famiglia Marinara
Alla Famiglia Vodka
Cacio Pepe \$7pp supplement
Umbrian Bolognese \$7pp supplement

Cont.

1 Secondi Corso Pollo - Chicken

Milanese with pine nuts, locatelli, arugula and lemon

Peperoni with roasted bell peppers

Pizzaiola with house salsiccia, peppers hot and sweet, and plum tomatoes

Piccatta with capers and lemon

Marsala with mushrooms, raisins, and marsala broth

Parmigiana with 3 cheeses

Tartufo with mushrooms, black truffles, and roasted shallots \$6pp supplement

Romano with egg batter, pine nuts and lemon

Margherita with diced tomatoes, fresh mozzarella and arugula

*Substitute roasted beef tenderloin \$15pp supplement

1 Secondi Corso Pesce \$8 Supplement

Fresh Fish Anglaise with lump crab and sage beurre noisette \$6 Supplement

Fresh Fish Romano with egg batter, pine nuts, lump crab, and lemon

Fresh Fish Delmare w/shrimp, roasted tomatoes and imported carciofi \$5pp supplement

Fresh Fish Marechiaro with shrimp and peppers in a seafood fumet

Fresh Fish with Lump crab, pine nuts, and lemon \$6 Supplement

Seafood Diavola, lobster, shrimp, clams, mussels, crab, spicy fumet \$10pp supplement

*5 oz South African Lobster Tail \$36 per tail

*16oz South African Lobster Tails \$140 per tail

1 Dolci

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu \$12pp supplement

-End-

The Grand Italian Feast \$85 per guest

We recommend celebrating in the Alla Famiglia style; long meals with friends, and lots of fantastic food. We set our tables with “Holy Oil” for dipping our artisanal homemade breads. With the Italian Feast, you will select a family style menu to be served to your group.

This consists of – 2 Stuzzicarelli, 1 Insalata, 1 Maccheroni, 1 Vitello (Veal), 1 Pesce (fish) and 1 Dolci

Stuzzicarelli:

Stuffed meatball in Alla Famiglia famous marinara
Escarole and beans with house ground salsiccia
Stuffed hot banana peppers with provolone and plum tomato sauce
Bruschetta with fried bread, tomatoes, basil, and mozzarella
Eggplant Milanese
Mussels alla Diavola
Trifolata of mushrooms with raisins and currants in a marsala cream \$4 pp supplement
Calamari and shrimp \$8pp supplement
Charcuterie Board \$150 small platter/\$275 large platter
Beef Carpaccio with black truffles \$90 platter
Tuna Carpaccio with black truffles 1 ½ lb \$95 platter

Insalata:

Famiglia, romaine, radicchio, field greens, raisins, olives, red peppers, gorgonzola, red wine vin
Caesar with house torn croutons and imported red cow parmigiano reggiano \$7pp supplement
Caprese, traditional tomatoes and mozzarella, locatelli, aged balsamic \$6pp supplement

Maccheroni:

Alla Famiglia Marinara
Alla Famiglia Vodka
Cacio Pepe \$7pp supplement
Umbrian Bolognese \$7pp supplement

Secondi Corso Vitello - Veal

Milanese with pine nuts, locatelli, arugula and lemon

Peperoni with roasted bell peppers

Pizzaiola with house salsiccia, peppers hot and sweet, and plum tomatoes

Piccatta with capers and lemon

Marsala with mushrooms, raisins, and marsala broth

Parmigiana with 3 cheeses

Tartufo with mushrooms, black truffles, and roasted shallots \$6pp supplement

Romano with egg batter, pine nuts and lemon

Margherita with diced tomatoes, fresh mozzarella and arugula

*Substitute roasted beef tenderloin \$12pp supplement as 3rd Entree \$18

Secondi Corso Pesce

Fresh Fish Anglaise with pignoli and sage beurre noisette

Fresh Fish Romano with egg batter, pine nuts, and lemon

Crab Cakes with red pepper mustard cream sauce

Fresh Fish Delmare w/shrimp, roasted tomatoes and imported carciofi \$5pp supplement

Fresh Fish Marechiaro with shrimp and peppers in a seafood fumet \$5pp supplement

Seafood Diavola, lobster, shrimp, clams, mussels, crab, spicy fumet \$10pp supplement

*Add crab \$8pp

*5 oz South African Lobster Tail \$36 per tail

Dolci

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu \$12pp supplement

Plated Dining Options

Available for groups of 35 or more. Would you like to elevate your event beyond family style dining? Offer Your Guests a choice of entrees from the following list.

Please select one salad and one pasta to be served to the group. Plated dining options do require a seating chart and name cards with the guest's choice noted.

Dinner consists of:

Optional Appetizer

1 Salad

1 Pasta

1 Meat **OR**

1 Seafood

Optional enhancements

Insalata, choose 1 for the group

- Alla Famiglia dinner salad, romaine radicchio, raisins currants, olives, red peppers gorgonzola & red wine vinaigrette
- Caesar, romaine, house torn croutons, Kalamata olives, red cow parmigiano Reggiano \$7 pp Supplement
- Roasted Beet salad with local goat cheeses, arugula, and aged balsamic \$6 pp supplement
- Caprese - tomatoes, mozzarella, arugula, castelvetro, calabrese, and aged balsamic \$6pp supplement

Primi Corso, house maccheroni, choose 1 for the

group

- Alla Famiglia Brand marinara
- Alla Famiglia Brand vodka with basil chiffonade
- Cacio e Pepe \$6pp Supplement
- Umbrian Bolognese \$6pp supplement
- Con Vongole, Clam sauce \$6 pp supplement

Secondi Corso, Manzo, choose 1

- 7oz Filet mignon roasted over hot coals with Maitre d'hotel butter \$62
- 7oz Filet mignon roasted over hot coals Oscar Style w/ Collossal Lump Crabmeat, Asparagus and Bernaise \$75
- Roasted beef tenderloin with wild mushroom red wine Demi - Glace \$52

- 12oz 28 day dry aged NY strip \$70 - Add sauce bernaise, gorgonzola, diane, fiorentina, pizzaiola for \$3pp Supplement
- Single cut famous Alla Famiglia Veal Chop Milanese with lump crab \$75
- Veal Cutlets, the finest Wisconsin or Canadian milk fed veal served your choice of: Pizzaiola, Milanese, Romano, Parmigiana, Picatta, or marsala \$48
- Pork cutlet or chicken breast Pizzaiola, Milanese, Romano, Parmigiana, Picatta, or marsala \$43
- Roasted Australian Lamb Chops with Raspberry Demi – Glace \$62

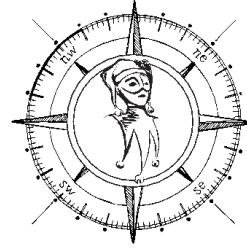
Pesce, choose 1

- Stuffed Halibut with lump blue crab and a lemon caper sauce over sautéed spinach \$62
- Black Bass Anglaise with lump crab and a sage beurre noisette \$58
- Fluke Romano dipped in romano egg batter, toasted pignoli, lemon butter \$48
- Ahi Tuna from Hawaii seared very rare with pine nuts and lemon \$62
- Twin Lobster tail broiled with drawn butter \$80
- Chilean Sea bass with lump crab and a French moutarde \$62
- Crab Cakes with French moutarde and red pepper rouille \$58
- Grilled Swordfish Ghiotta with lump crab \$52



Butter Passed Hors d' Oeuvres
Available for groups of 35 or
more

Alla Famiglia famous Mini meatballs \$4/ea
Mini Crabcakes \$8/ea
Prosciutto wrapped shrimp \$7.5/ea
Shrimp Cocktail \$5/ea
Oysters in the Half Shell \$4/ea
Oysters Rockefeller \$5/ea
Mini bruschetta with aged balsamic \$3/ea
Crab stuffed mushroom caps \$5/ea
Coconut chicken with Local honey sauce \$3/ea
Stuffed peppadews with goat cheese \$3/ea
Arancinis with plum tomato sauce \$3/ea
Caramelized Onion Tarte w/ Gorgonzola \$4 /ea
Tuna Tartare Spoons \$6/ ea
Grilled Lamb Lollipops w/ Chimichurri \$9/ea
Bacon Wrapped Scallops w/ Sesame Maple Glaze \$9



40.42° N / 79.99° W, 1,243'

Stuzzicarelli & Enhancements

We offer some additional options for hors d'oeuvres or enhancements to take your dinner to the next level. All of our Stuzzicarelli options are available for groups doing a happy hour, as an appetizer course for plated dinners, or as light fare for a reception. The listed enhancements would be paired with a selected entrée option. Sorbet and Zuppa are additional courses.

Enhancements

Add 5oz South African lobster tail \$36
Add crab cake with red pepper rouille \$18
Hudson Valley Fois Gras (Arlecchino only) \$9
Shaved Italian White Alba Truffle mp
Shaved French Black Perigord Truffle mp

Zuppa e Sorbetto

Granita or Sorbet course \$5
Italian Wedding Soup \$8
Lobster Bisque \$12
Pasta Fagiole \$8



The Loggia Room

Seats up to 25

Our Loggia Room is one of our new additions to our restaurant that is a nice cozy space for small gatherings



Main Dining Room

Seats up to 50

Our Main Dining Room is in the original 1907 School House building. With the bar located on the balcony upstairs this room is perfect for any event.



The Fireplace Room

Seats up to 50



The crown jewel of our expansion, the Fireplace Room is the perfect location to host your next event. Having already held numerous receptions, rehearsals, showers, company parties, and meetings, this room is ready-made and flexible to meet any and all needs.



Beverage Options

BEVERAGE PACKAGES

Any good party needs great beverages. Here at Alla Famiglia, we feature an award winning wine list as well as a rotating beer selection and handcrafted cocktails. We have a number of options to fit any group's needs and, as with the dining options, we are flexible with choices.

Open bar packages (priced for 3 hours, per person; available for groups of 20 or more)

Option 1 \$42

House Red and White Wine
Domestic Bottled Beer (3 Selections)
House Spirits & Mixed Drinks

Option 2 \$46

House Red and White Wine
Domestic, Imported, and Craft Bottled Beer (3 Selections)
Premium Spirits & Mixed Drinks

House Spirits

Tito's Vodka
Jack Daniels
Tanqueray Gin
Espolon Tequila
Captain Morgan Rum
Dewars Scotch

Premium Spirits

Grey Goose Vodka
Woodford Reserve
Bombay Sapphire Gin
1800 Tequila
Bacardi Rum
Johnny Walker Black Scotch

Beverages a la Carte

Our beverage team will work with you personally to develop options specifically catered to your desires.

Domestic Beer \$6

Miller Lite
Yuengling Lager
Troegs Perpetual IPA
Michelob Ultra
Blue Moon

Imported Beer \$7

Peroni
Corona
Amstel Light
Heineken
St Pauli Girl N/A

Craft Beer

Local and Craft Options available upon request.

PROSECCO TOAST \$8 PP