

Ristorante Arlecchino

"*Il 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 guest 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!

◆ **Angy Grady** General Manager
◆ **Cory Jones** Executive Chef ◆ **Lacey Jones** Chef De Cuisine

We set our tables with "holy oil" to go with our hand-made breads. All 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 provolone's 17

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

CARMELIZED ONION FLATBREAD gorgonzola, roasted garlic, arugula, lemon oil 20

PROSCIUTTO WRAPPED SHRIMP pan-seared, over a bed of arugula, orange oil, balsamic glaze 18

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

CUSCINO IMOBOTTIO zucchini stuffed with goat cheese, breaded and pan-fried topped with tomato sauce 18

GREENS & BEANS escarole, house sausage, white beans, chicken stock 18

<p>CHARCUTERIE BOARD mortadella, prosciutto, hot soppressata, Smoking Goose Gin and Juice, taleggio, Tomma de Chev, Bosco Tartufo, Beemster gouda, olives, Bedillion honey, peppers 35</p>

Insalata Course

CASA SALAD mixed greens, roasted peppers, marsala macerated raisins, spiced walnuts, kalamata and sicilian olives, red wine vinaigrette, gorgonzola

CAESAR SALAD romaine lettuce, crostini, classic caesar dressing, parmesan cheese +7

Maccheroni Course

CAVATAPPI ALLA VODKA Alla marinara, fresh farm cream, Russian vodka, e.v.o.o, fresh basil

CACIO E PEPE linguini, farm fresh cream, evoo and cracked black pepper, prepared in a locatelli romano cheese wheel. +7

Italian Specialties

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

SEAFOOD DIAVOLO lobster tail, scallops, shrimp, clams, PEI mussels, in a spicy plum tomato sauce 68

BACCALA CIOPPINO cod, shrimp, scallops, mussels, tomato fumet, onion, bell pepper, Sambuca, tarragon 68

PORK CHOP char-grilled, medium, over roasted fingerling potatoes, smoked provolone cream, grilled asparagus 65

Vitello or Pollo Scallopini

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

PICCATTA capers, onions, white wine, and lemon 46 / 40

PARMIGIANA alla famiglia marinara and three cheeses 46 / 40

PIZZAIOLA house sausage, hot and sweet peppers, marinara, sharp provolone 50 / 44

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

THE JESTER paddled, crumb coated, pan-fried in clarified butter, topped with vodka sauce, basil, goat cheese crumble, and crispy prosciutto 80

GRIGLIA char-grilled, medium, over sauteed spinach, topped with wild mushrooms cabernet veal demi-glace and grilled asparagus 80

*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 75

FILET MIGNON (14 days wet aged) 7oz 58 12oz 72

Preparations:

GRIGLIA simply with maître d' hotel butter and grilled asparagus

FIorentina fingerling potatoes, onions, garlic, rosemary, sweet peppers, locatelli, lemon e.v.o.o

GORGONZOLA cream with roasted peppers and port wine drizzle

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

DIANE wild mushrooms, caramelized onions, worcestershire butter

TARTUFO wild mushrooms, black truffles, demi glace (+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. Thank you for choosing Arlecchino.

We impose a surcharge of 1.5% on the transaction amount on credit card products, which is not greater than our cost of acceptance. We do not surcharge Mastercard and Visa Debit cards. We are registered with the credit card companies to do so in accordance with PA state law.

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