



Arlecchino



an alla famiglia brand

Buon San Valentino!

Sonoma County Wine and Cheese Flight

Matanzas Creek Sauvignon Blanc with Laura Chenel Chevre and yuzu gele
 Copain White Blend Daybreak with Point Reyes Toma and lemon-zest shortbread
 Hartford Court Point Noir with Journeyman Finocchiona Salami
 La Crema Cabernet Sauvignon with Matos St Jorge and plum hazelnut conserva

50

Stuzzicarelli

Smoked Provolone...Allegheny Mountain, seared with black winter truffles, arugula, locatelli 17
 Banana Peppers...stuffed with our veal and pork ground sausage, tomato sauce, and provolone 17
 Meatball...12oz all beef meatball stuffed with mozzarella, presented with plum tomato sauce and provolone 17
 Cuscino Imobottio...Zucchini stuffed with goat cheese, breaded, and pan-fried topped with tomato sauce 16
 Blackberry Oysters... Baked with Chipotle butter topped with panko, pancetta, and cilantro 20
 Shrimp Cocktail... 6 shrimp served with house-made green goddess sauce 20
 Mussels Diavolo... blue mussels sautéed with hot peppers, crushed tomatoes, and sweet and spicy sauce 18

Secondi Corso

* Veal Chop Milanese...The “elephant ear” is paddled, pan-fried in clarified butter, baked in the oven, and finished with kernels of colossal lump crab, toasted pignoli, lemon scallion butter 83
 * Veal Chop Ripieno...Stuffed with Parma ham, sharp provolone, and sage then finished with a mushroom Barolo sauce 80
 * Filet Mignon...Char-grilled presented with roasted peppers in gorgonzola cream and port wine drizzle 12 oz 72 / 7 oz 58
 * N.Y. Strip Fiorentina...Allen Brothers 21-day wet aged, char-grilled with roasted peppers and fingerling potatoes. Finished with a rosemary lemon butter with shaved locatelli 72
 Crab-Stuffed Halibut... Oven-broiled, over a bed of sauteed spinach with brandied lobster cream 75
 Seafood Diavolo... lobster tail, scallops, shrimp, clams, PEI mussels, hot peppers, plum tomato sauce 68
 Crab Cakes...Jumbo lump crab, oven broiled and presented over lime remoulade and finished with a mango chutney 70
 Chilean Sea Bass...Char-grilled over sauteed spinach, finished with a white wine lemon butter, heirloom cherry tomatoes 68
 Twin Lobster Tails... Oven-broiled over sauteed vegetables and served with drawn butter 75
 * Pork Chop...Crumb coated, pan-fried in clarified butter, with a fresh arugula salad, tomatoes, mozzarella, lemon vinaigrette 65
 Vitello Jester...Crumb coated, pan-fried veal scallopini, topped with vodka sauce, basil, goat cheese crumble, and crispy prosciutto 56
 Pollo Margherita...Breaded and pan-fried, topped with diced tomatoes, fresh mozzarella, arugula, Locatelli Romano, and aged balsamic 40
 Pasta Giambotta...house-made Canestri pasta, shrimp, eggplant, zucchini, bell pepper, wild mushroom, and marinara 45

All Entrees are served with a first course of pasta alla vodka, and with our house salad dressed with red wine vinaigrette and imported gorgonzola.

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.