

# 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!*

◆ **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 18

**MEATBALL GIGANTE** stuffed with fresh mozzarella, sea of marinara, two provolone's 17

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

**CARCIOFI E FETA** imported artichokes, sun-dried tomatoes, spinach, feta, fried olives 20

**PROSCIUTTO WRAPPED SHRIMP** pan-seared, orange oil, balsamic glaze on a bed of arugula 20

**MUSSELS DIAVOLO** blue mussels, hot peppers, crushed tomatoes, sweet and spicy sauce 20

**CUSCINO IMOBOTTIO** breaded zucchini stuffed with goat cheese, pan fried served with marinara 18

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

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

**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 GIAMBOTTA** house made Canestri, shrimp, eggplant, zucchini, bell pepper, wild mushroom, Alla marinara 50

**SEAFOOD DIAVOLO** lobster tail, scallops, shrimp, clams, PEI mussels, in a spicy plum tomato sauce 72

**CRAB CAKES** oven broiled, over sauteed spinach, grilled asparagus, sherry lobster cream 72

**PORK CHOP PARMIGIANA** paddled, crumb coated, pan fried, topped with alla marinara and three cheeses 65

## *Vitello or Pollo Scallopini*

**MARSALA** wild mushrooms, raisins, Florio marsala wine broth 56 / 46

**PICCATTA** capers, onions, white wine, and lemon 54 / 44

**PARMIGIANA** alla famiglia marinara and three cheeses 54 / 44

**PIZZAIOLA** house sausage, hot and sweet peppers, marinara, sharp provolone 58 / 48

**MONZU** milanese, mozzarella, jumbo lump blue crab, pine nuts, lemon butter 60 / 50

**MARGHERITA** milanese, diced tomatoes, fresh mozzarella, arugula, Locatelli Romano, aged balsamic 56 / 46

**CACCIATORE** mushrooms, vegetable medley, spinach in a Barolo plum tomato sauce 56/46

### *Our House Specialty, the Veal Chop*

**MILANESE** paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and jumbo lump blue crab 90

**PIZZAIOLA** lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina cheese 83

**THE JESTER** paddled, crumb coated, pan fried in clarified butter, topped with vodka sauce, basil, goat cheese crumble, and crispy prosciutto 85

**RIPIENO** stuffed with Parma ham, sharp provolone, and sage with a mushroom Barolo sauce 85

*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 78

**FILET MIGNON** (14 days wet aged) 7oz 65 12oz 80

#### *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)

**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. Thank you for choosing Arlecchino.*

*There will be 2% surcharge applied for credit card transactions. This is to provide for processing and ongoing rise of operational costs. We do not surcharge Mastercard or Visa debit cards. We are registered with credit card companies to do so in accordance with PA state laws.*

*There is a 20% service charge applied to parties of 8 or more. This is for the staff and can be removed at the request of the guest.*

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