# <u>Antipasti</u>

Antipasto Della Casa

An assortment of fine select Italian specialties. 11

## Artichoke Hearts Francaise

Parmesan battered artichoke hearts, served in a white wine, lemon, butter sauce, with sun-dried tomatoes. 10

# Shrimp Toscana

Shrimp wrapped in prosciutto. Sautéed in olive oil, white wine, & sun-dried tomatoes. Served with white cannellini beans. 10

## Eggplant Parmigiana

Breaded fresh eggplant with marinara, parmesan, & provolone cheese. 9

### Bruschetta

Garlic crostini made in-house, topped with fresh Roma tomatoes, kalamata olives, artichoke hearts, & fresh herbs. Tossed in olive oil & red wine vinegar. 7

# Steamers

Petite clams sautéed in garlic, olive oil, white wine, red pepper flakes, & fresh herbs. An old family recipe. 15

# <u>Insalate</u>

# Specialty Salads

#### Jersey Tomato Salad

Fresh Roma tomatoes, artichoke hearts, garlic, & kalamata olives. Dressed with balsamic vinegar, olive oil, & fresh basil. Served over a bed of spring mix. 8

### Caprese Salad

Fresh mozzarella, tomatoes, & basil served over a bed of spring mix with Arlo's Original balsamic vinaigrette. 10

## Chicken Caesar Salad

A large portion of romaine lettuce with Arlo's homemade Caesar dressing & a sliced, sautéed chicken breast. 13

# Side Salads

## Traditional Caesar Salad

A small portion of romaine lettuce with Arlo's homemade Caesar dressing. 5

Arlo's House Salad Spring mix with Arlo's Original balsamic vinaigrette. 4

Our dressings are all family recipes and are made in house.

# <u>Zuppa</u>

Arlo's Manhattan Clam Chowder

Clams & cockles with carrots, celery, sweet onion, potatoes, & corn in a tomato seafood broth.

Cup 6 Bowl 8

Chef Andrew's Tomato Prosciutto

Tomato bisque with prosciutto, white onion, and parsley.

Cup 4 Bowl 6

# Arlo's Garlic Bread

Made with our famous Garlic Butter. 4

# <u>Specialitá</u> :

# From the Sea

#### Shrimp alla Rosa

Shrimp, artichoke hearts, & sun-dried tomatoes in a light cream sauce. Served with spaghetti. 21

### Scallops Azzure

Scallops sautéed in garlic, olive oil, white wine, with a touch of cream & gorgonzola. Topped with gorgonzola crumbles & served with spaghetti. 20

#### Spaghetti with White Clam Sauce

Spaghetti with cockles & clams sautéed in garlic, olive oil, white wine, fresh herbs, & red pepper flakes. 18

# Cioppino

Ahi tuna, shrimp scallops, calamari, & steamer clams sautéed in garlic, olive oil, & white wine with a touch of spicy marinara. Served with parmesan crostini. 24

# Seafood Abbondanza

A combination of shrimp, scallops, clams & calamari in a spicy white wine marinara. Served with spaghetti. 22

### From the Farm

#### Saltimbocca

Chicken breast or veal cutlet with prosciutto & parmesan sautéed in garlic, olive oil, white wine, artichoke hearts, sun-dried tomatoes, & lemon. Served with fettuccine. Veal 23 Chicken 20

### Chicken & Sausage Scarpariello

Chicken breast with locally sourced hot & sweet Italian sausage sautéed in olive oil, white wine, lemon, butter & rosemary. Served with gnocchi. 20

#### Paglia e Fieno

A hearty portion of crimini mushrooms, peas, & prosciutto in a delicate cream sauce. Tossed with fettuccine. 18

#### Marsala

Chicken breast or veal cutlet sautéed in mushrooms & marsala wine. Served with spaghetti. Veal 22 Chicken 19

## Piccata

Chicken breast or a veal cutlet sautéed with garlic, olive oil, white wine, lemon, & capers. Served with spaghetti. Veal 22 Chicken 19

## Penne alla Panna with Sausage

An Arlo's specialty. Penne with local Italian hot & sweet sausage with marinara & a touch of cream. 17

# <u>Parmigiana's</u>

Breaded Veal Cutlet, Chicken Breast, or Fresh Eggplant pan-fried, topped with homemade marinara, provolone, & parmesan cheeses. Broiled to a golden brown. Served with spaghetti. Or substitute spaghetti for sautéed veg for a small fee. Veal 24 Chicken 20 Eggplant 18

Substitute any of our entrees with Organic Quinoa fusilli 4. Or fresh assorted sautéed veg. 5

# <u>Classici</u>

### Shrimp Scampi

Shrimp sautéed in garlic, olive oil, lemon, & fresh herbs. Served with spaghetti. 18

# Pasta Primavera

Zucchini, broccoli, & crimini mushrooms sautéed in garlic, olive oil, & white wine. Tossed with penne pasta. 17

# Chicken Fettuccine Alfredo

*Fettuccine & chicken in a hearty cream sauce made to order. 17* 

## Seafood Fettuccine Alfredo

Fettuccine Alfredo with shrimp, scallops, and calamari. 23

#### Spaghetti with Meatballs

Spaghetti with our from-scratch marinara, & meatballs we make with locally sourced pork & beef. 15

#### Bolognese

Penne with Arlo's traditional Italian meat sauce made with locally sourced beef & pork. 15

# Tortellini Pesto

Cheese stuffed tortellini with a creamy pesto made in-house. 16

# Ravioli

Spinach and ricotta ravioli with homemade marinara. 15

## Manicotti Pasta stuffed with Arlo's special threecheese filling. Topped with our homemade marinara. 15

# **Bevande**

Craven's Café Bazza Coffee 3 Decaf & Original Hot Tea 2 Hot Chocolate 3 Iced Tea 2 Arnold Palmer 3

Shirley Temple 3

Lemonade 3 Soda 3 Coke, Diet Coke, Sprite, Root Beer

Pellegrino Sparkling Natural Mineral Water 4

## Italian Sodas

Flavors include Huckleberry, Raspberry, Strawberry, Cherry, Blackberry, Blueberry, Watermelon, Peach, Mango, Vanilla, White Chocolate, Orange, & Kiwi. 4

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