

Arucola Osteria
Dinner Menu for May 18th, 2012

TRE PER VENTI

Cup of Roasted pepper soup or small Mista salad

Choice of

One regular Pasta or Vegetable Platter or Tilapia

Choice of homemade dessert

(sorbet, gelato or chocolate tartufo excluded)

(No sharing / No substitutions / Can not be used with other discount or promotion / Dine in only

\$ 20

Sunday 11:30 a.m. til 5:00 p.m. / Monday thru Saturday 5:00 p.m. til 6:30 p.m.

Zuppe

GASPACCIO

Gazpacho soup

\$ 9

ZUPPA DI PEPERONI ARROSTO

Roasted pepper soup

\$ 7

Antipasti

TESTA DI PORTOBELLO AL FORNO

Portobello mushroom roasted with garlic, olive oil and basil

\$ 7

VONGOLE IN GUAZZETTO

Little neck Clams simmered in white wine or tomato sauce

\$ 10

ANTIPASTO DAL CARRELLO

Mixed antipasto selection from our trolley

\$ 9

CALAMARI RIPIENI CON GAMBERI E FAVE SERVITI SULLA PUREA DI PISELLI

Sautéed Calamari stuffed with shrimp and fava beans, served on a bed of green pea purée

\$ 12

SARDINE PORTOGHESI SERVITE CON CIPOLLE IN AGRODOLCE, UVETTA E PINOLI

Grilled large Portuguese Sardines served with sweet and sour onions, raisins and pine nuts

\$ 10

POLIPETTI DEL MEDITERRANEO ALLA GRIGLIA SERVITI CON RUCOLA

Grilled Mediterranean baby Octopus served with arucola

\$ 15

PROSCIUTTO DI PARMA E MELONE CANTALOUPE

Thinly sliced Parma Prosciutto served with fresh cantaloupe

\$ 13

Insalate

INSALATA MISTA

Mesculin lettuce tossed in balsamic vinaigrette

\$ 6

INSALATA CAPRESE

Fresh tomato, mozzarella and basil drizzled in a balsamic vinaigrette

\$ 12

INSALATA DI CRESCIONE CON PERE, GORGONZOLA E NOCI

Watercress, pear, walnut and gorgonzola cheese salad in balsamic vinaigrette

\$ 9

INSALATA D' ENDIVIA BELGA CON POMODORINI, CAPRINO ED ACETO BALSAMICO AI FICHI

Belgian Endive, fresh grape tomato and goat cheese salad in a balsamic and fig vinaigrette

\$ 9

INSALATA DI RUCOLA CON SCAGLIE DI GRANA ED ACCIUGHE

Baby Arucola lettuce in an anchovy vinaigrette, topped with shaved parmesan

\$ 8

INSALATA DI SPINACI CON PANCETTA CROCCANTE E CIPOLLE FRITTE

Baby spinach, crispy Italian bacon and fried onion salad in balsamic vinaigrette

\$ 8

INSALATA DI CESARE

Romaine, hard boiled egg, grated parmesan and croutons in Caesar dressing

\$ 10

(With grilled chicken breast add \$ 8)

Paste

RAVIOLI DI MELANZANE E MOZZARELLA AL POMODORO

Homemade eggplant and mozzarella ravioli in tomato

\$ 16

GNOCCI DI PATATE CON FAVE E SALSA DI POMODORI GIALLI FRESCHI

Homemade potato gnocchi with fava beans in fresh yellow tomato sauce

\$ 16

TAGLIOLINI CON POLPETTE FATTE IN CASA

Homemade tagliolini and meatballs in tomato

\$ 17

Il Tris Di Pasta Dell'Arucola

Combination Of The Three Pastas From Above

\$ 20

Paste Speciali del Giorno

SPAGHETTI CON VONGOLETTE VERACI ZELANDESI AL VINO BIANCO

Spaghetti simmered with New Zealand baby Clams in white wine sauce

\$ 23

FETTUCCINE CON GAMBERI E JULIENNE DI VERDURE

Homemade fettuccine sautéed with shrimp, julienne carrots, zucchini and leeks

\$ 25

Risotto

RISOTTO ALLO ZAFFERANO CON POLPA DI GRANCHIO E PISELLI

Risotto simmered with crab meat, saffron and green peas

\$ 27

Piatto del Vegetariano

GRIGLIATA DI VERDURE MISTE CON SPINACI SALTATI

Grilled zucchini, eggplant, fresh tomato, onion, asparagus and sautéed spinach platter

\$ 17

Carni

SCALOPPINE DI VITELLO CON SALSIA AL VINO BIANCO, SERVITE SULLA POLENTA

Veal scaloppini sautéed in white wine sauce, served on a bed of soft polenta

\$ 21

BISTECCA D'AGNELLO ALLA GRIGLIA SERVITA CON SPINACI E PATATE AL FORNO

Grilled 10 oz. lamb steak served with spinach and roasted potatoes

\$ 24

COSTOLETTA DI VITELLO ALLA GRIGLIA SERVITA CON RAGÚ DI FUNGHI SELVATICI, PORRI E RIDUZIONE DI VITELLO

Grilled bone in 16 oz. Porterhouse Veal chop served with a wild mushroom and leek ragú in veal reduction sauce

\$ 32

Pesci

ZUPPA DI PESCE

A hearty soup made with all the sea's wonders

\$ 24

FILETTO DI TILAPIA COTTO IN PADELLA CON CAPPERI, OLIVE NERE E POMODORI AL VINO BIANCO

Tilapia filet pan seared with capers, black olives and tomatoes in white wine

\$ 22

GRANCHI VIVI FRITTI SERVITI CON ZUCCHINE E POMODORINI FRESCHI SALTATI

Pan fried jumbo Soft Shell Crabs served with sautéed zucchini and fresh grape tomatoes

\$ 32

ORATA ALLA GRIGLIA SERVITO CON BROCCOLI E POLENTA

Grilled whole 1 ½ lb. Sea Bream served with broccoli and polenta

\$ 29

TRANCIO DI PESCE SPADA ALLA GRIGLIA SERVITO CON CARCIOFI E POMODORI SECCHI

Grilled Swordfish steak served with sautéed fresh artichokes and sundried tomatoes

\$ 25

*All fish filet listed below also offered
grilled to be served with
broccoli and polenta*

COZZE IN GUAZZETTO

PEI Mussels simmered in white wine or tomato sauce

\$ 16

FILETTO DI SALMONE ALLA GRIGLIA SERVITO CON RAGÚ DI MELANZANE E POMODORI

Grilled Salmon filet with an eggplant and tomato ragout

\$ 23

TROTA AL FORNO SERVITA CON FINOCCHI E PORRI ALLA GRIGLIA

Baked 10 oz. Rainbow Trout served with grilled fennel and leeks

\$ 19

Dolci

Our own selection of sorbets and homemade desserts

\$ 7

Buon Appetito!

18% Gratuity can be added to parties of six or more

*** Consuming raw or undercooked food may pose a health risk ***

*** JOIN US FOR HALF PRICE WINE BOTTLE NIGHTS **

*** MONDAYS & WEDNESDAYS ***

*** Check our daily menu's at www.arucola.com ***