



SOUPS

TUSCAN WHITE BEAN

Add Sausage, Escarole, Pasta
Cup 8 Bowl 10

BRANDY LOBSTER BISQUE

Garnished with Sweet Baby Shrimp
Cup 10 Bowl 14

TORTELLINI EN BRODO

With Spinach
Cup 8 Bowl 12

SALADS

CLASSIC CAESAR 12

Anchovy Dressing, Focaccia Croutons

CAPRESE 12

Fior Di Latte Mozzarella, Sliced Vine Ripe
Tomatoes, Basil, EVOO, Balsamic Glaze

ROASTED BEET SALAD 14

Arugula, Goat Cheese, Pistachios, Red Onion Red
Wine Vinaigrette

MISTA SALAD 10

Mixed Greens, Tomatoes, Onions,
Carrots, Chick Peas, Cucumbers
Choice Of Balsamic, Ranch, Blue Cheese

ORANGE & FENNEL 14

Arugula, Red Onion, Lemon, EVOO

GORGONZOLA SALAD 14

Romaine, Apples, Walnuts, Dry Cherries, Red
Onion, Balsamic

ITALIAN WEDGE SALAD 14

Romaine Wedge, Bacon, Tomato, Crumbled
Gorgonzola w/Blue Cheese Dressing

CHOPPED ANTIPASTO 14

Crisp Romaine, Salami, Italian Cheeses, Olives,
Tomato, Onions, Cucumber, Roasted Peppers,
Chickpeas, Red Wine Vinaigrette

ARTHUR AVENUE PIZZA

10 Inch Cauliflower Crust additional \$2

CLASSIC ARTHUR AVE 14

Mozzarella, Tomato Sauce, Oregano, Parmigiana

DEAN MARTIN 16

Vodka Sauce, Mozzarella, Diced Prosciutto,
GrOlives

SOFIA LOREN 16

Fontina, Mozzarella, Ricotta, Spinach, Garlic, EVOO,
"No Tomato"

SINATRA 16

Sausage, Pepperoni, Capicola, Meatballs,
Mozzarella Tomato Sauce

TONY B 16

Meat Sauce, Fresh Mozzarella, Ricotta

JERRY VALE 16

Hot Soppressa, Drizzled With Calabrian Chili Honey

VALLI 16

Mozzarella, Marinara, Fresh Arugula, Prosciutto

ABRUZZI 16

Mozzarella, Sausage, Broccoli Rabe, Garlic, EVOO
"No Tomato"

PESTO 16

Pesto, Fontina, Pancetta, Parmigiana

QUATTRO FORMAGGIO 16

Fontina, Mozzarella, Ricotta, Parmigiana "No
Tomato"

MARGHERITA 16

Crushed D.O.P. Tomatoes, Fior de latte, EVOO,
Basil

VERDURA 16

Bianco With Mixed Grilled & Roasted Seasonal
Vegetables

ADD-ON TOPPINGS

VEGETARIAN- 1.50

Red Bell Peppers, Onions, Fried Eggplant, Garlic,
Basil, Mushrooms, Kalamata Olives, Green Olives,
Extra Cheese, Ricotta, Fresh Mozzarella, Pesto,
Arugula, Broccoli, Sun Dried Tomatoes,
Diced Fresh Tomatoes, Sliced Tomatoes

MEAT & FISH- 2.50

Anchovies, Pepperoni, Sausage, Diced Prosciutto,
Meatballs, Bacon, Capicola, Pancetta

PREMIUM- 3.50

Spinach, Sliced Mortadella, Sliced Soppressa,
Broccoli Rabe, Diced Chicken

ULTRA PREMIUM- 4.00

4oz-Burrata, Baby Shrimp, Sliced Prosciutto

HOUSE SPECIALS

Served w/ Mascarpone Mashed Potatoes & Vegetable Of The Day

PISTACHIO ENCRUSTED BRANZINO 32

With Lemon Beurre Blanco Sauce

SHRIMP TUSCANO 28

Over Sauteed Escarole, Garlic, EVOO, Cannellini Beans

BAKED SALMON SCAMPI 32

With Baby Shrimp In A Garlic Lemon Butter Sauce

PORK CHOP GIABATTA 26

With Sauteed Sweet Peppers, Mushrooms, Onions

In Vinegar Sauce Add Calabrian Chilis

ZUPPA DI PESCE MKT

Clams, Mussels, Shrimp, Calamari, And Lobster

Over Black Squid Ink Linguine

PARMESAN CRUSTED COD 26

Broiled With A Creamy Cheese Crust

EGGPLANT ROLLATINI (2) 22

With Ricotta, Spinach, Prosciutto

CHICKEN VALDOSTANA 26

Chicken Breast Breaded, Layered With Prosciutto,
Fontina, Finished In Mushroom Marsala Sauce

FROM THE GRILL

Served w/ Mascarpone Mashed Potatoes & Vegetable Of The Day

WOOD GRILLED SALMON 30

Salsa Verde Or Calabrian Chili Aioli

WOOD GRILLED BRANZINO 30

Salsa Verde Or Calabrian Chili Aioli

GRILLED LAMB CHOPS 30

Marinated In Garlic, Olive Oil, Rosemary, Thyme with Honey
Mint Balsamic Glaze

PRIME FLAT IRON STEAK 10oz 34

Pizzaiola Sauce (Plum Tomato, Mushrooms Peppers, Onions),
Mushroom Marsala Or Au Poivre (Brandy Peppercorn Sauce

GRILLED CHICKEN BREAST PAILLARD 22

(2) Chicken Breast Marinated Lemon, EVOO, Garlic, Herbs

ITALIAN AMERICAN CLASSICS

CHICKEN 24 or VEAL 28

Your Choice Of Piccata Marsala Or Francaise Served With
Vegetable Of The Day & Fingerling Potatoes

CHICKEN 24 or VEAL 28 MILANESE

Topped With Fresh Arugula Lemon, Olive Oil, Shaved

Parmigiana Served w/ Roasted Fingerling Potatoes

CHICKEN 24 or VEAL 28 PARMIGIANA

Served With Spaghetti Pomarola

EGGPLANT PARMIGIANA 22

Served With Spaghetti Pomarola

SHRIMP PARMIGIANA 28

Served With Spaghetti Pomarola

SHRIMP SCAMPI 28

Garlic, Lemon, Butter, White Wine, Herbs, Over Spaghetti

SHRIMP FRANCAISE 28

Served Fingerling Potatoes And Vegetable Of Day

SIDES

MASCARPONE MASHED POTATOES 8

FINGERLING POTATOES 6

FRENCH FRIES 6

BROCCOLI 6

SPINACH 8

BROCCOLI RABE 10

ADD-ON'S

CAESAR SALAD 6

MISTA SALAD 5

SINGLE CHICKEN CUTLET 8

SPECIALTY PASTA 6

SPECIALTY PASTA SAUCE 8

NO SUBSTITUTIONS

OR SPECIAL REQUESTS

Any Questions Please See Manager

ANTIPASTO

BURRATA 12

Add Tomato 4 Or Prosciutto 8

GARLIC CHEESE BREAD 8

Served With Whipped Ricotta

HOMEMADE MEATBALLS 12

With Whipped Ricotta

BRUSCHETTA CLASSICA 8

Tomatoes, Basil, EVOO, Topped With
Balsamic Glaze Add Fresh Mozzarella 4

ZUCCHINI FRITTI 12

Lightly Fried Thin Sliced W/ Garlic Aioli

MOZZARELLA FRITTI 12

Grande Mozzarella Breaded Fried W/Marinara

EGGPLANT ROLLATINI (1) 12

Ricotta, Prosciutto And Spinach

BADA BING SHRIMP 14

Crispy Baby Shrimp Drizzled Spicy Schiracha
Aioli

CALAMARI FRITTI 14

Garlic Lemon Aioli And Marinara

CLAMS POSILLIPO 16

Little Neck Clams With Garlic, EVOO, Wine

PEI MUSSELS 16

Marinara, White Wine, Fra Diabolo

PASTA

LINGUINE CLAM SAUCE 26

Red Or White

GNOCCHI QUATRO FORMAGGIO 22

With Walnuts

BAKED GNOCCHI SORRENTINO 22

Topped With Mozzarella

SHRIMP FRA DIABLO 26

Over Linguine

SPAGHETTI ALA SCOGLIO 28

Sautéed Little Neck Clams, Mussels, And
Shrimp In White Wine, Garlic Over Spaghetti

RIGATONI BOSCAIOLO 22

Sausage, Mushroom, Touch Of Cream And
Parmigiana

ORECCHIETTE ABRUZZI 24

Broccoli Rabe, Sausage EVOO, Garlic

SPAGHETTI & MEATBALLS 22

2 Meatballs In Fresh Tomato Sauce, Basil
And Garlic

TAGLIATELLE BOLOGNESE 22

Classic Meat Sauce

PENNE ALLA VODKA 20

Tomato Sauce, Vodka, Italian Herbs, Touch Of
Cream, Add Shrimp 12, Chicken 8, Salmon
4oz-8, 8oz-12

HOMEMADE RAVIOLI 24

With Spinach And Ricotta

Finished In Brown Butter & Pistachios Or
Pomarola

PAGLIA E FIENO 22

Spinach And Egg Fettucine With Peas And
Prosciutto In A Rose Cream Sauce

FETTUCINE ALFREDO 20

Add Shrimp 12, Chicken 8

Salmon 4oz- 8 8oz-12

Add Broccoli 6 Or Spinach 8

CAPPELINI PRIMAVERA 22

Fresh Vegetables, Garlic, EVOO

CAPPELINI MARINARA 20

GLUTEN FREE AVAILABLE

\$5 Sharing Charge For All Entrees Or
Pastas Split In Kitchen

Menu Items And Prices May Change
Without Notice 20% Service Charge Will
Be Added To Parties Of 8 Or More..

Consuming Raw Or Undercooked Meats,
Poultry, Seafood, Shellfish Or Eggs May
Increase Your Risk Of Foodborne Illness.
Before Placing Your Order, Please Inform Your
Server If A Person In Your Party Has A Food
Allergy