

ARNOLDI'S CAFE



ANTIPASTI

ZUPPA DEL GIORNO \$9 Cup \$11 Bowl

Soup of the day ask server

SALUMERIA PLATTER \$29

Freshly made local burrata warmed in garlic and EVOO, prosciutto, spicy salami, herbed salami, olives and ciabatta

PANE AGLIO \$14

Garlic bread served with our arrabiata dipping sauce

CAPRESE \$20

Fresh sliced tomatoes, mozzarella, basil and Kalamata olives drizzled with olive oil

CALAMARI FRITTI \$22

Fried calamari served with a spicy tomato sauce

SHRIMP GAMBIERI \$24

Sauteed shrimp served in a spicy garlic white wine tomato sauce

BRUSCHETTA \$14

Ciabatta bread topped with tomatoes, garlic, basil and EVOO

INSALATE

INSALATA GENOVESE \$22

Chopped romaine, Italian fried chicken strips pesto-ranch dressing, gorgonzola crumbles and red onion

INSALATA RUCOLA \$16

Arugula salad, cherry tomatoes, walnuts, drizzled with fresh lemon juice and EVOO

INSALATA CESARE \$16

Classic Caesar salad with shaved parmesan

INSALATA ARNOLDIS \$16

Fresh spring mix, bruschetta tomatoes with garlic and basil, in a balsamic vinaigrette topped with parmesan cheese

Add chicken \$10 add salmon \$14

ENTREES

CHICKEN MARSALA \$35

Sautéed chicken with a marsala mushroom sauce, served with linguine alfredo

CHICKEN PARMESAN \$32

Breaded chicken breast topped with tomato sauce and mozzarella cheese, served with spaghetti pomodoro

CHICKEN PICCATA \$31

Sautéed chicken in lemon caper sauce, served with linguine alfredo (Try Sara's style with pink gnocchi \$35)

FETTUCINE ALFREDO \$25

Fettucine in a traditional creamy cheese sauce
With Chicken \$29

FETTUCINE ALLA BOLOGNESE \$32

Slow cooked in a meat ragu sauce with meatballs

GNOCCHI

Traditional house made potato dumplings in choice of the following sauces:

Gorgonzola \$29

Creamy Gorgonzola cheese sauce

Pesto \$28

Genovese basil and pine nut sauce

Pomodoro \$28

Fresh tomato sauce

GNOCCHI TRICOLORE \$32

Italian Flag Combination of Pomodoro, Gorgonzola and Pesto

LINGUINE AL PESTO \$26

Linguine pasta in a freshly made basil and pine nut pesto sauce

LASAGNE ALLA BOLOGNESE \$30

House made meat lasagna in a pomodoro sauce

Gluten free pasta may be replaced in select items for an additional \$4.00, however, we are not a GF Kitchen.

Inquire with server.

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LINGUINE PRIMAVERA \$25

Linguine with fresh seasonal veggies, garlic, EVOO, and fresh herb

MILANESE DE NORTE

Northern Italian dish of thinly pounded meat, breaded, sautéed, then finished with a drizzle of lemon juice, served with linguine pomodoro or fettucine alfredo

Di Pollo: Chicken breast \$35

Di Maile: Pork chop \$37

Di Vitello: Veal \$43

PASTA POMODORO \$24

Your choice of noodle in our famous pomodoro sauce

SALSICCIA E PEPPERONI \$34

Italian sausage, onions and peppers sauteed served with our midnight spaghetti

SCALLOPINE AL MARSALA \$43

Sauteed veal in a marsala mushroom sauce served with linguine alfredo

MELANZANE ALLA PARMIGIANA \$29

Layered breaded eggplant with pomodoro sauce and mozzarella cheese served with spaghetti pomodoro

PENNE ALLA SALMONE \$30

Pasta with smoked salmon, peas, in a pink tomato cream sauce

PENNE ARRABIATTA \$24

Penne pasta in a spicy tomato sauce

ROTOLO di RICOTTA \$29

Fresh pasta rolled and stuffed with spinach and ricotta cheese topped with mozzarella served in a spinach pesto sauce

RAVIOLI di CARNE \$25

Short rib ravioli in a gorgonzola cream

PENNE FILANTI QUATTRO FORMAGGI \$29

Quill shaped pasta in a cream sauce with Parmesan, Mozzarella and Pecorino cheese, prosciutto cotto and walnuts

SPAGHETTI AI FRUTTI DI MARE \$34

Spaghetti with fresh assorted seafood in a light spicy tomato sauce

SPAGHETTI ALLE VONGOLE \$32

Spaghetti with fresh clams in a choice of white wine or our tomato sauce

SPAGHETTI CARBONARA \$28

Spaghetti with an egg, cream, Pancetta and cheese sauce

TUSCAN CHICKEN \$32

Grilled chicken breast topped with sundried tomato alfredo sauce, served with spaghetti in your choice of pomodoro sauce or alfredo sauce

SCALLOPINE PICATTA \$40

Sauteed veal in a lemon caper white wine sauce served with linguine alfredo

SALMONE ALLA GRIGLIA \$42

Fresh Salmon filet marinated in herbs and olive oil, served with our midnight spaghetti and spinach

LASAGNE VERDI \$29

Housemade fresh veggie lasagne

RAVIOLI ai QUATTRO FORMAGGI \$24

Four cheese ravioli in a pink cream tomato sauce

COSTATA di MANZO \$51

12 oz Certified Angus Ribeye steak with chianti wine sauce, café potatoes, sauteed spinach and grilled artichoke

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