



ARNOLDI'S CAFE

Since 1937

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

CAPRESE \$20
Fresh sliced tomatoes, mozzarella, basil and Kalamata
olives drizzled with olive oil

SHRIMP GAMBIERI \$24

Sauteed shrimp served in a spicy garlic white wine tomato
sauce

PANE AGLIO \$14

Garlic bread served with our arrabiata dipping sauce

CALAMARI FRITTI \$22

Fried calamari served with a spicy tomato sauce

BRUSCHETTA \$16

Ciabatta bread topped with tomatoes, garlic, basil and
EVOO

INSALATE

INSALATA CESARE \$16

Classic Caesar salad with shaved parmesan

INSALATA RUCOLA \$16

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

INSALATA GENOVESE \$22

Chopped romaine, pesto ranch dressing, italian fried chicken
strips, red onion and gorgonzola cheese crumbles

INSALATA ARNOLDI'S \$16

Fresh spring mix salad, tomato, garlic, basil, sprinkled with
parmesan cheese

Add grilled chicken to any salad \$10 add Salmon \$14

PASTA

MELANZANE ALLA PARMIGIANA \$29

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

PASTA POMODORO \$24

Your choice of noodle in our famous pomodoro sauce

PENNE ARRABIATTA \$26

Penne pasta in a spicy tomato sauce

PENNE ALLA SALMONE \$34

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

PENNE FILANTI AI QUATTRO FORMAGGI \$29

Quill shaped pasta in a cream sauce with Parmesan,
mozzarella and pecorino cheese, prosciutto cotto and
walnuts

SPAGHETTI ALLE VONGOLE \$34

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

SPAGHETTI AI FRUTTI DI MARE \$34

Spaghetti with fresh assorted seafood in a light spicy
tomato sauce

SPAGHETTI CARBONARA \$28

Spaghetti with an egg, cream, Pancetta and cheese sauce

LINGUINE PRIMAVERA \$25

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

LINGUINE AL PESTO \$26

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

ARNOLDI'S CAFE



PASTA FRESCA

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

LASAGNE ALLA BOLOGNESE \$30

House made meat lasagna in a pomodoro sauce

LASAGNE VERDI \$29

Housemade fresh veggie lasagna

RAVIOLI di CARNE \$29

Short rib ravioli in a gorgonzola cream sauce

RAVIOLI ai QUATTRO FORMAGGI \$28

Four cheese ravioli in a pink cream tomato sauce

ROTOLO di RICOTTA e SPINACI \$29

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

CARNE E PESCE

TUSCAN CHICKEN \$34

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

CHICKEN MARSALA \$35

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

CHICKEN PARMESAN \$36

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

CHICKEN PICCATA \$35

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

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

SCALLOPINE AL MARSALA \$43

Sauteed veal in a marsala mushroom sauce served with linguine
alfredo

SCALLOPINE PICATTA \$40

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

SALSICCIA e PEPPERONI \$34

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

COSTATA di MANZO \$51

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

SALMONE ALLA GRIGLIA \$44

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

Dont forget about dessert....

La Dolce Vita

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