

PASTAS*Spaghetti Pomodoro**Fresh tomato & basil sauce \$14.95 add shrimp \$21.95, chicken \$16.95, meatballs \$16.95**Penne Toscana**Mushrooms, peas, onions, Bolognese sauce \$15.95**Penne Napoli**Prosciutto, peas, onions, pink vodka sauce \$15.95**Fusilli Primavera**Fresh vegetables, garlic basil broth \$16.95 add shrimp \$21.95, chicken \$17.95**Rigatoni Alla Mancini**Eggplant, jumbo shrimp, pink pesto vodka sauce \$21.95**Fettuccini Alla Rosa**Handmade spinach fettuccini, shrimp, sea scallops, light pink cream sauce \$22.95**Linguini Ai Funghi**Portobello, shitake, oyster and porcini mushrooms, garlic and oil \$16.95**Farfalla Alla Arugula**Bowtie Pasta, chicken, sun dried tomato, arugula, garlic basil broth \$16.95**Rigatoni con Broccoli Rabe**Sweet Italian sausage, red pepper, garlic & oil \$16.95**Shrimp Scampi**Saute jumbo shrimp, garlic, lemon, capers, bread crumbs \$21.95**Linguini Alla Cicale Di Mare**Shrimp, calamari, scungilli, scallops, clams, mussels, fileto di pomodoro \$23.95*Entrees*Chicken Fantasia**Baby artichokes, porcini mushrooms, sun dried tomato, brandy sauce \$19.95**Chicken Alla Arugula**Topped with arugula, sun dried tomato, mozzarella, mushroom Marsala sauce \$18.95**Chicken Alla Casa**Choice of Francese, Piccata, Marsala, or Balsamico \$17.95**Veal Saltimbocca**Prosciutto, spinach, provolone, sage \$20.95**Veal Milanese**Served over arugula, artichokes, olives, roasted potatoes \$20.95**Veal Alla Casa**Choice of Francese, Piccata, Marsala \$18.95**Pignoli Crusted Salmon**Wild mushroom & truffle polenta, sauté spinach, porcini truffle emulsion \$23.95**Yellow Fin Tuna Au Poivre**Pepper seared Tuna, saffron shrimp risotto, basil sauce \$26.95**Tilapia Provencale**Served with sauté vegetables, white wine, capers, tomatoes, green olives \$20.95**Baby Rack of Lamb**Sauté spinach, warm goat cheese, garlic mashed potatoes, shallot ajus \$29.95**Sicilian Style Rib Eye Steak**Broccoli rabe, roasted potatoes, rosemary, garlic, sun dried tomato, capers \$26.95**Surf & Turf**filet mignon, garlic shrimp, truffle whipped potatoes, red wine reduction \$28.95**split plate charge \$4.95*



Dessert Menu

CAFÉ ARUGULA'S TIRAMISU

Italian lady finger cookies, espresso, marcarpone cream
\$5.95

CHOCOLATE VELVET

Rich chocolate mousse, chocolate ganache, raspberry coulis
\$5.95

NEWYORK CHEESECAKE

Simply creamy, rich, smooth and unforgettable
\$4.95

LEMON MERINGUE

Fragrant short pastry filled with a light chiffon cream
\$4.95

CHOCOLATE TRUFFLE TORT

A rich warm flourless chocolate tort paired with coconut gelato
\$6.95

FAMOUS BAKED APPLE PIE (serves two)

Granny smith apples in a fragrant crust, with vanilla & cinnamon gelato
\$10.95

HOMEMADE GELATO SUNDAES

COPPA AMARENA

Your favorite gelato topped with Italian wild cherries & whipped cream
\$6.95

COPPA GIANDUIA

Chocolate & hazelnut gelato, Baci candy crunch, biscotti & whipped cream
\$6.95

BANANA CHOCOLATE CRUNCH

Banana & chocolate gelato, fresh bananas, chocolate chunks & walnuts
\$6.95

BANANA SPLIT SUNDAE

Chocolate, vanilla, strawberry gelato, banana, strawberry, pineapple & walnuts
\$7.95

TARTUFO

Vanilla & chocolate gelato covered with dark chocolate shell
\$4.95

CANNOLI - freshly made to order, regular or chocolate shell \$3.95

ITALIAN BISCOTTI - \$3.95

CAPPUCINO - \$3.95

ESPRESSO - Single \$2.25 • Double \$3.50

HOT CHOCOLATE - \$3.25

Baby Spinach Salad
Pear, pecans, radicchio, Gorgonzola cheese, raspberry vinaigrette \$9.95

Caprese
Tomato, fresh mozzarella, basil, onion extra virgin oil \$8.95

Italian Seafood Salad
Shrimp, calamari, scungilli, baby greens, lemon garlic vinaigrette \$12.95

Shrimp Alla Chevre
Jumbo shrimp, mushrooms, capers, warm goat cheese, lime \$12.95

Grilled Portobello Mushrooms
Shaves of Parmigiano Reggiano, balsamic truffle glaze, garlic & rosemary \$8.95

Thai Style Fried Calamari
Scallion, ginger, soy sauce, tomato or traditional sauce \$10.95

Maryland Crab Cakes
Arugula, herb Dijon remoulade \$13.95

Sesame Sashimi Tuna
Watercress, cucumber, ginger soy vinaigrette, wasabi mousse \$12.95

Roasted Garlic & Basil Gnocchi
Sun dried tomato, pignoli nuts, light cream sauce \$10.95

Mussels Fradiavolo
Prince Edward Island mussels, garlic, capers, spicy fileto di pomodoro \$9.95

Roasted Italian Clams
Roasted garlic, sweet corn, tomato concassee, fresh thyme & basil \$9.95

Freshly Made Soups
Pasta Fagioli, Escarole & Beans, Tortellini in Brodo \$7.95

From Our Raw Bar
Chilled jumbo shrimp cocktail \$15.95
½ dozen little neck clams on the half shell \$7.95
Super lump crabmeat cocktail \$13.95
½ dozen blue point oysters \$11.95

Our Seafood Sampler
Two shrimp, super lump crabmeat, 3 oysters, 3 little neck clams \$18.95

FROM THE GRILL
All our items are grilled and served with vegetables, roast potato or arugula salad

Filet of Atlantic Salmon \$19.95
Yellow Fin Tuna (sashimi quality) \$25.95
Diver Sea Scallops \$23.95
Jumbo Blackened Shrimp \$20.95

8oz. Filet Mignon \$27.95
14 oz. Rib Eye Steak \$24.95
18 oz. Veal Porterhouse \$26.95
Blackened Chicken Breast \$17.95

We also carry handmade whole wheat pasta \$2.95 extra