

ARTURO'S RESTAURANT



Salads

Fresh Burrata 15

tomatoes, prosciutto, topped with a balsamic glaze, & toasted italian garlic butter bread

Caprese Salad 13

Fresh mozzarella, vine ripened tomatoes, roasted peppers, olive oil & fresh basil

Caesar Salad 12

Romaine hearts tossed with crisp croutons, shaved parmesan & traditional caesar dressing

Antipasti

Arancinis 12

Fried creamy risotto balls with your choice of sauce
vodka, bolognese or chefs choice (gorgonzola truffle
sauce)

Italian Meatballs (2) 12

Homemade blend of pork, beef, & veal bread crumb,
parmesan, Italian meatballs topped with ricotta & garlic
bread

Calamari 15

Choice of regular or New York style

Crab Cake 15

Homemade lemon mustard cream sauce over fried crab
cake topped with grilled shrimp

Lamb Lollipops 18

Grilled lamb lollipops topped with our herb garlic butter
sauce

Chefs Garlic Bread 12

Sliced Italian garlic bread topped with chefs fondue,
made with parmesan & gorgonzola

Lobster Grilled Cheese Sliders 20

Accompanied by lemon butter sauce

Aperitivo

Chips Guacamole & Salsa 12

Fried chips, traditional guacamole & pico de gallo

Ceviche 18

Seasoned lump crab & shrimp, lime juice, pico de gallo, &
fried tortillas

Mexican Meatballs (3) 12

Handmade meatballs made with seasoned blend of beef,
pork, tomato, onion, garlic, rice, egg topped with salsa verde
& queso fresco

Queso Fundido 10

Melted oaxaca cheese in a cast iron skillet cilantro side of
tortilas & avocado crema
Add meat \$4: steak or chorizo

Birria Sliders 14

Slow roasted, juicy lamb marinated in deep rich consomé,
topped with melted mozzarella on toasted ciabatta

Street Corn 6

Corn on the cob with mayonnaise, queso fresco, tajin, lime

Nachos 12

Fried tortillas, refried beans, pico de gallo, hot cherry
peppers, melted cheddar cheese, & queso fresco
Add meat \$4 : carnitas, ground beef, chicken, or steak

Add ons: Salmon 14, Meatball 3.5 (each), Shrimp 2.5 (each) Chicken 7

Primi

Primi comes with house salad

Del Mar

Pan Seared Salmon 32

over creamy spinach risotto topped with a lemon wine sauce

Salmon Pizzaiola 32

Pan seared salmon topped with olives, capers, oregano, in a light pomodoro sauce.
Accompanied by potato of the day & sauteed vegetables.

Swai Almondine 28

Almond crusted swai fish in a cherry wine, lemon glaze. Accompanied by potato of the day
and sauteed vegetables.

Carne

Chicken Parmesan 25

Lightly breaded chicken breast covered in our pomodoro sauce & mozzarella accompanied
by penne pasta

Chicken Piccata 26

Pan seared chicken breast with capers lemon white wine sauce accompanied by vegetables
& potato of the day

Sicilian Grilled Pork Chop 27

Served in a brown sauce with fried potatoes, onions, hot cherry peppers

Breaded Pork Tenderloin 29

Served with Broccoli Rabe & potato of the day

Chefs choice

Grilled Australian Rack of Lamb 42

Topped with our herb garlic butter sauce accompanied by broccoli rabe & potato of the
day

Veal Chop Parmesan 40

Pounded & lightly breaded veal chop topped with our pomodoro sauce & mozzarella
accompanied by penne pasta

Entradas

All Entradas come with a Mexican salad

Camaron Al Ajillo 30

Sauteed garlic shrimp with diced tomatoes hint of chipotle accompanied by avocado, rice, refried beans & corn tortillas

Mexican Pork Tenderloin 28

Pork tenderloin cutlet topped with pico de gallo, queso fresco, served with spanish rice and avocado

Carne Asada Dinner 29

Marinated grilled steak served with rice, corn tortillas, refried beans & guacamole

Enchiladas 24

Stuffed tortillas covered with your choice of green salsa, red salsa, or our traditional mole \$5 topped with onions, lettuce, queso fresco, & crema accompanied by rice & refried beans
Stuffing choices: carnitas, chicken, or cheese

Barbacoa Enchiladas 29

Tortillas stuffed with marinated barbacoa beef baked in our salsa borracha topped with avocado crema, queso fresco, onions
Accompanied by rice & beans

Tacos De La Casa (House) 20

2 corn tortillas topped with lettuce pico de gallo & side of sour cream.
Accompanied by spanish rice & refried beans.
Meat choices: ground beef, chorizo, chicken, steak, carnitas
Seafood choices \$2: shrimp or white fish cooked either fried, blackened, or grilled

Quesadilla 24

Flour tortilla with oaxaca cheese & your choice of carnitas, chicken, ground beef, or chorizo.
Accompanied by spanish rice & refried beans with sides of pico de gallo, sour cream, & guacamole

Chefs choice

Arturo's Duck Mole Enchiladas 32

Traditional & delicious combination of savory, sweet & spicy mexican sauce made from peanuts, chocolate, mexican chiles & spices covering duck stuffed tortillas topped with crema, queso fresco, onions, & lettuce
Accompanied by rice & refried beans

Birria Dinner 32

Slow roasted, tender & juicy lamb marinated in deep rich consomé made with mexican dried chilies, herbs, & spices, accompanied by rice, avocado, & corn tortillas

Mexican Lobster Dinner MP

Sauteed lemon butter white wine lobster, mango arugula salad, jalapeno, cilantro, avocado, over rice served in a deep fried flour tortilla bowl

Pasta

All pasta comes with house salad

Arturo's Gnocchi 25

Handmade gnocchi , simmered in our Pomodoro sauce topped with fresh burrata

Pasta De La Casa 26

Pappardelle sun dried tomatoes, broccoli rabe, parmesan cheese, in a garlic & oil sauce

Rigatoni Bolognese 24

Rigatoni pasta tossed our homemade meat sauce

Cavatelli con Broccoli Rabe 25

Cavatelli pasta with broccoli rabe, sausage & olive oil

Penne Alla Vodka 22

Penne tossed in our delicious vodka sauce

Chef's Pappardelle Alfredo 27

Creamy & delicious alfredo sauce with Pappardelle pasta topped with blackened chicken

Shrimp Scampi 30

Sauteed shrimp in a buttery garlic finished in a white wine sauce over capellini

Shrimp Fra Diavolo 30

Shrimp simmered & tossed in our fra diavolo sauce over capellini

Linguini with Clams 30

Red, white, fra diavolo

Pappardelle Aragosta 38

Pappardelle in our creamy & delicious lobster vodka cream sauce

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