

ARTURO'S RESTAURANT



Salads

Fresh Burrata 15

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

Caprese Salad 14

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

Cesar Salad 13

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

Chefs Garlic Bread 12

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

Lobster Grilled Cheese Sliders 22

Accompanied by lemon butter sauce

Aperitivo

Ceviche 18

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

Chips Guacamole & Salsa 12

Fried chips, traditional guacamole & pico de gallo

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 tortillas & avocado crema
Add meat \$4: steak or chorizo

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 34

over creamy spinach risotto topped with a lemon wine sauce

Parmesan Encrusted Salmon 34

Homemade orange citrus sauce accompanied by parmesan encrusted asparagus & potato of the day

Swai Pizzaiola 30

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

Carne

Breaded Stuffed Chicken Breast 27

Lightly breaded chicken breast pounded, & rolled with mozzarella, prosciutto, spinach, & sun-dried tomatoes topped with a light pesto cream sauce, accompanied by vegetables & potato of the day

Chicken Piccata 26

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

Sicilian Grilled Pork Chop 30

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

Breaded Pork Tenderloin 32

Served with Broccoli Rabe & potato of the day

Chefs choice

Grilled Australian Rack of Lamb 55

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

Veal Chop Milanese 42

Pounded & lightly breaded veal chop topped with fresh mozzarella, & bruschetta, over arugula in a lemon oil vinaigrette

Entradas

All Entradas come with a Mexican salad

Camaron Fra diavolo 32

Sauteed shrimp & tossed in a chipotle adobo sauce topped with pico de gallo, accompanied by rice & avocado

Mexican Pork Tenderloin 29

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

Carne Asada Dinner 30

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

Enchiladas 25

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 30

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, grilled

Substitute for Quesadilla \$4

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

Pasta

All pasta comes with house salad

Arturo's Gnocchi 26

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

Rigatoni Bolognese 25

Rigatoni pasta tossed our homemade meat sauce

Cavatelli with Broccoli Rabe 25

Cavatelli pasta with broccoli rabe, sausage & olive oil

Penne Alla Vodka 24

Penne tossed in our delicious vodka sauce

Shrimp Scampi 32

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

Calamari Fra diavolo 30

Sauteed calamari in a fra diavolo sauce with olives & hot cherry pepper over capellini

Pappardelle Aragosta 40

Pappardelle in our creamy & delicious lobster vodka cream sauce

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

Consuming raw or uncooked meats like Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness