

ANTIPASTI

ANTIPASTO ARROSTITO

rich buttery elephant garlic, roasted ex-virgin olive oil, paired with pesto, slow roasted tomatoes, Tuscan olives, shards of pecorino Romano, bruschetta toast

CARCIOFI GRIGLIATI

grilled artichokes, chèvre, roasted garlic, virgin olive oil, pine nuts, Meyer lemon, pecorino Romano

POLPETTE AL FORNO

meatballs, baked with marinara, mozzarella, pecorino Romano

COZZE E VONGOLE

steamed sweet mussels, succulent clams, pinot grigio wine, marinara sauce, garlic, fresh basil

SALSICCIA DI FORMAGGIO

rich and savory hand-made sweet Italian pork sausages of chèvre, roasted garlic, fresh oregano

OLIO D'OLIVA DIPPING

ex-virgin olive oil, aceto balsamico, fresh herbs - basil, rosemary, oregano, parsley, fresh green peppercorns, blood orange rind with Aruffo’s Tuscany garlic bread

RICOTTA BRUSCHETTA

house-made ricotta, slow roasted tomatoes fresh basil

BURRATA ANTIPASTO

drizzled with ex-virgin olive oil, Meyer lemon zest, cracked peppercorns, sea salt, crostini

TUSCANO OLIVES

artisan Italian olives, slow roasted tomatoes, Peruvian peppers, ex-virgin olive oil, zested blood orange

FONDUTA DI FORMAGGIO

fondue of fontina, provolone, mozzarella, pecorino, cognac liqueur, paired with crostini

CALAMARI FRITTI

lightly seasoned, lemon butter garlic sauce

PIZZETTA

CAPRESE

fior di latte mozzarella, provolone, fontina, pecorino, slow roasted tomatoes, fresh sweet basil

TOSCANA

crisp prosciutto, wild mushrooms, pesto, mozzarella, fresh arugula tossed in virgin olive oil sea salt

SALSICCIA

hand-made artisan roasted chicken sausages of Asiago cheese, garlic, fresh oregano

INSALATE

Aruffo’s Tuscany Garlic Pane

Add Pan-seared Chicken, Shrimp or Salmon “up charge”.

CAESAR

crisp romaine, house-made Caesar dressing, shards of aged parmigiana cheese, crostini, anchovies on request

BARBABIETOLA

organic kale, roasted red beets, grapefruit, goat cheese, Yukon gold potatoes, blue lake green beans, almonds, champagne vinaigrette

BURRATA BASILICO

buttery creamy Burrata, heirloom tomatoes, fresh basil, pine nuts, ex-virgin olive oil, aceto balsamico

ARUGULA

wild baby arugula, dried Bing cherries, toasted walnuts, pecorino, vinaigrette of extra virgin olive oil, lemon, cracked peppercorns

DOLCI

TRE GELATI

choose three seasonal gelati, each uniquely adorned

SORBETTO

seasonal fresh fruit sorbetto, dairy free, uniquely adorned

SPUMONE GELATO

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, fresh whip cream, dark chocolate shavings, biscotto

CIOCCOLATO CRÈME BRÛLÉE

Pernigotti dark chocolate, caramelized brown sugar, fresh wild berries

NEW YORK CHEESECAKE

honey graham cracker crust, silky creamy cheese, black walnuts, butterscotch crème sauce

CANNOLI

famous Sicilian pastry, lined with Verona chocolate, filling of ricotta custard crème, dark chocolate bits, candied citrus, pistachio

KEY LIME TORTA

graham cracker crust, fresh key lime with silky creamy cheese, key lime coulis, white chocolate drizzle

PANNA COTTA

Italian classic, Madagascar vanilla bean crème, Seasonal fresh fruit coulis, Italian biscotto

CIOCCOLATO MOUSSE

chocolate mousse, layered on Pernigotti chocolate cake, dark chocolate shards, crème de cocoa sauce

CROSTATATA

Buttery flaky tart with seasonal filling, Italian meringue

TIRAMISU

classic, ladyfingers, mascarpone cheese, dark chocolate shards, oozing with espresso liqueur

BOMBOLONI

Italian pastry, filled with a velvety Italian custard crème, rolled in anisette sugar, crème de cocoa sauce

ARUFFO’S

ITALIAN CUISINE

ESTABLISHED 1985

Proprietors Valerie & Tom Aruffo

REGIONALE PASTA

Aruffo’s Tuscany Garlic Pane

Salmone Bisque or Casa Insalata

Substitute Caesar or Arugula “up charge”.

BUCATINI CARBONARA

classic custard cream sauce, pecorino, capocollo, cracked peppercorns, fresh bucatini pasta

PESTO

ex-virgin olive oil, sweet Italian basil, pine nuts, walnuts, pecorino, hint of cream, penne pasta

VODKA CRÈME POMODORO

vodka cream, hint of Italian plum tomatoes, pecorino, farfalle pasta

FETTUCCINE ALFREDO

rich cream with pecorino Romano cheese, fresh egg fettuccine

POLPETTE DI SPAGHETTI

house-made meatballs, smothered with pomodoro sauce over spaghetti

POMODORO

sauce of Italian plum tomatoes, ex-virgin olive oil, roasted garlic, fior di latte mozzarella, fresh basil over spaghetti

RAGU BOLOGNESE

top sirloin minced and simmered with Italian plum tomatoes, roasted garlic, fresh basil over spaghetti

PASTA AL FORNO

LASAGNE AL FORNO

layers of pasta oozing with ricotta, mozzarella, pecorino in a hearty beef ragu sauce

MELANZANE

fresh eggplant layered with ricotta, pecorino, mozzarella, choice of pomodoro sauce Or fresh spinach cream sauce

TORTELLINI DELLA MAMMA

spinach and egg tortellini, filled with pecorino cheese in a sauce of cream, sweet baby peas, capocollo, baked with mozzarella

GNOCCHI

Italian potato dumplings, filled with ricotta, asiago, mozzarella , grana padano, pomodoro sauce house-made ricotta

RAVIOLI

ARAGOSTA

Lobster and black tiger shrimp in a delicate cognac cream sauce, hint of plum tomatoes

ZUCCA SAGGIO

butternut squash, sauce of mascarpone, cream, toasted hazelnuts, sage leaves

WAGYU MANZO

Wagyu beef black truffle ravioli, sauce of plum tomatoes, caramelized roasted garlic, wild mushrooms

SPINACI RICOTTA

ricotta ravioli, incased in spinach pasta, sauce of plum tomatoes, fresh spinach, caramelized roasted garlic

CONTORNI EXTRA’S

SALSICCIA DI FORMAGGIO

POLLO SALSICCIA ASIAGO

POLPETTA Meatball

ARUFFO’S TUSCANY GARLIC PANE

BRUSCHETTA PANE

PAN-SEARED CHICKEN BREAST

SAUTEED GARLIC GULF SHRIMP Six

SEASONAL FRESH VEGETABLES

Sub GLUTEN-FREE PASTA

Please notify us of any food allergies – not every ingredient is listed and your well-being is important to us. No Substitutions Please

Please note, we are not a gluten-free or nut-free kitchen

Please don’t distract others, use earphones when using FaceTime, watching a movie, or listening to music, Grazie.

FRUTTI DI MARI

Aruffo’s Tuscany Garlic Pane,

Salmone Bisque Or Casa Insalata

Substitute Caesar Or Arugula “up charge”.

ARAGOSTA E GAMBERI FORNO

baked lobster, shrimp, penne in a rich brandy cream of fontina, provolone, pecorino cheeses

CACCIUCCO

Pacific salmon, gulf shrimp, sea scallops, clams, mussels, calamari, braised in pinot grigio wine, garlic, fresh basil, marinara over spaghetti

COZZE E VONGOLE

sweet mussels, succulent clams, steamed with pinot grigio wine, garlic, marinara sauce over spaghetti

VONGOLE ALLA DOLCE VITA

succulent clams, steamed with pinot grigio wine, lemon, garlic, basil over spaghetti

ALFREDO DEL MARE

gulf shrimp, sea scallops, pacific salmon, sautéed with vodka cream, tossed with fettuccine

PACIFICA SALMONE

pan-seared with Lemoncello butter and capers, seasonal vegetables or house pasta

GAMBERETTI AGLIO E OLIO

gulf shrimp sautéed with ex-virgin olive oil, garlic, slow roasted tomatoes, tossed with spaghetti

SCAMPI

gulf shrimp sautéed with mushrooms, pinot grigio wine, ex-virgin olive oil, lemon, garlic, hint of cream, tossed with spaghetti

CARNI

Aruffo’s Tuscany Garlic Pane

◇ Seasonal Vegetables or House Pasta

Salmone Bisque Or Casa Insalata

Substitute Caesar Or Arugula “up charge”.

BISTICCA CON MARSALA

charbroiled 10 oz prime New York steak with brown mushrooms finished with Marsala wine ◇

MAIALE ITALIANO

12 oz French cut pork chop pan seared with sweet roasted red pepper, garlic, fresh oregano, toasted pine nuts over egg fettuccine pasta

VITELLO MILANESE

parmigiano incrusted veal, Meyer lemon butter sauce with fried sage leaves, fettuccine with pomodoro sauce

PAPPARDELLE COSTOLETTE

braised short ribs, plum tomatoes, mushrooms, Chianti wine, fresh pappardelle

POLLO SALSICCIA GNOCCHI

hand-made artisan chicken sausages of Asiago cheese, garlic, fresh oregano served with gnocchi house-made ricotta, pomodoro sauce

BUCATINI AL SALSICCIA

hand-made artisan sweet Italian pork sausage of roasted garlic, fresh oregano, chèvre, rich and savory tossed in pomodoro sauce

POLLO LIMONE E FUNGHI

pan-seared with Meyer lemon, brown mushrooms, capers, hint of cream, pinot grigio wine ◇

PARMIGIANO DEL POLLO

parmigiano incrusted, topped with pomodoro sauce and melted mozzarella cheese ◇

POLLO AL MARSALA

pan-seared with fresh brown mushrooms finished with Marsala wine ◇

CAPPUCCINO& ESPRESSO

With Imported Cantucci Biscotto

Whole Milk or Almond

ESPRESSO | CAPPUCCINO | LATTE

ARUFFO’S CASA CAPPUCCINO

double espresso Godiva & Frangelico liqueur, whip cream, imported Cantucci biscotto

AFFOGATO espresso, espresso gelato, crème de coco chocolate sauce, whip cream, chocolate bits

MACCHIATO double espresso, dash steamed milk

CAFÉ AMERICANO double espresso, steamed hot water, whipped cream

CANNELLA CAPPUCCINO creamy cinnamon

CARAMELLO CAPPUCCINO buttery caramel

CIOCCOLATO CAPPUCCINO dark chocolate

CIOCCOLATO FREDDO iced

CAPPUCCINO FREDDO iced

FRENCH PRESS ITALIAN DARK ROAST COFFEE

BEVANDE

“REPUBLIC OF TEA” LOOSE LEAF TEAS

PASSION FRUIT PAPAYA and BLACK ICED TEA

POT of HOT TEA SELECT FROM THE CURATED LIST

POMEGRANATE LEMONADE

SAN PELLEGRINO SPARKING 750 ml

Grazie Mille