

ANTIPASTI

COZZE E VONGOLE

steamed sweet mussels, succulent clams, pinot grigio wine, marinara sauce, garlic, fresh basil 24

AGLIO ARROSTITO

rich & buttery roasted elephant garlic, ex-virgin olive oil, pesto, slow roasted tomatoes, Tuscan olives, crostini 16.5

OLIVE OIL DIPPING

Aruffo's Tuscany garlic bread, ex-virgin olive oil, aceto balsamico, fresh herbs - basil, rosemary, oregano, parsley, fresh green peppercorns, blood orange rind 11

FORMAGGIO TAVOLA

asiago, pecorino truffle, artigiano aged balsamic & cipolline & fontina. Caperberries, cornichons, Peruvian peppers, ex-virgin olive oil, orange zest, crostini 23

RICOTTA BRUSCHETTA

house made ricotta, slow roasted tomatoes, fresh basil 15.5

BURRATA

drizzled with ex-virgin olive oil, Meyer lemon zest, cracked peppercorns, sea salt, crostini 16

GIOVANNI BRUSCHETTA

marinated in extra virgin olive oil, creamy cannellini beans, vine ripen tomatoes, fresh basil, pecorino 15.5

TUSCANO OLIVES

artisan Italian olives, slow roasted tomatoes, Purivian peppers, ex-virgin olive oil, zested blood orange 13

FONDUTA DI FORMAGGIO

fondue of fontina, provolone, mozzarella, pecorino, cognac liqueur, paired with crostini 15

CALAMARI FRITTI

lightly seasoned paired with lemon butter garlic sauce 15

PIZZETTA

CAPRESE

fior di latte mozzarella, provolone, fontina, pecorino, slow roasted tomatoes, fresh sweet basil 16.5

TOSCANA

crisp prosciutto, wild mushrooms, pesto, mozzarella, fresh arugula tossed in virgin olive oil sea salt 16.5

SALSICCIA

hand-made artisan spicy chicken sausage of roasted garlic, aged provolone, sweet roasted red peppers 17.5

ZUPPE E INSALATE

Aruffo's Tuscany Garlic Bread

Add Grilled Chicken 6, Shrimp 8 or Salmon 8.5

ZUPPA E INSALATA

cup of soup of the day, choice Casa, Caesar or Arugula 17

CAESAR

crisp romaine, crostini croutons, shards of pecorino romano, house-made Caesar dressing 17

BARBABIETOLA

organic kale, roasted red & golden beets, Yukon gold potatoes, goat cheese, heirloom tomatoes, asparagus, Marcona almonds, champagne vinaigrette 23

BARRATA CAPRESE

buttery creamy Burrata, heirloom tomatoes, fresh basil, ex-virgin olive oil, Grissini breadsticks 22

ARUGULA

wild baby arugula, dried Bing cherries, toasted walnuts, pecorino, vinaigrette of extra virgin olive oil, lemon, cracked peppercorns 18

DOLCE 12.5

TRE GELATO

Amarena cherry, gianduia - hazelnut chocolate, espresso swirl, each uniquely adorned

FRUTTI DI BOSCO SORBETTO

huckleberry, gooseberry, elderberry, red current

SPUMONE GELATO

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

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 caramel crème sauce

RICOTTA E PERE

a delicate ricotta cream, bosc pear, layered on buttery hazelnut sponge cake finished with pear coulis

CANNOLI

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

PANNA COTTA

Italian classic, Madagascar vanilla bean crème, seasonal fruit coulis, lazzarone Amaretto Biscuits

CIOCCOLATO MOUSSE

chocolate mousse, layered on Pernigotti chocolate cake, crème de cocoa sauce, cherry pearls, Amarena gelato

TORTINA DELLA NONNA

buttery tart, pastry cream hint of lemon, almonds, pine nuts, Italian meringue

TIRAMISU

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

BOMBOLONI

soft fluffy fried dough filled with a velvety pastry cream rolled in sugar, crème de cocoa sauce

NOCCIOLA

chocolate pastry filled with hazelnut cream, topped with praline hazelnuts, gianduia gelato

CIOCCOLATO FONDANT

chocolate layer cake with rich chocolate cream with, chocolate miroir, espresso swirl gelato

Aruffo's

ITALIAN CUISINE

ESTABLISHED 1985

REGIONAL PASTA

Metà *small* | Pieno *large*

Aruffo's Tuscany Garlic Bread

Add Zuppa or Casa Insalata 5, Caesar or Arugula 6

POMODORO CAPELLINI

sauce of Italian plum tomatoes, ex-virgin olive oil, roasted garlic, fresh basil over capellini

Metà 14 Pieno 17

SPAGHETTI RAGU BOLOGNESE

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

Metà 15 Pieno 18

SUGO ALL'ARRABBIATA

diavoletti pepper, Italian plum tomatoes, ex-virgin olive oil, roasted garlic over fresh bucatini

Metà 16 Pieno 19

SPAGHETTI E MEATBALL

house-made meatball, smothered with pomodoro sauce over spaghetti 19.5

BUCATINI CARBONARA

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

Metà 19 Pieno 22

PAPPARDELLE COSTELETTE

braised short ribs, ex-virgin olive oil, tomatoes, mushrooms, Chianti wine, fresh pappardelle 29

PESTO

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

Metà 18 Pieno 21

AGLIO E OLIO

garlic caramelized with ex-virgin olive oil, slow roasted tomatoes, pecorino, spaghetti

Metà 16 Pieno 19

POLLO SALSICCIA

hand-made artisan chicken sausage of roasted garlic, aged provolone, sweet roasted red peppers, spicy diavoletti peppers, tossed in pomodoro sauce, basil, pecorino, fresh bucatini pasta 24

VODKA CRÈME POMODORO

vodka cream, hint of Italian plum tomatoes, pecorino, farfalle pasta Metà 18 Pieno 21

FETTUCCINE ALFREDO

rich cream with pecorino romano cheese, fresh egg fettuccine Metà 19 Pieno 22

SALSICCIA MOSTACCIOLI

sweet Italian sausage, pomodoro sauce of Italian plum tomatoes, extra virgin olive oil, roasted garlic, fresh basil fresh mostaccioli pasta 23

PASTA AL FORNO

LASAGNE AL FORNO

layers of pasta oozing with ricotta, mozzarella, pecorino in a hearty ragu sauce 21

LASAGNE AL SPINACI

layers of pasta oozing with ricotta, mozzarella, pecorino, fresh spinach cream sauce 22

MELANZANE

fresh eggplant layered with ricotta, pecorino, mozzarella, choice of **tomodoro sauce** or **fresh spinach cream sauce** 20.5

TORTELLINI DELLA MAMMA

spinach & egg tortellini, filled with pecorino in a sauce of cream, sweet baby peas, prosciutto baked with mozzarella 20

GNOCCHI

Italian potato dumplings, pomodoro sauce, oozing with melted mozzarella 20

RAVIOLI

FORMAGGIO

ricotta, pomodoro sauce, melted mozzarella 17

ZUCCA SAGGIO

butternut squash, sauce of mascarpone, cream, toasted hazelnut, sage leaves 22

WAGYU MANZO

Wagyu beef, black truffle ravioli, plum tomatoes, caramelized roasted garlic, wild mushroom 24

SPINACI

ricotta ravioli, incased in spinach pasta, sauce of plum tomatoes, fresh spinach, caramelized roasted garlic 21

CONTORNI *Extra's*

hand-made Italian sausage or meatball 6

hand-made artisan chicken sausage 6.5

Aruffo's Tuscany garlic bread 4.5 crostini toast 4

char grilled chicken breast 6 gulf shrimp six 8

seasonal fresh vegetables 5 *sub* gluten free pasta 2.5

Proprietors Valerie & Tom Aruffo

Please notify us of any

food allergies - not every ingredient

is listed and your well-being is important to us.

PANINI

1/2 PANINO

Parmigiano Fries & Choice of Zuppa or Casa Insalata 16.5

Served with Parmigiano Fries

PROSUITTO E FORMAIGGO

ciabatta grilled with parmigiano cheese, Parma prosciutto, provolone, fresh arugula 17.5

POLLO PEPERONATA

char-grilled chicken breast, roasted sweet red peppers, rosemary slaw, red pepper aioli, multi grain ciabatta 16.5

MELANZANE

fresh eggplant, fior di latte mozzarella, arugula, ciabatta grilled with parmigiano cheese 16

POLLO SALSICCIA

House Favorite chicken artisan hand-made sausage - roasted garlic, aged provolone, sweet roasted red peppers pesto aioli 16.5

BARRATA

Barrata, slow roasted heirloom tomatoes, fresh basil, arugula, basil pesto aioli 17.5

MEATBALL AL FORNO

house-made meatballs, plum tomato sauce, melted mozzarella cheese 16.5

PARMIGIANO POLLO

parmigiano incrustrated chicken breast, plum tomato sauce, melted mozzarella cheese 16.5

FRUTTI DI MARE

Aruffo's Tuscany Garlic Bread

Add Zuppa or Insalata Casa 5 Caesar or Arugula 6
◇ Seasonal Vegetables or House Pasta

PESCE FRESCO

selection and preparation changes daily ◇ AQ

ARAGOSTA E GAMBERI FORNO

baked lobster, shrimp, penne in a rich brandy cream of fontina, provolone, pecorino cheeses 36.5

PACIFIC SALMONE

pan-seared with Lemoncello butter and capers ◇ 26

FETTUCCINE SALMONE

pan-seared Pacific salmon, garlic, capers, marinara sauce, tossed with egg fettuccine 25

COZZE E VONGOLE

sweet mussels, succulent clams, steamed with pinot grigio wine, garlic, marinara sauce over linguini 30

VONGOLE

succulent clams, steamed with pinot grigio wine, lemon, garlic, basil over linguini 26

PETTINI LEMONCELLO

scallops sautéed with fresh parsley, lemoncello, cream, tossed with lemon fettuccine 32

ALFREDO DEL MARE

gulf shrimp, sea scallops, pacific salmon, sautéed with vodka cream, tossed with fettuccine 32

BOUILLABAISSE DI MARE

fresh catch, gulf shrimp, sea scallops, clams, mussels, calamari, braised in pinot grigio wine, garlic, fresh basil, marinara over linguini 33

GAMBERETTI CAPELLINI

gulf shrimp sautéed with extra virgin olive oil, garlic, slow roasted tomatoes, tossed with capellini 26

SCAMPI ALLA DOLCE VITA

gulf shrimp sautéed with pinot grigio wine, garlic, mushrooms, hint of cream, tossed with linguini 26

CARNE E POLLO

Aruffo's Tuscany Garlic Bread

Add Zuppa or Insalata Casa 5 Caesar or Arugula 6
◇ Seasonal Vegetables or House Pasta

BISTICCA CON MARSALA

charbroiled prime flat iron steak with brown mushrooms finished with Marsala wine ◇ 29.5

POLLO LIMONE E FUNGHI

pan-seared with Meyer lemon, brown mushrooms, capers, hint of cream, pinot grigio wine ◇ 22.5

PARMIGIANO DEL POLLO

parmigiano incrustrated, topped with pomodoro sauce and melted mozzarella cheese ◇ 22.5

POLLO AL MARSALA

pan-seared with brown mushrooms finished with Marsala wine ◇ 22.5

VITELLO ROSMARINO

pan-seared veal tenderloin, with brown mushrooms, capers, rosemary, Meyer lemon, hint of cream, pinot grigio wine ◇ 36

CAPPUCCINO & ESPRESSO

With Imported Lazzaroni Amaretto Biscuits

ESPRESSO 6.5 | CAPPUCCINO 7.5 | LATTE 7.5

ARUFFO'S CASA CAPPUCCINO

double espresso, Godiva, Frangelico whip cream imported Lazzaroni amaretto biscuits 12

MACCHIATO double espresso, dollop of whip cream 8.5

AFFOGATO espresso, Amarena gelato, crème de coco chocolate sauce, whip cream, chocolate bits 12

CARAMELLO CAPPUCCINO caramel 8.5

BEVANDE

POMEGRANATE LEMONADE or ICED TEA "REPUBLIC TEA'S" of fruits, herbs & black tea liter 7.5

FRENCH PRESS DARK ROAST COFFEE & HOT TEAPOT OF NATURALLY FLAVORED REPUBLIC TEA'S 5.95

SAN PELLEGRINO OR PANNA WATER 750 ml 6.5