

## 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

### SALSICCA 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

### CROSTATA

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 velvety Italian custard crème, rolled in anisette sugar, crème de cocoa sauce

# ARUFFO’S ITALIAN CUISINE

ESTABLISHED 1985

Proprietors Valerie & Tom Aruffo

## REGIONAL PASTA

Aruffo’s Tuscany Garlic Pane  
Add Salmone Bisque or Casa Insalata  
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

### POLPETTA DI SPAGHETTI

house-made meatball, 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 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 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 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 hazelnut, sage leaves

### WAGYU MANZO

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

### 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

## 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

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 or nut-free kitchen**

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

## PANINI

Shoestring Fries, Served on a Ciabatta

### POLLO PEPERONATA

chicken breast, roasted sweet red peppers, rosemary slaw, red pepper aioli

### POLLO SALSICCIA *House Favorite*

hand-made artisan roasted chicken sausages *of* Asiago cheese, garlic, fresh oregano, basil pesto aioli

### BURRATA

Burrata, slow roasted heirloom tomatoes, fresh basil, arugula, basil pesto aioli

### POLPETTO AL FORNO

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

### PARMIGIANO POLLO

parmigiano incrusted chicken breast, plum tomato sauce, melted mozzarella cheese

## FRUTTI DI MARE

Aruffo’s Tuscany Garlic Pane Add Salmone Bisque or Casa Insalata, 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, pinot grigio wine, garlic, fresh basil, marinara over thin 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 thin 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 extra 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 Add Salmone Bisque, Casa Insalata, 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 COSTELETTE

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 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 liquors, 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

*Grazie Mille*