

ANTIPASTI

SCAMPI ALLA LIMONCELLO

colossal shrimp, ex-virgin olive oil, pinot grigio wine, Meyer lemon, garlic, hint of cream

ANTIPASTO ARROSTITO

rich buttery elephant garlic roasted in 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

two meatballs baked with marinara, oozing with melted mozzarella, pecorino Romano

COZZE E VONGOLE

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

SALSICCIA DI FORMAGGIO

two hand-made sweet Italian pork sausages of chèvre, roasted garlic, fresh oregano

OLIO D'OLIVA DIPPING

ex-virgin olive oil, aceto balsamico, an array fresh herbs blood orange rind, 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 E FRUTTA SECCA

Cerignola, Lucques, Sanniti sal secco olives, slow roasted tomatoes, sweet Peruvian peppers, Calabria peppers ex-virgin olive oil, blood orange zested

FONDATA 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, sweet basil, pepperoni on request

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, fresh oregano, roasted sweet red peppers

INSALATE

Aruffo's Tuscany Garlic Pane

Add Pan-Seared Chicken, Shrimp or Salmon additional fee

CAESAR

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

FAGIOLI E BARBABIETOLE

wild baby arugula, roasted beets, creamy butter beans, chèvre, toasted hazelnuts, orange zest, extra virgin olive oil champagne vinaigrette

BURRATA BASILICO

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

ARUGULA

wild baby arugula, dried Bing cherries, toasted walnuts, pecorino, house made vinaigrette of extra virgin olive oil, Meyer 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, whip cream, dark chocolate shavings, biscotto

CIOCCOLATO CRÈME BRÛLÉE

Pernigotti rich dark chocolate custard, 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, filling of ricotta custard crème, Verona dark chocolate, 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 dark chocolate cake, dark chocolate shards, crème de cocoa sauce

CROSTATÀ

seasonal tart with Chantilly crème and fresh fruits or lemon curd and Italian meringue

TIRAMISU

classic Italiano of 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 additional fee

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

rich vodka cream, pecorino Romano cheese, hint of Italian plum tomatoes, 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 with pecorino Romano

POMODORO

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

RAGÙ BOLOGNESE

slow-cooked beef ragù, ex-virgin olive oil, Italian plum tomatoes, roasted garlic, oregano, fresh basil tossed with spaghetti and pecorino Romano

PASTA AL FORNO

LASAGNE AL FORNO

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

MELANZANE

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

TORTELLINI DELLA MAMMA

pecorino Romano cheese filled spinach and egg tortellini, sweet baby peas, capocollo, rich cream sauce, baked with mozzarella

GNOCCHI

Italian potato dumplings, stuffed with asiago, mozzarella, grana Padano, finished with pomodoro sauce, house-made ricotta

RAVIOLI

ARAGOSTA

wild caught lobster and black tiger shrimp ravioli, hint of plum tomatoes, laced in a delicate cognac cream sauce

ZUCCA SAGGIO

butternut squash ravioli, sauce of, mascarpone cream, hazelnut liqueur, toasted hazelnuts, sage leaves

WAGYU MANZO

Wagyu beef and 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 *Pork*

SALSICCIA POLLO ASIAGO *Chicken*

POLPETTA *Meatball*

ARUFFO'S TUSCANY GARLIC PANE

BRUSCHETTA PANE

CHICKEN BREAST PAN - SEARED *in EVO* 8 oz

GULF SHRIMP SAUTEED IN GARLIC *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.
Be reasonable wear earphones when using FaceTime, watching a movie, or listening to music *Grazie Mille.*

FRUTTI DI MARI

Aruffo's Tuscany Garlic Pane, Salmone Bisque or Casa Insalata *Substitute Caesar or Arugula add'l fee*

PETTINE E GAMBERETTI

colossal shrimp, scallops, ex-virgin olive oil, pinot grigio wine, lemon, garlic, hint of cream, fettuccine

ARAGOSTA E GAMBERI FORNO

wild lobster, shrimp, penne pasta baked in rich brandy cream of fontina, provolone, pecorino cheese

CACCIUCCO

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

COZZE E VONGOLE

sweet mussels, succulent clams, braised in marinara pinot grigio wine, garlic, over spaghetti

VONGOLE ALLA DOLCE VITA

succulent clams, braised in pinot grigio wine, Meyer lemon, garlic, basil over spaghetti

ALFREDO DEL MARE

gulf shrimp, scallops, pacific salmon, rich vodka cream, hint of Italian plum tomatoes, tossed with fettuccine

PACIFICA SALMONE

pan-seared with Lemoncello butter capers seasonal vegetables Or house pasta

SCAMPI

gulf shrimp, brown mushrooms, ex-virgin olive oil, pinot grigio wine, lemon, garlic, hint of cream, tossed in 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, 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 on egg fettuccine

VITELLO MILANESE

veal scaloppine incusted, pan-seared, sauce of lemon, butter, pinot grigio wine, sage leaves with egg fettuccine with pomodoro sauce

PAPPARDELLE COSTOLETTE

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

POLLO SALSICCIA GNOCCHI

hand-made artisan chicken sausages of Asiago cheese, roasted garlic & oregano served with stuffed gnocchi of "asiago, mozzarella, grana Padano" tossed in pomodoro sauce, house-made ricotta

BUCATINI AL SALSICCIA

rich and savory hand-made sweet Italian pork sausage tossed in fresh bucatini pasta and pomodoro sauce

POLLO LIMONE FUNGHI E CARCIOFI

pan-seared chicken with Meyer lemon, artichoke hearts, capers, hint of cream, pinot grigio wine ♦

PARMIGIANO DEL POLLO

parmigiano incusted, topped with pomodoro sauce and oozing with melted mozzarella cheese ♦

POLLO AL MARSALA

pan-seared chicken with fresh brown mushrooms finished with Marsala wine ♦

CAPPUCCINO, ESPRESSO & NITRO COFFEE

Imported Cantucci Biscotto

WHOLE OR ALMOND MILK

ESPRESSO | CAPPUCCINO | LATTE

ARUFFO'S CASA CAPPUCCINO

double espresso Godiva & Frangelico liqueur, whip cream, chocolate shavings, Cantucci biscotto

NITRO COLD BREW 12oz

NITRO CIOCCOLATO COLD BREW 12oz

NITRO BREW FLOAT espresso gelato 16oz

AFFOGATO espresso, Amarena cherry gelato, crème de coco chocolate sauce, whip cream, chocolate shavings

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

FRENCH PRESS ITALIAN DARK ROAST COFFEE
Regular Or Decaffeinated

BEVANDE

"REPUBLIC OF TEA" LOOSE LEAF TEAS

ICED TEA - PASSION FRUIT Or BLACK

POT of HOT TEA - SELECT FROM THE CURATED LIST

POMEGRANATE LEMONADE

SAN PELLEGRINO SPARKING 750 ml