

# Arturo's Ristorante

## Bar Menu

Happy Hour: all food items on this menu are only \$6 each  
between 4:00pm – 6:00pm-- Monday - Friday  
(ANY SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE.)

### ANTIPASTO FOR ONE

*an assortment of grilled and marinated vegetables, imported olives, cheese, and Italian meats 8*

### FRIED CALAMARI

*with hot cherry peppers served with our house made marinara and lemon aioli 10*

### MUSSELS

*steamed in white wine with garlic, lemon and chili flakes 10*

### HOT GARLIC CHIPS

*fresh made potato chips tossed in melted butter and garlic with caramelized onions 5*

### BAKED ITALIAN MEATBALLS

*savory all beef meatballs served with our signature marinara sauce 7*

### BRUSCHETTA

*fresh juicy chopped tomatoes marinated in basil, garlic and olive oil  
served over grilled ciabatta and topped with fresh goat cheese 7*

### MARYLAND CRAB CAKES

*made with jumbo lump crab, served with smoked chili remoulade sauce 10*

### INSALATA CAPRESE

*sliced fresh mozzarella and fresh tomatoes, seasoned and drizzled with extra virgin olive oil  
and balsamic glaze, garnished with fresh basil 8*

### CHICKEN CAESAR SALAD

*grilled chicken, parmesan, house made croutons,  
and caesar dressing over crispy romaine 12*

### MISTA SALAD with grilled chicken

*salad of mixed greens, tomatoes, cucumbers, carrots, kalamata olives,  
crumbled bleu cheese, and candied walnuts tossed with our house made  
balsamic vinaigrette and topped with grilled chicken 12*

### BEEF KEBAB MINI SKEWER

*marinated steak tips with peppers and onions 8*

## PIZZA

**ZAZZA** *Our signature pizza. Thin layer of fresh garlic, olive oil, fresh plum tomato and basil, topped  
with mozzarella cheese 11*

**PROSCIUTTO AND PINEAPPLE** *tomato sauce, cheese, prosciutto and pineapple 12*

**PIZZA MARGHERITA** *Fresh mozzarella and tomato sauce, topped with just the right touch of  
extra virgin olive oil and fresh basil 11*

**SALAD PIZZA** *a salad of romaine hearts, olives, tomatoes, and feta tossed with a lemon vinaigrette served  
over a flat bread with a layer of fresh garlic and melted mozzarella 11*

**BUFFALO CHICKEN PIZZA** *spicy hot chicken with hot buffalo sauce, blue cheese dressing  
and hot pepper rings topped with mozzarella cheese 12*

**BANANA PEPPER AND SAUSAGE** *tomato sauce, mozzarella, spicy banana pepper rings,  
Italian Sausage, dollops of ricotta and garnished with scallions 12*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*\*Per order of the board of health we are required to inform our customers that consuming raw or  
undercooked meats may increase risk of food borne illness, especially if you have certain medical conditions.*

# Wines by the glass

## White Wines *vini bianchi*

La Marca, <i>Prosecco Brut, (sparkling wine)</i>	8
Zonin, <i>Pinot Grigio, Veneto</i>	6.5
St. Michael-Eppan, <i>Pinot Grigio, Alto Adige</i>	7.5
Sterling Vineyards, <i>Sauvignon Blanc, Napa</i>	7
Chateau Ste Michelle, <i>Sauvignon Blanc, Columbia Valley</i>	8
William Hill, <i>Chardonnay, California</i>	7
Liberty School, <i>Chardonnay, Paso Robles</i>	8
Edna Valley, <i>Chardonnay, San Luis Obispo</i>	9
Beringer, <i>White Zinfandel</i>	6
Penfolds 'Thomas Hyland', <i>Riesling</i>	8
King Estate, <i>Signature Pinot Gris, Willamette Valley</i>	9

## Red Wines *vini rossi*

La Maia Lina, <i>Chianti, Tuscany</i>	8
Villa Pillo, <i>Borgoforte (Super Tuscan blend), Tuscany</i>	8
Monte Antico, <i>Rosso Toscana, Tuscany</i>	8
Aquinas, <i>Pinot Noir, Napa Valley</i>	8
Michael Pozzan, <i>Pinot Noir, Napa Valley</i>	9
Catena, <i>Malbec, Mendoza, Argentina</i>	9
Huntington, <i>Petite Syrah, Sonoma</i>	8
Peter Lehmann, <i>Shiraz, Barossa Valley</i>	8
Artezin, <i>Zinfandel, Mendocino</i>	8
Columbia Crest, <i>Grand Estate Merlot, Washington</i>	8
Sterling Vineyards, <i>Merlot, Napa</i>	9
McManis, <i>Cabernet Sauvignon, California</i>	8
Lyeth, <i>Cabernet Sauvignon, Sonoma</i>	9
Beaulieu Vineyard, <i>Cabernet Sauvignon, Napa</i>	10

*wines by the glass are offered by the bottle*

# Specialty Drinks

### **Bellini**

*Prosecco, seasonal puree 8.5*

### **Spritz**

*Aperol liqueur, prosecco, splash of soda 8*

### **Mojito Riviera Martini**

*Grand Marnier, St. Germaine, Ten Cane Rum, fresh mint muddled with lime 9*

### **Espresso Martini**

*Absolut Vanilla, Baileys, Kahlua and real espresso 9*

### **Orange Crush Martini**

*Absolut Mandarin, Grand Marnier, blood orange puree, splash of soda 9*

### **Absolute Boston Martini**

*Absolute Boston, St. Germaine, pineapple juice, fresh lemon 9*

### **Lychee Martini**

*Absolute Citron, Lychee liqueur, fresh lemon 9*

### **Suzy Q Martini**

*Pomegranate Vodka, Pom Juice, splash of Triple Sec and fresh lime 9*

# Beer - Birra

*ON TAP 16 OZ.*

*selection may vary upon season*

Wachusett Country Ale	5.50	Berkshire Brewing I.P.A.	5.50
Samuel Adams	5.50	Samuel Adams (Seasonal)	5.50
Peroni	5.50	Dom's Seasonal Favorite	5.50

### *IN THE BOTTLE*

Guinness	5.00	Sam Adams Light	4.50
Miller Lite	3.95	Heineken	4.50
Harpoon IPA	4.50	Corona	4.50
Budweiser	3.95	Amstel Light	4.50
Bud Light	3.95	Michelob Ultra	3.95
St. Pauli Girl (non alcoholic)	3.95	Coors Light	3.95
Blue Moon	4.50	Stella Artois	4.50