

*F*reshness and flavor are the trademark ingredients that go into everything prepared at Arturo's. Sure, it takes more time and effort to prepare your food the Arturo's way, but for us, there is no other way. We believe our customers deserve the best and can appreciate the difference. That's why with each and every order, you'll have the same great experience and know you can trust the quality and consistency of our food. We promise you and your guests nothing but the best. That is our mission, our passion, and our commitment.

*Thank you and enjoy,*



*Domenico Vito Fabiano*  
*Owner and Chef*

## Starters - Antipasti

### **Antipasto for Two**

*a delicious assortment of marinated vegetables, cold cuts, olives, and cheese 11*

### **Fried Calamari**

*with hot cherry peppers served with our own tomato sauce and lemon aioli 10*

### **Mussels**

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

### **Bruschetta**

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

### **Jumbo Shrimp Cocktail**

*poached shrimp served with our own cocktail sauce 2.75/ea*

### **Baked Italian Meatballs**

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

### **Crispy Italian Shrimp**

*large shrimp fried in a crispy batter, served with with Italian slaw and cherry pepper aioli 10*

### **Grilled Rare Tuna**

*seared ahi tuna served over roasted cherry tomatoes and olive tapenade, drizzled with orange chili oil and served with a side of cannellini bean puree 10*

### **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 9*

### **Scallops Al Fresco**

*three perfectly seared scallops tossed with maple basil pesto from Linabella's Gourmet Garlic Farm (Oakham, Ma) and topped with fresh goat cheese 10*

## Soup - Zuppa

### **Our Signature Soup**

*made fresh daily with our own original recipes Cup 4 Bowl 6*

# Salad - Insalate

## Garden Salad

cherry tomatoes, cucumber, carrots, kalamata olives, red onions, balsamic vinaigrette, over romaine hearts 6.25

## Mista

cherry tomatoes, cucumbers, carrots, kalamata olives, red onions, candied walnuts, crumbled blue cheese, balsamic vinaigrette, over mixed greens 7

## Greek Salad

the above garden salad topped with oregano and imported feta 7.25

## Caesar Salad

parmesan, house made croutons, caesar dressing over crisp romaine 6.00

## Chicken Caesar Salad

grilled chicken, parmesan, house made croutons, caesar dressing over crisp romaine hearts (dinner portion) 12

## Grilled Salmon Salad

fresh grilled salmon over the above mista salad (dinner portion) 15

**Dressing Selection** balsamic vinaigrette, lemon, caesar, bleu cheese, Raspberry vinaigrette, Italian, fat free honey dijon

# Brick Oven Pizza - Pizze

## Margherita

fresh mozzarella and tomato sauce topped with just the right touch of extra virgin olive oil and fresh basil 11

## Shrimp al Pesto

fresh shrimp sautéed in garlic and white wine flavored with a rustic creamy pesto sauce, topped with diced tomatoes, garlic and fresh mozzarella 12

## Veggie Delight

**Domenico's favorite pizza!** A glorious combination of fresh broccoli, eggplant, spinach, mushrooms, roasted red peppers, caramelized onions and tomato sauce topped with mozzarella 12

## Meat Lover

loads of pepperoni, ham, Italian sausage, meatball and salami with tomato sauce topped with mozzarella 12

## Toscana

grilled pizza topped with sun-dried tomato pesto, marinated artichoke hearts, caramelized onions, goat cheese and imported prosciutto 12

## Pizza Arugula

grilled flatbread of mozzarella and asiago cheese, topped with a salad of fresh arugula with extra virgin olive oil, balsamic vinaigrette, juicy chopped tomatoes, kalamata olives, red onions and fresh asiago cheese 12

## Zazza

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

## Banana Pepper

tomato sauce, mozzarella, spicy banana pepper rings, Italian Sausage, dollops of ricotta and garnished with scallions 12

This is only a limited selection of the pizzas we offer  
Please ask your server about more specialty pizzas

All major credit cards accepted – gift cards available

# Entrées

## Seafood - Pesce

### **Summer Risotto**

*fresh corn, shrimp, tomatoes, scallions, fresh thyme, and poblano peppers tossed in our creamy risotto sauce topped with fresh basil 20*

### **Almond Crusted Salmon**

*with orange and rosemary sauce served with garlic mashed potatoes and vegetable of the day 19*

### **Frutti di Mare**

*jumbo shrimp, scallops, calamari and mussels (in the shell) sautéed in a spicy tomato sauce served over linguine 22*

### **Shrimp Scampi**

*jumbo shrimp sautéed with white wine, scallions and grape vine tomatoes served over linguine 20*

### **Pasta di Napoli**

*Shrimp and scallops sautéed with lobster and crab meat in a light tomato and orange cream sauce, served over pappardelle pasta 23*

## Chicken - Pollo

### **Chicken Marsala**

*chicken breast sautéed with mushrooms in a marsala wine sauce, served with garlic mashed potatoes and vegetable of the day 17*

### **Chicken Parmesan**

*breaded chicken breast baked with marinara sauce and topped with mozzarella and served with your choice of linguine, spaghetti or penne 17*

### **Chicken San Marzano**

*Chicken breast dipped in egg batter and sautéed in a shiitake mushroom and sun-dried tomato cream sauce, served with garlic mashed potatoes and vegetable of the day 18*

### **Chicken Picatta**

*scallopine of chicken sautéed with lemon, capers and white wine served with linguine and vegetable of the day 17*

## Vegetarian - Vegeterani

### **Eggplant Parmesan**

*breaded eggplant baked with marinara sauce and topped with mozzarella served with your choice of linguine, spaghetti or penne 15*

### **Pasta della Casa**

*your choice of linguine or penne sautéed with olive oil, garlic and roasted vegetables 14*

### **Wild Mushroom and Asparagus Risotto**

*a delightful combination of porcini, shiitake and portabella mushrooms sautéed with arborio rice and asparagus 19*

### **Eggplant Florentine**

*layers of breaded eggplant, spinach and tomato sauce, topped with mozzarella cheese and baked to perfection and served with a side of penne or linguine 16*

# Entrées

## Veal - Vitello

### Veal Piccata

*veal scallopine sautéed with lemon, capers and white wine  
served with linguine and vegetable of the day 20*

### Veal Parmesan

*breaded veal cutlet baked with marinara sauce  
and topped with mozzarella  
served with your choice of pasta 20*

### Veal Marsala

*veal scallopine sautéed with mushrooms in a marsala wine sauce,  
served with garlic mashed potatoes and vegetable of the day 20*

## Pasta

### Lobster Ravioli

*spicy lobster and shrimp ravioli sautéed with cherry tomato,  
asparagus and portabella mushrooms in a shallot sherry cream sauce 20*

### Gnocchi Pomodoro

*tender potato dumplings oven baked with fresh mozzarella and  
our house made tomato sauce, garnished with fresh basil 15*

### Penne Chicken and Broccoli

*sautéed in a garlic and white wine sauce topped with parmesan cheese  
please tell your server if you prefer an alfredo sauce 15*

### Pappardelle Bolognese

*ribbon-shaped pasta sautéed in a traditional Bolognese sauce 18*

### Spaghetti and Meatballs

*al dente cooked pasta served with the most amazing all-beef meatballs  
tossed with our house made tomato sauce 14*

## Beverages - Bevande

### COFFEE AND TEA

Hot Coffee / Tea	2.25
Espresso	2.50
Double Espresso	3.95
Cappuccino	3.95
Iced Coffee	2.25
Fresh brewed Iced Tea	2.25

### WATER

Acqua Panna (natural water) 1 liter	5.50
San Pellegrino (sparkling water) 8 oz.	2.95
San Pellegrino 1 liter	5.50

### FOUNTAIN DRINKS

Coca-Cola, Sprite, Diet Coke, Gingerale	
Lemonade, Nestea Raspberry Iced Tea, Cranberry Juice	2.25

*Arturo's offers full service catering.  
Ask your server about booking a group party or private function*

# Wines by the glass

## White Wines *vini bianchi*

La Marca, Prosecco Brut, (sparkling wine)	7.50	Liberty School, Chardonnay, Paso Robles	8
Zonin, Pinot Grigio, Veneto	6	Edna Valley, Chardonnay, San Luis Obispo	9
St. Michael-Eppan, Pinot Grigio, Alto Adige	7.50	Beringer, White Zinfandel	6
Sterling Vineyards, Sauvignon Blanc, Napa	7	Montinore, Almost Dry Riesling (organic), Willamette Valley	7
Chateau Ste Michelle, Sauvignon Blanc, Columbia Valley	8	King Estate, Signature Pinot Gris, Willamette Valley	9
William Hill, Chardonnay, California	7	Alois Lageder, Pinot Bianco, Alto Adige	9

## Red Wines *vini rossi*

Toscolo, Chianti, Tuscany	7	Peter Lehmann, Shiraz, Barossa Valley	8
Farnese, Montepulciano, Abruzzi	6.75	Artezin, Zinfandel, Mendocino	8
Villa Pillo, Borgoforte (Super Tuscan blend), Tuscany	8	Columbia Crest, Grand Estate Merlot, Washington	8
Monte Antico, Rosso Toscana, Tuscany	8	Sterling Vineyards, Merlot, Napa	9
Prelius, Morello di Prile (Bordeaux blend), Tuscany	9	Montes Estate, Cabernet Sauvignon, Curico Valley, Chile	7
Brancott, Pinot Noir, New Zealand	8	Casa Lapostolle, Cabernet Sauvignon, Rapel Valley, Chile	8
Michael Pozzan, Pinot Noir, Carneros	10	Beaulieu Vineyard, Cabernet Sauvignon, Napa	10
Catena, Malbec, Mendoza, Argentina	8		
Crios de Susana Balbo, Malbec, Mendoza, Argentina	9		
Huntington, Petite Syrah, Sonoma	8		

wines by the glass are offered by the bottle

# Cocktail and Martini List

8.75

### Your Favorite Cosmo

Infused Lemon, Orange or Raspberry Vodka,  
Triple Sec, fresh lime, cranberry juice

### Mojito

Bacardi Rum muddled with fresh mint,  
fresh lime, splash of soda.

### Bellinitini

Stoli Persik (peach) Vodka, Prosecco,  
white peach nectar

### Soxiti

Pearl Pomegranate Vodka, Pomegranate juice,  
splash of Triple Sec and fresh lime

### Amore Tini

Stoli Persik Vodka, Stoli Razberi, Cointreau,  
Chambord, pineapple juice, splash of Prosecco

### Espresso Martini

Absolut Vanilia, Baileys, Kahlua and real  
espresso coffee

### Hendrick's Martini

Hendricks Gin (infused with cucumber  
and rose petal) and Dry Vermouth

### Orange Crush Martini

Absolut Mandarin, Grand Marnier,  
blood orange juice, splash of soda spritz

### Hpno Goose Martini

HpnotiQ, Grey Goose,  
splash of pineapple juice

### Appletini

Smirnoff Apple and Apple Puckers

### Cocotini

Malibu Coconut Rum, Cointreau,  
fresh squeezed lime and pineapple juice

### Limone

Belvedere and Limoncello

### Champagne Martini

Stoli Razberi, Prosecco,  
cranberry juice

# Beer - Birra

ON TAP 16 OZ.

selection may vary upon season

Sierra Nevada Pale Ale	4.75	Wachusett Country Ale	4.75
Samuel Adams	4.75	Samuel Adams (Seasonal)	4.75
Stella Artois	4.95	Blue Moon Belgian White	4.75

## IN THE BOTTLE

Guinness	5.00	Sam Adams Light	4.25
Miller Lite	3.75	Heineken	4.00
Harpoon IPA	4.25	Corona	4.00
Budweiser	3.75	Amstel Light	4.00
Bud Light	3.75	Peroni	4.50
Michelob Ultra	3.75	St. Pauli Girl (non alcoholic)	3.75
Coors Light	3.75		

## White Wines *vini bianchi*

### ITALIAN

2008	St. Michael-Eppan, <i>Pinot Grigio, Alto Adige</i>	27
2007	San Quirico, <i>Vernaccia di San Gimignano, Tuscany</i>	28
2008	Pieropan, <i>Soave Classico, Veneto</i>	35
2008	Marco Felluga, <i>Pinot Grigio, Friuli</i>	39
2005	Teruzzi e Puthod, <i>Terri di Tufi, Tuscany</i>	40
2008	Rivera, " <i>Preludio No. 1</i> " <i>Chardonnay, Puglia</i>	30
2007	Pojer e Sandri, <i>Chardonnay, Alto Adige</i>	38
2006	Tere Dora di Paolo, <i>Greco di Tufo, Campania</i>	42
2006	Jermann, <i>Chardonnay, Friuli</i>	60

### AMERICAN

2008	Chateau Ste Michelle, <i>Sauvignon Blanc, Columbia Valley</i>	27
2008	Robert Hall, <i>Sauvignon Blanc, Paso Robles</i>	33
2006	Steele, <i>Pinot Blanc, Santa Barbara</i>	32
2008	Montinore, <i>Almost Dry Riesling (organic), Willamette Valley</i>	26
2008	King Estate, ' <i>Signature</i> ' <i>Pinot Gris, Willamette Valley</i>	34
2008	William Hill, <i>Chardonnay, California</i>	24
2007	Liberty School, <i>Chardonnay, Paso Robles</i>	28
2007	Flora Spings, <i>Chardonnay, Napa</i>	36
2006	Chateau St. Michelle, ' <i>Indian Wells</i> ', <i>Chardonnay, Columbia Valley</i>	40
2007	Sonoma Cutrer, <i>Chardonnay, Russian River</i>	45

## Red Wines *vini rossi*

### TUSCANY

2008	Toscolo, <i>Chianti</i>	25
2006	Felsina, <i>Chianti Classico</i>	41
2006	Monte Antico, <i>Rosso Toscana</i>	28
2007	Prelius, <i>Morello di Prile (Bordeaux blend)</i>	34
2005	Viticcio, <i>Chianti Classico Riserva</i>	49
2004	Rendola, <i>Brunello di Montalcino</i>	60
2004	Ruffino, <i>Chianti Classico Riserva, Ducale Oro</i>	55
2003	Castello Banfi, <i>Brunello di Montalcino</i>	78

### SUPER-TUSCAN BLENDS

2007	Villa Pillo, <i>Borgoforte</i>	26
2006	Capezzana, <i>Barco Reale di Carmignano</i>	37
2006	Rocca di Montemassi, <i>Sassabruna</i>	44
2006	Gaja, <i>Ca'marcanda Promis</i>	60
2005	Antinori, <i>Tignanello</i>	95

### PIEMONTE

2006	Boroli, ' <i>Madonna di Como</i> ', <i>Dolcetto d'Alba</i>	28
2007	Piazzo, <i>Barbera d'Alba</i>	28
2004	Coppo, ' <i>Camp du Rouss</i> ', <i>Barbera d'Asti</i>	39
2005	Poggio le Coste, <i>Barolo</i>	52
2003	Bene di Batasiolo, <i>Barolo</i>	65
2004	Ceretto, ' <i>Zonchera</i> ', <i>Barolo</i>	70
2003	Seghesio, ' <i>La Villa</i> ', <i>Barolo</i>	72

### OTHER ITALIAN REDS

2005	Allegrini, ' <i>Palazzo della Torre</i> ', <i>Valpolicella, Veneto</i>	43
2006	Castello di Fonterutoli, <i>Zisola, Sicily</i>	48
2008	Valle Realle, ' <i>Vigne Nuove</i> ', <i>Montepulciano d'Abruzzo</i>	30
2005	Sella & Mosca, <i>Cannonau di Sardegna, Riserva, Sardinia</i>	28

## Half Bottles

### WHITE

Marco Felluga, <i>Pinot Grigio, Friuli</i>	24
Dry Creek, <i>Fume Blanc, Sonoma</i>	19
Sonoma Cutrer, <i>Chardonnay, Russian River</i>	23
Steele, <i>Chardonnay, California</i>	22

### RED

Ruffino, <i>Chianti Classico Riserva Ducale, Tan Label</i>	24
Kendall-Jackson, <i>Cabernet Sauvignon</i>	25
Dry Creek, <i>Cabernet Sauvignon, Sonoma</i>	27
Coppola, ' <i>Diamond Series</i> ', <i>Merlot</i>	24
Steele, <i>Pinot Noir, Carneros</i>	27
King Estate, <i>Pinot Noir, Oregon</i>	34
Badia a Coltibuono, <i>Chianti Classico (organic)</i>	21

### PINOT NOIR

2008	Michael Pozzan, ' <i>Annabella</i> ', <i>Carneros</i>	30
2007	Wild Horse, <i>Central Coast</i>	47
2007	Patz & Hall, <i>Sonoma Coast</i>	58

### ZINFANDEL

2008	Artezin, <i>Mendocino</i>	27
2008	Seghesio, <i>Sonoma</i>	38
2007	Ridge, ' <i>Three Valley</i> ', <i>Santa Cruz</i>	45

### PETITE SYRAH / SYRAH / SHIRAZ

2007	Huntington, <i>Petite Syrah, Sonoma</i>	26
2008	Peter Lehmann, <i>Shiraz, Barossa Valley</i>	27
2006	David Bruce, <i>Syrah, Central Coast</i>	41
2006	L'Ecole No. 41, <i>Syrah, Columbia Valley</i>	45
2005	d'Arenberg, ' <i>The Footbolt</i> ', <i>Shiraz, McClaren Vale</i>	38

### MERLOT

2006	Columbia Crest, <i>Grand Estate, Washington</i>	28
2005	Sterling Vineyards, <i>Napa</i>	33
2006	Sebastiani, <i>Sonoma</i>	36
2006	Barnard Griffin, <i>Columbia Valley</i>	45
2007	Duckhorn, <i>Napa</i>	69

### MALBEC

2007	Catena, <i>Mendoza, Argentina</i>	28
2008	Crios de Susana Balbo, <i>Mendoza</i>	32
2006	Kaiken, ' <i>Ultra</i> ', <i>Mendoza</i>	40

### CABERNET SAUVIGNON

2008	Montes Estate, <i>Curico Valley, Chile</i>	26
2007	Casa Lapostolle, <i>Rapel Valley, Chile</i>	29
2006	Beaulieu Vineyard, <i>Napa</i>	33
2006	L'Ecole No. 41, <i>Columbia Valley</i>	47
2006	Buehler, ' <i>Estate Bottled</i> ', <i>Napa</i>	55
2004	Jordan, <i>Alexander Valley</i>	72

### BLENDS

2006	Robert Craig, ' <i>Affinity</i> ', <i>Napa</i>	62
2005	Chateau Lascombes ' <i>2nd Growth</i> ' <i>Margaux, Bordeaux</i>	120
2005	Dom. de la Charbonniere, ' <i>Mourre des Perdrix</i> ' <i>Chateauneuf-du-Pape, Rhone</i>	50

## Champagne & Sparkling Wines

NV	La Marca, <i>Prosecco, Veneto</i>	29
NV	Roederer Estate, <i>Brut, Anderson Valley</i>	45
NV	Veuve Clicquot, ' <i>Yellow Label</i> ', <i>Brut Champagne</i>	full 72 half 38