

*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*

### **Grilled Rare Tuna**

*sesame seared ahi tuna served over seaweed salad and topped with teriyaki glaze and cucumber wasabi aioli 10*

### **Maryland Crab Cakes**

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

### **Insalata Caprese**

*house made 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 and topped with fresh goat cheese 10*

## Soup - Zuppa

### **Our Signature Soup**

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

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

# Salad - Insalate

## Garden Salad

*cherry tomatoes, cucumber, carrots, kalamata olives, red onions, balsamic vinaigrette, over romaine hearts 6.50*

## Mista

*cherry tomatoes, cucumbers, carrots, kalamata olives, red onions, candied walnuts, crumbled blue cheese, balsamic vinaigrette, over mixed greens 7.25*

## Greek Salad

*the above garden salad with greek dressing 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 Shrimp Salad

*three grilled shrimp over the above mista salad (dinner portion) 16*

## Grilled Salmon Salad

*fresh grilled salmon topped with salsa fresca over the above mista salad (dinner portion) 16*

## Grilled Rare Tuna Salad

*sesame seared ahi tuna, served over the mista salad with spicy thai peanut dressing (dinner portion) 16*

**Dressing Selection** *balsamic vinaigrette, lemon, caesar, bleu cheese, greek, italian, fat free honey dijon, spicy thai peanut*

# Brick Oven Pizza - Pizze

*Gluten-free pizza crust available by request*

## Margherita

*house made 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 20*

### Frutti di Mare

*jumbo shrimp, scallops, calamari and mussels (in the shell) sautéed in a spicy tomato sauce served over linguine 23*

### Shrimp Scampi

*jumbo shrimp sautéed with white wine, scallions and grape vine tomatoes served over linguine 21*

### Pasta di Napoli

*shrimp and scallops sautéed with lobster and crab meat in a light tomato and orange cream sauce, served over pappardelle pasta 24*

## Chicken - Pollo

### Chicken Marsala

*chicken breast sautéed with mushrooms in a marsala wine sauce, served with garlic mashed potatoes and vegetable of the day 18*

### Chicken Parmesan

*breaded chicken breast baked with marinara sauce and topped with mozzarella and served with your choice of linguine, spaghetti or penne 18*

### 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 18*

## Vegetarian - Vegeterani

### Eggplant Parmesan

*breaded eggplant baked with marinara sauce and topped with mozzarella served with your choice of linguine, spaghetti or penne 16*

### Pasta della Casa

*your choice of linguine or penne sautéed with olive oil, garlic and roasted vegetables, drizzled with basil pine-nut pesto 15*

### Wild Mushroom Ravioli

*artisan made and sautéed with asparagus and roasted peppers in a portabella mushroom cream sauce 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 17*

# Entrées

## Veal - Vitello

### Veal Piccata

*veal scallopine sautéed with lemon, capers and white wine  
served with linguine and vegetable of the day 21*

### Veal Parmesan

*breaded veal cutlet baked with marinara sauce  
and topped with mozzarella  
served with your choice of pasta 21*

### Veal Marsala

*veal scallopine sautéed with mushrooms in a marsala wine sauce,  
served with garlic mashed potatoes and vegetable of the day 21*

## Pasta

### Lobster Ravioli

*Lobster ravioli sautéed with baby shrimp, cherry tomatoes,  
asparagus and portabella mushrooms in a shallot sherry cream sauce 21*

### Gnocchi Olivo

*tender potato dumplings sautéed with Sicilian green olives,  
smoked mozzarella, fresh tomatoes and herbs 16*

### 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 16*

### Pappardelle Bolognese

*ribbon-shaped egg pasta sautéed in a traditional Bolognese sauce  
garnished with shredded parmesan and fresh basil 18*

### Spaghetti and Meatballs

*al dente cooked pasta served with the most amazing all-beef meatballs  
tossed with our house made tomato sauce 15*

### Pasta Avellino

*penne pasta sautéed with chicken, asparagus, prosciutto and  
smoked mozzarella in a marsala wine sauce 18*

## Beverages - Bevande

### COFFEE AND TEA

Hot Coffee / Tea	2.50
Espresso 100% Arabica	2.50
Double Espresso	3.95
Cappuccino	4.25
Iced Coffee	2.50
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)	8
Zonin, Pinot Grigio, Veneto	6.5
St. Michael-Eppan, Pinot Grigio, Alto Adige	7.5
Sterling Vineyards, Sauvignon Blanc, Napa	7
Chateau Ste Michelle, Sauvignon Blanc, Columbia Valley	8
William Hill, Chardonnay, California	7
Liberty School, Chardonnay, Paso Robles	8
Edna Valley, Chardonnay, San Luis Obispo	9
Beringer, White Zinfandel	6
Penfolds 'Thomas Hyland', Riesling	8
King Estate, Signature Pinot Gris, Willamette Valley	9

## Red Wines *vini rossi*

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

## White Wines *vini bianchi*

### ITALIAN

2009	St. Michael-Eppan, <i>Pinot Grigio, Alto Adige</i>	27
2009	San Quirico, <i>Vernaccia di San Gimignano, Tuscany</i>	28
2010	Pieropan, <i>Soave Classico, Veneto</i>	35
2009	Marco Felluga, <i>Pinot Grigio, Friuli</i>	39
2007	Pojer e Sandri, <i>Chardonnay, Alto Adige</i>	38
2008	Tere Dora di Paolo, <i>Greco di Tufo, Campania</i>	42
2009	Jermann, <i>Chardonnay, Friuli</i>	60

### AMERICAN

2009	Chateau Ste Michelle, <i>Sauvignon Blanc, Columbia Valley</i>	27
2008	Penfolds Thomas Hyland, <i>Riesling</i>	32
2008	Robert Hall, <i>Sauvignon Blanc, Paso Robles</i>	33
2008	Steele, <i>Pinot Blanc, Santa Barbara</i>	32
2009	King Estate, <i>'Signature' Pinot Gris, Willamette Valley</i>	34
2009	William Hill, <i>Chardonnay, California</i>	25
2009	Liberty School, <i>Chardonnay, Paso Robles</i>	28
2008	Flora Spings, <i>Chardonnay, Napa</i>	36
2007	Chateau St. Michelle, <i>'Indian Wells', Chardonnay, Columbia Valley</i>	40
2008	Sonoma Cutrer, <i>Chardonnay, Russian River</i>	45

## Red Wines *vini rossi*

### TUSCANY

2009	La Maia Lina, <i>Chianti</i>	26
2007	Felsina, <i>Chianti Classico</i>	41
2007	Monte Antico, <i>Rosso Toscana</i>	29
2007	Viticcio, <i>Chianti Classico Riserva</i>	49
2004	Rendola, <i>Brunello di Montalcino</i>	60
2005	Ruffino, <i>Chianti Classico Riserva, Ducale Oro</i>	55
2004	Castello Banfi, <i>Brunello di Montalcino</i>	78

### SUPER-TUSCAN BLENDS

2008	Villa Pillo, <i>Borgoforte</i>	26
2007	Capezzana, <i>Barco Reale di Carmignano</i>	37
2008	Rocca di Montemassi, <i>Sassabruna</i>	44
2008	Gaja, <i>Ca'marcanda Promis</i>	60
2003	Antinori, <i>Tignanello</i>	95

### PIEMONTE

2007	Boroli, <i>'Madonna di Como', Dolcetto d'Alba</i>	28
2006	Coppo, <i>'Camp du Rouss', Barbera d'Asti</i>	39
2005	Poggio le Coste, <i>Barolo</i>	52
2006	Stefano Farina, <i>Barolo</i>	63
2005	Ceretto, <i>'Zonchera', Barolo</i>	70
2003	Seghesio, <i>'La Villa', Barolo</i>	72

### OTHER ITALIAN REDS

2009	Vini Nobilis, <i>Aglianico Sannio, Campania (made by Domenico's uncle Armando)</i>	38
2006	Allegrini, <i>'Palazzo della Torre', Valpolicella, Veneto</i>	43
2008	Valle Realle, <i>'Vigne Nuove', Montepulciano d'Abruzzo</i>	30

### PINOT NOIR

2009	Aquinas, <i>Napa Valley</i>	30
2009	Michael Pozzan, <i>'Annabella', Carneros</i>	36
2009	Wild Horse, <i>Central Coast</i>	47
2009	Patz & Hall, <i>Sonoma Coast</i>	58

### ZINFANDEL

2009	Artezin, <i>Mendocino</i>	27
2009	Seghesio, <i>Sonoma</i>	38
2007	Ridge, <i>'Three Valley', Santa Cruz</i>	45

### PETITE SYRAH / SYRAH / SHIRAZ

2008	Huntington, <i>Petite Syrah, Sonoma</i>	28
2008	Peter Lehmann, <i>Shiraz, Barossa Valley</i>	27
2007	David Bruce, <i>Syrah, Central Coast</i>	41
2007	L'Ecole No. 41, <i>Syrah, Columbia Valley</i>	45

### MERLOT

2007	Columbia Crest, <i>Grand Estate, Washington</i>	28
2008	Sterling Vineyards, <i>Napa</i>	33
2006	Sebastiani, <i>Sonoma</i>	36
2006	Barnard Griffin, <i>Columbia Valley</i>	45
2008	Duckhorn, <i>Napa</i>	69

### MALBEC

2007	Catena, <i>Mendoza, Argentina</i>	32
2008	Kaiken, <i>'Ultra', Mendoza</i>	40

### CABERNET SAUVIGNON

2009	McManis, <i>California</i>	28
2009	Lyeth, <i>Sonoma</i>	33
2007	Beaulieu Vineyard, <i>Napa</i>	35
2007	L'Ecole No. 41, <i>Columbia Valley</i>	47
2008	Buehler, <i>'Estate Bottled', Napa</i>	55
2006	Jordan, <i>Alexander Valley</i>	72

### BLENDS

2008	Robert Craig, <i>'Affinity', Napa</i>	62
2005	Dom. de la Charbonniere, <i>'Mourre des Perdrix' Chateauneuf-du-Pape, Rhone</i>	55

## 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', 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

## Champagne & Sparkling Wines

NV	La Marca, <i>Prosecco, Veneto</i>	32
NV	Roederer Estate, <i>Brut, Anderson Valley</i>	45
NV	Veuve Clicquot, <i>'Yellow Label', Brut Champagne</i>	full 72 half 38