

Arturo's Ristorante

brick oven pizza ~ bar ~ functions ~ catering

Starters - Antipasti

Fried Calamari

with hot cherry peppers served with our own tomato sauce and lemon aioli 10.00

Mussels

steamed in white wine with garlic, lemon & chili flakes 10.00

Bruschetta

fresh chopped tomatoes marinated in fresh garlic, olive oil, and fresh basil, topped with fresh goat cheese and served over grilled ciabatta 7.00

Jumbo Shrimp Cocktail

poached shrimp served with our own cocktail sauce 2.75/ea

Our Signature Soup

made fresh daily with our own original recipes Cup 3.95 Bowl 5.50

Baked Italian Meatballs

savory all-beef meatballs served with our signature marinara sauce 7.00

Maryland Crab Cakes

made with jumbo lump crab served with smoked chili remoulade sauce 10.00

Insalata Caprese

sliced house made fresh mozzarella and fresh tomatoes, seasoned and drizzled with extra virgin olive oil and balsamic glaze, garnished with fresh basil. 9.00

Salad - Insalate

Add a cup of soup for only 1.99 Add grilled chicken to any salad 2.00

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

Garden Salad

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

Albacore Tuna Salad

the garden salad topped with albacore tuna salad 7.50

Greek Salad

the garden salad with greek dressing, topped with oregano and imported feta 7.25

Mista

cherry tomatoes, cucumbers, carrots, kalamata olives, red onions, candied walnuts, crumbled bleu cheese, balsamic vinaigrette, over mixed greens 7.00

Cobb Salad

grilled chicken, avocado, bacon, bleu cheese, sliced egg, tomato and bleu cheese dressing, over romaine hearts 8.50

Nutty Chicken Salad

the garden salad topped with our house made chicken salad, candied walnuts and lemon dressing 7.95

Grilled Salmon Salad

the mista salad with grilled salmon topped with salsa fresca 9.95

Grilled Rare Tuna Salad

the mista salad topped with seared sushi-grade tuna, spicy thai peanut dressing 9.50

Marinated Steak Tip Salad

the garden salad topped with tender and juicy steak 10.25

Chicken Caesar Salad

grilled chicken, parmesan, house made croutons, caesar dressing over crisp romaine hearts 8.50

Signature Sandwiches - Panini

Served with a side of chips, fries or pasta salad. Add a cup of soup for only 1.99

Bread Choices: Whole grain, Ciabatta, Plain wrap, Baguette, Rustic ciabatta roll

Mediterranean Wrap

mixed greens, tomato, onion, cucumber, red peppers, kalamata olives and feta tossed with balsamic dressing 7.00 add chicken for 2.00

Chicken Parmesan

baked chicken cutlet topped with mozzarella cheese and tomato sauce on a baguette 8.50

Meatball Parmesan

all-beef meatballs baked with provolone cheese and topped with tomato sauce on a baguette 8.00

Eggplant Parmesan

breaded eggplant baked with mozzarella cheese and topped with our own marinara sauce on a baguette 8.50

Caprese

imported prosciutto, house made fresh mozzarella, plum tomato, fresh basil and olive oil on a baguette 8.50

Chicken Caesar Wrap

crisp romaine, croutons, shredded parmesan, caesar dressing and grilled chicken 7.75

Classic Italian

genoa salami, capicola, imported mortadella, provolone, lettuce, tomato, onion, banana peppers and olive oil on a baguette 8.50

Cobb Club Wrap

grilled chicken, avocado, bacon, bleu cheese, plum tomatoes, romaine and balsamic dressing 8.50

Pressed Panini

Fresh Mozzarella

roasted peppers, house made fresh mozzarella, tomatoes, arugula, balsamic, basil pine-nut pesto on ciabatta 8.00

Albacore Tuna & Cheddar

red peppers, mayo, plum tomatoes, cilantro, grilled zucchini, mixed greens on whole grain 7.75

Smoked Turkey & Avocado

cheddar, tomato, grilled zucchini and chipotle aioli on whole grain 8.50

The Paesano

grilled chicken and house made fresh mozzarella, roasted garlic aioli, roasted peppers and arugula on a rustic roll 9.00

Steak Sandwich

juicy steak tips, grilled shiitake mushrooms, boursin cheese, caramelized onions and wild rocket arugula on a rustic roll 9.95

Chicken Salad Club

bacon, lettuce, tomatoes and chipotle aioli on whole grain 7.75

Portobella

roasted portobello mushroom filled with oven roasted vegetables, house made fresh mozzarella and balsamic dressing served on a rustic roll 8.25

Buffalo Chicken

spicy hot chicken breast, bleu cheese dressing, romaine, plum tomatoes and shaved red onions on a rustic roll 8.50

Ham and Cheddar

rosemary ham, honey dijon dressing, tomato and wild rocket arugula on grilled ciabatta 8.00

Lunch Entrées

Add a cup of soup or side salad to any entrée for just \$1.99

Eggplant Parmesan

breaded eggplant baked with marinara sauce and topped with mozzarella served with your choice of linguine, spaghetti or penne 8.99

Chicken Parmesan

breaded chicken breast baked with marinara sauce and topped with mozzarella and served with your choice of linguine, spaghetti or penne 9.25

Chicken, Broccoli and Penne

sautéed in a garlic and white wine sauce topped with parmesan cheese 9.25

Pasta della Casa

penne pasta sautéed with roasted vegetables in garlic and white wine, drizzled with basil pine-nut pesto 8.25

Grilled Salmon

topped with salsa fresca and served with vegetable of the day 10.50

Spaghetti with Meatballs

served with our savory all-beef meatballs in tomato sauce 8.50

Marinated Steak Tips

tender and juicy steak tips, grilled to perfection and served with a choice of thin cut fries or vegetable of the day 9.95

Pasta Avellino

penne pasta sautéed with chicken, asparagus, prosciutto and smoked mozzarella in a marsala wine sauce 10.25

Brick Oven Pizza - Pizze

Gluten-free pizza is available. We will gladly prepare a pizza of any combination, simply ask your server.

all pizzas are 12"

Margherita

house made fresh mozzarella and tomato sauce topped with just the right touch of extra virgin olive oil and fresh basil 10.99

Chicken and Broccoli

a thin layer of fresh garlic, grilled chicken, fresh broccoli, mozzarella cheese 11.99

Veggie Delight

Domenico's favorite pizza! A glorious combination of fresh broccoli, breaded eggplant, spinach, mushrooms, roasted red peppers, caramelized onions and tomato sauce topped with mozzarella 11.99

White Roman

a thin layer of fresh garlic and olive oil, gorgonzola, goat cheese, mozzarella, parmesan, asiago, capers, red onion, and diced tomato topped with fresh basil 11.99

Pizza Arugula

fresh arugula topped with extra virgin olive oil, balsamic vinaigrette, juicy chopped tomatoes, kalamata olives, red onions and fresh asiago cheese on a grilled flatbread 11.99

Toscana

grilled pizza topped with sun dried tomato pesto, marinated artichoke hearts, caramelized onions, goat cheese and imported prosciutto 12.00

Zazzá

thin layer of fresh garlic, olive oil, fresh plum tomato, mozzarella, topped with fresh basil 10.99

Banana Pepper

tomato sauce, mozzarella, spicy banana pepper rings, italian sausage, dollops of ricotta and scallions 11.99

Beverages - Bevande

COFFEE AND TEA

Hot Coffee / Tea	2.50
Espresso 100% Arabica	2.50
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 DRINK

Coca-Cola, Sprite, Diet Coke, Gingerale	2.25
Lemonade, Nestea Raspberry Iced Tea, Cranberry Juice	2.25
IBC ROOTBEER in the bottle	2.25

Wines by the glass

please ask your server to view our full wine selection.

White Wines vini bianchi

La Marca, Prosecco Brut (SPARKLING WINE)	8
Zonin, Pinot Grigio, VENETO	6
St. Michael-Eppan, Pinot Grigio, ALTO ADIGE	7.50
Sterling Vineyards, Sauvignon Blanc, NAPA	7
William Hill, Chardonnay, CALIFORNIA	7
Liberty School, Chardonnay, PASO ROBLES	8
Beringer, White Zinfandel	6
Penfolds, Riesling, THOMAS HYLAND	8

Red Wines vini rossi

La Maia Lina, Chianti, TUSCANY	8
Villa Pillo, Borgoforte (Super Tuscan blend), TUSCANY	8
Aquinas, Pinot Noir, NAPA VALLEY	8
Catena, Malbec, MENDOZA, ARGENTINA	9
Huntington, Petite Syrah, SONOMA	8
Peter Lehmann, Shiraz, BAROSSA VALLEY	8
Artezin, Zinfandel, MENDOCINO	8
Columbia Crest, Horse Heaven Hills Merlot, COLUMBIA VALLEY	8
McManis, Cabernet Sauvignon, CALIFORNIA	8

Beer - Birra

ON TAP selection may vary upon season

Berkshire Brewing IPA	5.50
Samuel Adams Boston Lager	5.50
Peroni	5.50
Wachusett Country Ale	5.50
Samuel Adams (Seasonal)	5.50
Dom's (Seasonal Favorite)	5.50

IN THE BOTTLE

Guinness (In the Can)	5
Miller Lite	3.95
Corona	4.50
Budweiser	3.95
Bud Light	3.95
Michelob Ultra	3.95
Sam Adams Light	4.50

Heineken	4.50
Harpoon IPA	4.50
St. Pauli Girl (non-alcoholic)	3.95
Amstel Light	4.50
Blue Moon	4.50

Before placing your orders, Please inform your server if a person in your party has a food allergy. Per order of the BOH 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.

Arturo's gift cards are available • All major credit cards accepted