

HOMEMADE PASTA

whole wheat +\$1, gluten free +\$2. | BY THE POUND - durum pasta \$8.5/lb, egg & special pasta \$9.5/lb

Ricotta cavatelli with broccoli rabe and pork sausage in garlic and olive oil sauce - \$21.90

Malloreddos with sausage, tomato sauce and saffron - \$16.90

Alisanzas with pancetta, egg yolk and pecorino Romano - \$18.90

Casarecce in vodka sauce - \$16.90 (add shrimp +\$6)

Gnocchi with mushrooms and pancetta in cream sauce - \$18.90

Fettuccine with beef and veal ragú and pecorino Romano - \$18.90

Spaghetti with pecorino Romano and fresh black pepper - \$18.90

Conchiglie with veal and beef meatballs and tomato sauce - \$19.90

Busa with clams, mussels, calamari and shrimp in spicy light tomato sauce - \$22.90

Whole wheat malloreddos with mixed vegetables and green peas in garlic and olive oil sauce - \$18.90

Fregola with mushrooms, shrimp and salmon in spicy garlic and olive oil sauce - \$22.90

DURUM WHEAT PASTA



malloreddos



casarecce



conchiglie



fregola

EGG PASTA



spaghetti



fettuccine



alisanzas



busa

SPECIAL PASTA



ricotta cavatelli



whole wheat malloreddos

MAIN COURSES

Salmon filet with sauteed kale and mashed potatoes - \$25.90

Pork tenderloin braised in *Cannonau* wine reduction with mushrooms and soft polenta - \$31.90

Calves liver in *Vermentino* wine sauce with sauteed white onions and fried polenta - \$22.90

Branzino filet with sauteed broccoli rabe and mashed potatoes - \$24.90

Chicken cutlet grilled with mashed potatoes and arugula and cherry tomato salad - \$18.90
- *milanese* +\$7
- *parmigiana* with pasta +\$9

Skirt steak with sauteed spinach, mushrooms and fries - \$36.90

APPETIZERS

Fritto misto lightly fried calamari and zucchini - \$16.90

Mussels in a spicy fresh tomato sauce - \$15.90

Polpette veal and beef meatballs in a sauce of your choice (white wine or tomato sauce) - \$12.90

Seafood stew with clams, mussels, calamari and shrimp in light tomato broth (spicy) - \$19.90

Caprese fresh mozzarella, tomato slices, basil and oregano with balsamic dressing - \$16.90

Minestrone mixed vegetable soup with Sardinian fregola - \$11.90

Tagliere assortment of cured meats and cheeses served with Sardinian flat bread - \$27.90

Calamari braised in spicy tomato sauce with green peas - \$16.90

SALADS

chicken +\$8 | shrimp +\$10 | salmon +\$12
calamari +\$12 - MAKE IT LARGER +\$6

Campo mixed greens, carrots, cherry tomatoes, celery, balsamic dressing - \$11.90

Mediterranean mixed greens, olives, cucumbers, red onions, cherry tomatoes, chickpeas, gorgonzola, olive oil dressing - \$13.90

Wild arugula cucumbers, chickpeas, carrots, cherry tomatoes, lemon dressing - \$12.90

Kale raisins, sliced almonds, cherry tomatoes, lemon dressing - \$13.90

Brussels sprouts olives, gorgonzola cheese, toasted almonds, olive oil dressing - \$14.90

wilted kale \$9.50
french fries \$7.50
fried polenta \$8.50
broccoli rabe \$10.50
pane guttiou \$7.50

sauteed spinach \$8.50
mashed potatoes \$8.50
mixed vegetables \$11
string beans \$9.50
pane carasau \$4.50

\$21 LUNCH

APPETIZER

first choice

CAMPO SALAD

CAPRESE

CALAMARI

MINISTRONE

FRITTO MISTO

MUSSELS

MEDITERRANEAN SALAD

MAIN COURSE

second choice

MALLOREDDOS

CASARECCE

GNOCCHI

SPAGHETTI

MALLOREDDOS

WHOLE WHEAT

ALISANZAS

CHICKEN

12:30 to 5 pm daily

DESSERTS & COFFEE

Sebada fried pastry dough filled with pecorino cheese and lemon, topped with honey and powdered sugar - \$11.50

Tiramisú espresso and mascarpone - \$10.50

Crostata di Mele Italian apple pie - \$10.50

Affogato al Caffé vanilla ice cream with a shot of espresso - \$9.50

Tortino al Cioccolato chocolate layer cake with chocolate cream - \$11.50

Torta Monterosa ricotta cheese and mascarpone layer cake with strawberry topping - \$11.50

Crostata ai Frutti di Bosco cream filled fruit tart, topped with sponge cake and berries - \$11.50

AMERICANO \$3.25

ESPRESSO \$3.25

MACCHIATO \$3.50

CORRETTO \$8.50

DECAFFEINATO \$4.25

CAPPUCCINO \$3.75

LATTE \$3.75

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