

ANTIPASTI

HOMEMADE FRIED MOZZARELLA - 5.59

ANTIPASTO

An array of imported meats, cheeses & other delicacies served over mixed greens - 9.99

➔ FRIED CALAMARI ◀

Served with marinara sauce - 9.99

CLAMS CASINO - 7.99

GARLIC BREAD - 3.59

With Mozzarella - 4.59

➔ MUSSELS POSILLIPO ◀

New Zealand & P.E.I. mussels simmered with roasted garlic, caramelized onions & pomodoro pilate - 8.99

BRUSCHETTA

With roasted peppers - 6.99

MINESTRA

➔ ESCAROLE ◀ E FAGIOLI

Bowl - 5.79 Cup - 3.59

SOUP OF THE DAY

Bowl - 3.99 Cup - 2.99

➔ PASTA ◀ E FAGIOLI

Bowl - 5.79 Cup - 3.59

INSALATA

CHILLED SEAFOOD SALAD

Chilled shrimp, sea scallops, scungilli & calamari drizzled with a balsamic lemon vinaigrette - 11.99

CALAMARI OR SCUNGILLI SALAD - 8.99

Combination - 9.99

INSALATA NAPOLETANA

Ripened tomatoes, imported provolone, pepperoncini, olives, roasted peppers & onions. Tossed with mixed greens, drizzled with a balsamic vinaigrette - 6.99

With Gorgonzola - 7.99

PASTA

Pasta entrées served with soup of the day or a house salad.

LINGUINE, SPAGHETTI, PENNE OR CAPPELLINI

Meatballs, Sausage or Aglio e Olio - 11.99
Bolognese Sauce - 13.99 Vodka Cream - 13.99

➔ GNOCCHI ◀

Freshly made potato dumplings in a pomodoro sauce tossed with mozzarella - 13.99

VEGETABLE RAVIOLI

Jumbo ravioli pillows filled with minced vegetables. Topped with a vodka cream sauce - 13.99

FETTUCCINE OR RIGATONI

Alfredo Cream Sauce - 13.99
Carbonara Cream Sauce
With peas & pancetta - 13.99
Matrigiana Sauce
With Italian plum tomatoes,
a hint of onions & pancetta - 13.99
Vodka Cream Sauce - 13.99

CAVATELLI

Tossed with roasted garlic, broccoli & pan seared mushrooms - 13.99

➔ HIGHLY RECOMMENDED ◀

AL FORNO

⇒ BAKED LASAGNA ⇐ - 13.99

PASTA COMBINATION

Baked Lasagna, Manicotti & Stuffed Shells - 13.99

⇒ EGGPLANT PARMIGIANA ⇐

Homemade battered eggplant baked with pomodoro sauce & mozzarella. Served with penne pasta - 14.99

RAVIOLI

Baked Meat or Cheese filled ravioli pillows topped with mozzarella & parmigiano cheeses - 13.99 Combination - 14.99

BAKED PENNE

Penne pasta baked with ricotta cheese, mozzarella & parmigiano cheeses - 13.99

BAKED ITALIAN COMBINATION

Baked Lasagna, Eggplant Parmigiana & Veal Parmigiana - 14.99

BISTECCA

CARNE CAMPAGNOLA

Pan seared beef medallions tossed with sautéed bell peppers, roasted garlic, caramelized onions & potatoes - 18.99

GRILLED RANCH STEAK

Tender shoulder teres major cut finished with an array of mushrooms, roasted garlic & onions simmered in a brown sauce. Accompanied by roasted potatoes & vegetables - 19.99

⇒ CARNE ⇐ PIZZAIOLA

Pan seared Ranch Steak simmered in a pomodoro sauce with roasted garlic, capers & olives. Served with vegetable & pasta - 19.99

POLLO & VITELLO

Chicken & Veal Entrées are served with penne pasta.

⇒ ARMELLINO ⇐

Pan seared chicken tenderloins sautéed with roasted garlic, artichokes, red peppers & mushrooms - 18.99

SORRENTINO

Layered with eggplant, prosciutto di Parma & mozzarella. Served with broccoli. With Chicken - 19.99 With Veal Scallopine - 20.99

PARMIGIANA

Breaded & finished with a pomodoro sauce. Baked with mozzarella & parmigiano cheeses. With Chicken - 17.99 With Veal Cutlet - 18.99

MARSALA

Sautéed with bits of prosciutto & pan seared mushrooms. Finished in a marsala wine sauce. With Chicken - 18.99 With Veal Scallopine - 19.99

SALTIMBOCCA

Layered with prosciutto di Parma & mozzarella, served with spinach. With Chicken - 18.99 With Veal Scallopine - 19.99

FLORENTINE

Egg washed, sautéed with imported sherry wine, lemon & spinach. With Chicken - 18.99 With Veal Scallopine - 19.99

MILANESE

Breaded & topped with a pomodoro sauce, fresh lemon or a lemon wine sauce. Served with broccoli. With Chicken - 17.99 With Veal Cutlet - 18.99

⇒ VELLUTATO ⇐

Chicken tenderloins simmered in a vodka cream sauce with mushrooms & rigatoni pasta - 17.99

PICCATA

Sautéed with capers, roasted garlic lemon sauce. With Chicken - 18.99 With Veal Scallopine - 19.99

Entrées are served with soup of the day or a house salad.

⇒ HIGHLY RECOMMENDED ⇐

FRUTTA DI MARE

Seafood entrées are served with soup of the day or a house salad.

ZUPPA DI CLAMS

Atlantic littlenecks simmered in an Oreganata, Marinara or Fra Diavolo sauce.
Served atop a bed of linguine - 18.99

SOLE OR SHRIMP FLORENTINE

Egg washed Canadian Grey sole fillets or Ocean White Shrimp sautéed with lemon & spinach in a sherry wine sauce.
Served with penne pasta - 19.99

ZUPPA DI PESCE

Ocean white shrimp, New Zealand mussels, calamari, Prince Edward Island mussels, littleneck clams & scungilli placed upon a bed of linguine. Simmered in an Oreganata, Marinara or Fra Diavolo sauce.
For One - 22.99 For Two - 42.99

CALAMARI OR SCUNGILLI

Simmered in an Oreganata, Marinara or Fra Diavolo sauce. Placed atop a bed of linguine - 19.99
Combination - 20.99

⇒ SEAFOOD PRIMAVERA ⇐

Tender sea scallops, ocean white baby shrimp, broccoli florets & pan seared mushrooms simmered in a light pink cream sauce.
Tossed with capellini pasta - 19.99

SHRIMP & CLAMS

Atlantic littleneck clams & ocean white shrimp simmered in an Oreganata, Marinara or Fra Diavolo sauce.
Served atop a bed of linguine - 19.99

**PLEASE VIEW OUR DAILY CHEF SPECIALS
FOR THE MANY SAVORY ENTRÉES FEATURED DAILY.**

Chef Giovanni welcomes any special entrée requests or dietary requests.

SIDE OFFERINGS

**MEATBALLS OR
SWEET SAUSAGE** - 3.99

OVEN ROASTED POTATOES - 3.99

JULIENNE VEGETABLE - 3.99

BROCCOLI OR SPINACH
Steamed - 3.99 Aglio e Olio - 3.99

AQUA MINERALE FRIZZANTE

SAN PELLEGRINO
.25 Liter - 1.99 One Liter - 4.99

**LIVE ENTERTAINMENT FEATURED
THURSDAY - SATURDAY EVENINGS IN OUR PIANO BAR AND LOUNGE.**

Catering & Banquets for all occasions. Visit www.armellinos.com for more information.

5.00 plate charge for sharing any dinner entrée.
An 18% gratuity may be added for parties of eight or more guests.
Please refrain from using cell phones in the dining area.

⇒ HIGHLY RECOMMENDED ⇐

PERSONAL PIZZA

Personal 10" pizza - 8.99

CREATE YOUR OWN PIZZA!

TRADITIONAL TOPPINGS

Meatball, Fresh Mushrooms, Pepperoni, Bacon, Sausage, Olives, Garlic,
Fresh Tomatoes with Basil & Garlic, Onions, Extra Cheese & Fresh Peppers
99¢ per topping

VEGETABLE TOPPINGS

Broccoli & Garlic, Eggplant, Spinach & Garlic
1.59 per topping

SEAFOOD TOPPINGS

Baby Clams with Garlic or Baby Shrimp with Garlic
1.99 per topping

GOURMET PERSONAL PIZZAS

VEGETABLE PIZZA

Eggplant, mushrooms, spinach, broccoli, garlic & fresh tomatoes - 12.99

SEAFOOD PIZZA

Baby clams & shrimp with garlic.
Your choice of Red or White sauce - 12.99

CLAMS CASINO PIZZA

Baby clams, onions, fresh peppers, bacon & garlic.
Your choice of Red or White sauce - 12.99

PIZZA MARGHERITA

Prepared with a pomodoro sauce, fresh mozzarella & basil - 9.99

CALZONES

SMALL CALZONE

Stuffed with ricotta & mozzarella. Choose from our variety
of pizza toppings to create your own masterpiece! - 9.99
Extra Sauce - 1.59

*Armellino's features freshly baked pizza.
Please allow adequate cooking time. Thank You*