

## 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 DELMONICO

Grilled delmonico cut prime rib of beef. Accompanied by roasted potatoes & a vegetable - 19.99

## ⇒ DELMONICO ⇐ PIZZAIOLA

Pan seared delmonico cut prime rib of beef simmered in a pomodoro sauce with roasted garlic, capers & olives. Served with broccoli & penne 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

**JULIENNE VEGETABLE** - 3.99

**OVEN ROASTED POTATOES** - 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](http://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*