

## ANTIPASTI

<b>*Sa Fregula</b> ..... (a traditional Sardinian clam soup) .....	\$11.50
<i>Sardinian cous cous with baby clams in a saffron broth</i>	
<b>Mozzarella Pomodoro</b> .....	\$10.50
<i>buffalo mozzarella, flown in from Italy, with fresh tomatoes and basil</i>	
<b>*Polenta al Nero di Seppia con Calamaretti</b> .....	\$9.50
<i>polenta topped with baby calamari cooked in a black squid sauce</i>	
<b>Calamari Fritti</b> .....	\$12.50
<i>fried calamari with a zesty tomato basil sauce &amp; lemon</i>	
<b>Fungone con Polenta al Gorgonzola Dolce</b> .....	\$9.50
<i>marinated &amp; grilled portobello mushroom with polenta &amp; gorgonzola sauce</i>	
<b>Carpaccio ai Pomodorini Arrosto</b> .....	\$9.50
<i>thin slices of raw beef filet mignon served with arugola, avocado and roasted cherry tomatoes</i>	
<b>Bresaola Succosa</b> .....	\$10.50
<i>imported air-dried cured beef with grilled Belgian endive, arugola and fresh orange sections</i>	
<b>Capesante con Rugola all'Agrodolce</b> .....	\$12.50
<i>sea scallops tossed in a balsamic vinaigrette served on a bed of baby greens</i>	
<b>Marinato di Salmone</b> .....	\$11.50
<i>thinly sliced marinated salmon fillet, served with a tarragon tomatillo sauce</i>	
<b>Carpaccio all'Olio Tartufato e Verdure al Salto</b> .....	\$9.50
<i>thin slices of raw beef filet mignon, with sautéed baby greens and truffle oil</i>	
<b>*Vongole e Cozze alla Vernaccia con Crostone all'Aglio</b> .....	\$10.50
<i>steamed mussels &amp; clams sautéed with a light garlic-tomato broth</i>	
<b>Mozzarella con Funghi Trifolati</b> .....	\$10.50
<i>Buffalo mozzarella, imported from Italy, melted &amp; served with sautéed wild mushrooms</i>	
<b>*Zuppa Gallurese</b> ..... (a traditional Sardinian soup) .....	\$ 6.50
<i>a light, mint flavored broth, topped with a gratin of pecorino cheese</i>	
<b>*Antipasto Misto Sardo</b> .....	\$12.50
<i>An assortment of imported Sardinian cured meats and cheeses with marinated olives and artichokes</i>	

## INSALATE

<b>Marchese</b> .....	\$ 8.50	<b>Bosco</b> .....	\$ 6.00
<i>arugola, wild mushrooms, grana cheese &amp; truffle oil</i>		<i>mixed baby greens &amp; Belgian endive</i>	

**Arcodoro** \$6.50

*a medley of radicchio, arugola, Belgian endive, tomatoes & slivers of parmesan*

**Bruschetta or Focaccia al Rosmarino**  
homemade house breads to accompany your meal  
\$ 6.95

## PASTA & RISOTTO

**Maccarrones de Puntzu** \$16.50

*Arcodoro's handmade semolina dumplings with a ragu of braised baby lamb*

<b>Gnocchetti Sardi al Cinghiale</b> .....	\$14.50	<b>Bomboloni ai Carciofi</b> .....	\$15.00
<i>Sardinian teardrop pasta with wild boar</i>		<i>artichoke filled ravioli in a fresh tomato basil sauce</i>	
<b>Taglierini ai Frutti di Mare</b> .....	\$15.50	<b>Fettuccine Integrali con Vegetali Arrosto</b> ..	\$12.50
<i>with fresh seafood in a tomato basil sauce</i>		<i>whole wheat fettucini with fresh roasted vegetables</i>	
<b>Pappardelle alla Buttera</b> .....	\$13.50	<b>Linguine Verdi con Granchio</b> .....	\$15.50
<i>ribbon pasta with Italian sausage, tomatoes, &amp; spring peas</i>		<i>Spinach linguini with crabmeat in a rosy tomato sauce</i>	
<b>Gnocchi di Patate al Pesto</b> .....	\$12.50	<b>Gulurgiones de Casu Canne al Vento</b> ..	\$14.50
<i>handmade potato gnocchi with a sauce of fresh basil pesto and cream</i>		<i>half moon pasta stuffed with mild imported cheeses with veal and tomato sauce</i>	
<b>Pappardelle Suprema e Pomodoro</b> ..	\$14.50	<b>Farfalle ai 4 Formaggi</b> .....	\$13.50
<i>ribbon pasta with a grilled and marinated breast of chicken in a tomato sauce</i>		<i>bowtie pasta with gorgonzola, fontina, mozzarella, and parmesan cheeses</i>	
<b>Risotto al Nero con Gamberi alla Griglia</b> ..	\$18.50	<b>Risotto agli Asparagi</b> .....	\$16.50
<i>squid ink risotto with grilled prawns</i>		<i>arborium rice with asparagus tips &amp; parmigiano reggiano</i>	

**Linguini Su Barchile** \$17.50

*linguini pasta sautéed with fresh clams, skinless tomatoes & garlic, drizzled with Sardinian bottarga*

## CARNE & PESCE

<b>Scaloppina Arcodoro</b> .....	\$18.50
<i>veal medallions sautéed with a reduction of Monica di Sardegna and oysters</i>	
<b>Capesante e Gamberoni alla Griglia</b> .....	\$24.50
<i>grilled jumbo scallops &amp; shrimp in a saffron-basil sauce garnished with fried leeks</i>	
<b>Costolette d'Agnello al Vino Cotto</b> .....	\$26.50
<i>broiled chops of lamb simmered in aged balsamic caramelle sauce, with Sardinian music bread</i>	
<b>Pollo ai Ferri al Limone</b> .....	\$16.50
<i>grilled breast of chicken, marinated in lemon and accompanied by countryside polenta</i>	
<b>Salmone in Crema di Carciofi</b> .....	\$21.50
<i>poached salmon served over a bed of pureed fresh artichokes</i>	
<b>*Stinco di Vitella Logudorese</b> .....	\$29.50
<i>split veal shank braised in a Cannonau wine reduction, served with risotto milanese</i>	
<b>Scaloppina ai Funghi di Bosco</b> .....	\$19.50
<i>medallions of veal with a medley of wild mushrooms &amp; fresh rosemary</i>	
<b>*Aragosta alla Bottarga</b> .....	\$28.50
<i>broiled lobster tail served with raviolone vegetale in a brandy sauce and Sardinian caviar</i>	

**\*Costata d'Oro** \$31.50

*Arcodoro offers an aged prime ribeye steak with a unique garlic marinade, grilled in our woodburning oven, served with homemade mashed potatoes and arugola salad*

~ A taste of Sardinia ~

# DAL FORNO A LEGNA

specialties from our woodburning oven

## PIZZE

From Arcodoro's woodburning oven

- Vegetale** ..... \$ 11.00  
*roasted seasonal vegetables, fresh tomatoes and goat cheese*
- Boscaiola** ..... \$ 12.50  
*homemade Italian sausage, mushrooms, roasted red bell peppers, tomato sauce & mozzarella*
- Margherita** ..... \$ 12.50  
*buffalo mozzarella, flown in from Italy, with tomatoes and fresh basil*
- Contadina** ..... \$ 12.50  
*grilled chicken, red onions, smoked mozzarella and sundried tomatoes*
- Mare & Monti** ..... \$ 13.00  
*marinated shrimp, mushrooms, artichoke hearts with mozzarella, tomatoes and basil*
- Napoletana** ..... \$ 11.50  
*capers, anchovies and tomato sauce*
- Genovese** ..... \$ 11.00  
*eggplant, basil pesto and arugola with goat cheese*

### Pollo Arrosto \$ 12.50

*half chicken roasted in our woodburning oven with aromatic herbs*

### \*Costata d'Oro \$ 31.50

*Arcodoro offers a uniquely aged prime ribeye steak, marinated with garlic and Mediterranean herbs cooked to perfection in the woodburning oven*



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Dinner Menu