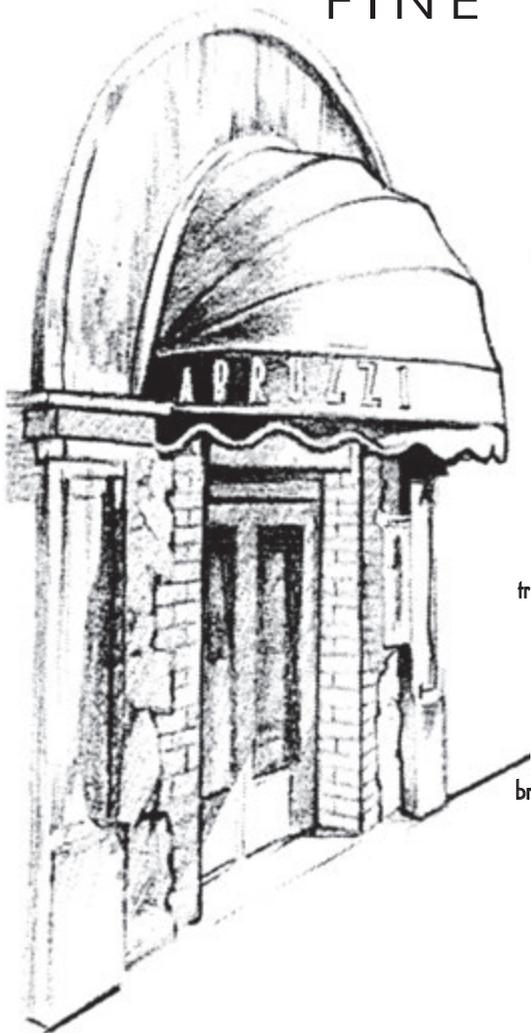


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FINE ITALIAN DINING



DESSERTS · FULL BAR
WINES BY THE GLASS

On the Plaza
in Jacoby's Storehouse
791 8th Street, Arcata
826-2345

Banquet Facilities & Catering
826-2377
www.abruzzicatering.com

Antipasti

- ravioli** homemade three cheese ravioli with your choice of marinara or meat sauce
- scallops with limoncello** pan seared sea scallops, finished in a caramelized garlic and caravella limoncello butter garnished with organic micro greens
- dungeness crab cakes** spicy crab cakes on basil and chili aioli with organic micro greens
- prawns diavolo** prawns sautéed with garlic, chili flakes and creamy marinara served with crostini
- sweet pea agnolotti** fresh pasta filled with sweet pea purée and mascarpone finished with a white truffle parmesan cream with shaved truffles

Insalate e Zuppe

- house salad** Little River Farm's spring mix, tomatoes, parmesan and romano tossed with Abruzzi House Dressing or balsamic vinaigrette
- mista** mixed greens tossed in raspberry vinaigrette with candied pecans & gorgonzola crumbles
- caesar salad** hearts of romaine tossed in house-made caesar dressing with parmigiano-reggiano served with anchovy crostini
- truffled salad** spinach, juice of lime, cracked black pepper and goat cheese tossed in white truffle oil
- beef & goat cheese salad** roasted beets layered with herbed goat cheese served with baby greens tossed in honey-thyme vinaigrette
- house soup** creamy tomato basil **soup of the day** chef's daily creation

Entrate

- breast of duck** crispy pan-roasted duck breast cooked medium, then sliced and topped with a sherry thyme dried fig pan sauce, served with herbed polenta and seasonal greens
- ahi** seared rare ahi loin over sautéed artichoke hearts, sweet onions, tomatoes, fresh basil, garlic and kalamata olives in a white wine broth with capellini
- sausage & mozzarella** spicy molinari sausage, mozzarella, baby spinach & roasted garlic in a light demi-glace with fettuccine
- spinach salad with scallops** pan-seared sea scallops over sourdough, warm spinach, tomatoes caramelized onions and applewood-smoked bacon with balsamic vinaigrette
- chicken frascati** pan-fried chicken breast, sautéed mushrooms, pancetta, sweet onions, artichoke hearts, garlic, oil cured olives and rosemary with frascati butter over capellini
- carbonara** crispy pancetta, mushrooms, garlic, white wine, cream and asiago tossed with fettuccine
- filet mignon** 8 oz. filet mignon pan-seared to order served with garlic mashed potatoes, bacon braised greens & sweet red onion cabernet-mushroom demi-glace
- four-cheese fettuccine alfredo** alfredo house-made fettuccine tossed with minced garlic, parmesan, asiago, gorgonzola, mozzarella cheeses and cream
- lasagna al forno** **linguine pescara** **pasta primavera**

Our pasta is made by hand daily & consists primarily of flour & eggs.

We also use locally-grown, organic produce whenever possible & would like to acknowledge Green Fire Farm (Hoopa, CA) & Little River Farm (Bayside, CA) for making such bounty available.