



1051 County Line Rd.
Huntingdon Valley, PA.
19006. Serving lunch and
dinner daily.

Dinner Menu

Antipasti

Calamari Griglia - Calamari grilled to perfection served over baby arugula w/ black olives, capers, fresh chopped tomatoes. Dressed w/ fresh lemon juice and extra virgin olive oil \$13.00

Amalfitana - Hot and sweet peppers sautéed in a white wine sauce w/ jumbo lump crab meat \$14.00

Broccoli di Rape Con Sausage Bitter broccoli sautéed w/ sweet veal sausage, and hot pepper flakes in olive oil and garlic \$10.00

Insalata di Mare - mussels, clams, calamari, scallops, and shrimp steamed, and served at room temp, and dressed w/ fresh lemon juice and olive oil \$10.00

Pepperoni Arrostiti - Roasted red peppers in olive oil and garlic served w/ provolone cheese and anchovies \$9.00

Gamberi e Cannellini - Grilled shrimp sautéed w/ asparagus spears and cannellini beans, in olive oil and lemon juice \$12.00

Buffala e Funghi - Fresh warm buffalo mozzarella cheese, served w/ warm Portobello mushrooms, and fresh chopped tomatoes, dressed w/ balsamic vinegar \$10.00

Cozze e Vongole - Steamed mussels and clams in either a white wine or spicy tomato broth \$12.00

Insalata

Rucola - Arugula salad w/ pine nuts, hearts of palm, and warm goat cheese, dressed w/ balsamic vinaigrette \$10.00

Mista - Mixed green salad w/ fresh onion, and fresh chopped tomatoes, dressed w/ balsamic vinaigrette \$8.00

Caprese - Fresh sliced tomato, fresh mozz, and fresh basil, dressed w/ extra virgin olive oil, and balsamic vinegar \$10.00

Gorgonzola - Mixed green salad w/ fresh pears, walnuts, and Gorgonzola cheese, dressed w/ balsamic vinaigrette \$10.00

Parmigiano - Belgian endive, radicchio, and arugula lettuce, tossed w/ sun dried tomatoes and red wine vinegar dressing, topped w/ shaved parmeggiano cheese \$10.00

Caesare - Romaine lettuce dressed w/ home made Caesar dressing, and topped w/ grated parmeggiano \$8.00

Zuppa

Soup of the Day
\$5.00

Contorni

Spinaci - Sautéed in olive oil and garlic \$6.00

Broccoli di Rape - Sautéed in olive oil and garlic w/ hot pepper flakes \$6.00

Pizza Dal Forno a Legna

Pizza Margherita - Traditional pizza w/ homemade tomato sauce, fresh Claudio's mozz, and fresh basil \$12.00

Focaccia Arugula - Thin crust focaccia topped w/ shaved parmigiano, fresh chopped tomatoes, and freshly chopped arugula \$13.00

Focaccia Scarmorza - Thin crust focaccia topped w/ sweet veal sausage, smoked mozz and grilled radicchio \$12.00

Focaccia Paesana - Thin crust focaccia topped with fresh mozz, sliced tomato and Parma prosciutto \$14.00

Pasta

Spaghetti Pomodoro - spaghetti pasta prepared in our homemade tomato sauce \$10.00

Gnocchi Terra - Potato Gnocchi served in a spicy tomato sauce, w/ porcini mushrooms \$14.00

Linguine Pescatore - linguine pasta w/ mussels, clams, and calamari in either a white wine or spicy tomato sauce \$18.00

Penne Gabriella - Penne pasta in a brandy tomato cream sauce, w/ sundried tomatoes, shrimp and scallops \$18.00

Spaghetti Grano Fresco - Whole wheat spaghetti pasta served w/ asparagus spears, fresh chopped tomatoes, white mushrooms, and green zucchini in olive oil and garlic \$12.00

Penne Arugula - Penne pasta w/ fresh arugula, fresh chopped tomatoes, and jumbo lump crabmeat in a white wine, oil and garlic sauce \$18.00

Penne Bella Diana - Penne pasta in a vodka tomato cream sauce w/ shallot and jumbo lump crabmeat \$18.00

Rigatoni Bolognese - Rigatoni pasta in a traditional meat sauce \$12.00

Bevande

Coke, Diet Coke, Sprite,
Unsweetened Iced Tea
\$2.50

Aqua Panna - \$5.00

Aqua Pellegrino - \$5.00

Caffe

Coffee \$2.00

Espresso \$2.50

Cappuccino \$3.00

Hot Tea \$2.00

Dolce

Dessert

\$5.50

Special Dessert

\$6.50

Entrees

Pollo Sophia - Chicken breast sautéed in a white wine, oil and garlic sauce w/ Sicilian olives, fresh tomatoes, and white mushrooms \$14.00

Vitello Cristallo - Veal medallions sautéed in a white wine, oil and garlic sauce w/ fresh sage and Parma prosciutto \$17.00

Costolette di Agnello - Lamb chops grilled and cooked to order topped w/ rosemary and olive oil \$23.00

Costoletta di Vitello - 10 oz. veal chop grilled and cooked to order topped w/ sautéed wild mushrooms in a white wine reduction \$24.00

Milanese di Vitello - Pounded and breaded veal chop pan seared and topped with chopped arugula and tomatoes dressed in lemon juice and olive oil \$20.00

Salmone alla Griglia - Grilled salmon topped w/ basil, asparagus and fresh chopped tomatoes, dressed w/ extra virgin olive oil and balsamic vinegar \$19.00

Tonno Livornese - Yellow fin tuna steak pan seared and served topped w/ roasted red peppers, capers, onions, and black olives in a light tomato sauce \$20.00

Langostini - Deep-sea lobsters halved and grilled, dressed w/ fresh lemon juice, extra virgin olive oil, and balsamic vinegar \$26.00

Bronzino - fresh Mediterranean Sea bass grilled and served whole dressed w/ fresh lemon juice, extra virgin olive oil, and balsamic vinegar \$24.00

Sogliola di Dover - Fresh Dover Sole breaded on one side, grilled, and served whole, dressed w/ fresh lemon juice, extra virgin olive oil, and balsamic vinegar \$24.00

Consuming raw or uncooked meats may cause illness.

To Our Customers

At Arugula you can expect expertly prepared food, and unparalleled service. Only the freshest organic produce is used in all of our dishes, our chicken is free range, and the beef and veal are grass fed. Every dish is made to order so your suggestions are welcome. Here you can trust that your satisfaction is our ultimate goal. Our eagerness to please you should only be eclipsed by your eagerness to return. Eat well, Live well!!

Buon Appetito!