

Dinner

ARRIVEDERCI

CUCINA ITALIANA

4pm-close

ANTIPASTI

- Caprese di Buffala** \$11.95
Fresh buffalo mozzarella, fresh tomato with extra virgin olive oil, balsamic reduction and fresh basil
- Shrimp Cocktail** \$9.95
*Shrimp cocktail with house made cocktail sauce**
- Melanzana Sorrentina** \$7.95
Arrivederci Signature
Grilled eggplant baked with mozzarella and tomato sauce
- Artichoke Gratin** \$8.95
Marinated artichokes, ricotta, caramelized onion, Bread crumbs.
- Arrancini** \$8.95
Crispy Sicilian rice ball filled with meat, mozzarella cheese and marinara
- Calamari Fritti** \$9.95
Herb battered with grilled lemon and marinara

ZUPPA E INSALATE

- Campagnola** \$4.95
Organic mixed greens, carrots, cherry tomatoes and balsamic vinaigrette
- Divina Casare** \$5.95
Romaine hearts, house made dressing, parmesan crouton
- Minestrone** cup \$3.95/Bowl \$5.95
- Zuppa del Giorno** cup \$3.95/Bowl \$5.95

PASTA E RISOTTO

Whole wheat & Gluten free pasta available.

- Penne alla Vodka** \$13.95
Penne pasta in a creamy vodka sauce
- Penne alla Norma** \$12.95
Penne pasta with roasted eggplant, and fresh tomatoes
- Spaghetti alla Carbonara** \$14.95
Spaghetti pasta with a creamy white sauce, Italian bacon pancetta, sundried tomatoes and black pepper
- Polpette alla Franco** \$14.95
House made traditional Italian meatballs over spaghetti in marinara sauce
- Risotto ai Frutti di Mare** \$20.95
Italian style risotto with fresh clams, mussels, shrimp, scallops and calamari
- Linguine alla Vongole** \$15.95
Manila clams with Calabrian chile and white wine sauce
- Ravioli Arragosta** \$19.95
House made with lobster, mascarpone, ricotta and saffron cream sauce
- Ravioli Caprese** \$15.95
House made with ricotta, and parmesan gratin and marinara sauce
- Pappardelle Bolognese** \$15.95
Large very broad flat pasta with house made meat sauce
- Lasagna** \$15.95
Fresh daily, with layers of meat, ricotta, mozzarella and marinara

SECONDI (ENTREES)

- Melanzana Arrivederci** \$15.95
Arrivederci Signature
New version of eggplant parmigiana rolled with four cheeses, served with penne in tomato sauce au gratin
- Pollo alla Limone*** \$15.95
Chicken breast scallopini sautéed in a lemon and capers sauce, served with penne
- Pollo Parmigiana** \$15.95
Chicken breast scallopini lightly breaded, topped with marinara sauce and melted mozzarella cheese, served with pasta
- Ciambotta di Pollo e Salsiccia** \$17.95
Arrivederci Signature
Chicken and sausage with roasted bell peppers, mushrooms, onions and marinara sauce served over Penne pasta
- Vitello Marsala** \$21.95
Arrivederci Signature
Prime veal scallopini sautéed in marsala wine sauce and mushrooms served with pasta
- Vitello Parmigiana** \$21.95
Prime veal scallopini lightly breaded, topped with Mozzarella and Marinara sauce with Penne pasta
- Filetto all Pepe Verde*** \$28.95
Grilled beef tenderloin served with green peppercorn sauce over mushroom risotto
- Veal Ossobucco** Mkt Price
Veal Shank with pearl onions, red wine reduction and risotto saffron
- Cioppino dello Chef*** \$21.95
Fresh fish, shrimp scallops, calamari, mussels and clams in a light garlic tomato broth, served over home made linguine
- Salmone alla Puttanesca*** \$20.95
Grilled fresh skuna bay salmon served with Kalamata olives, capers, marinara sauce and grilled vegetables
- Pesce del Giorno*** Mkt Price
Fish of the day, prepared with fresh local ingredients

LOCATIONS

San Diego, El Cajon, Scottsdale,
Fountain Hills, Ahwatukee

Family Owned

OPEN MONDAY – SUNDAY
for lunch and dinner

11am to close

480.816.5895

Executive Chef Jamie Michel

*Dietary restrictions, please inform server.
"Gluten free options available".*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*