

ARRIVEDERCI

CUCINA ITALIANA

Dinner

ANTIPASTI

Caprese di Buffalo

Fresh Fior Di Latte mozzarella, fresh tomato with extra virgin olive oil, balsamic reduction and fresh basil **\$12.95**

Shrimp Cocktail

Shrimp cocktail with house made cocktail sauce* **\$11.95**

Melanzana Sorrentina

Arrivederci Signature

Grilled eggplant baked with mozzarella and tomato sauce **\$8.95**

Artichoke Gratin

Marinated artichokes, ricotta, caramelized onion, bread crumbs. **\$10.95**

Calamari Fritti

Herb battered with grilled lemon and marinara **\$11.95**

ZUPPA E INSALATE

Campagnola

Organic mixed greens, carrots, cherry tomatoes, cucumber and balsamic dressing **\$5.95**

Divina Cesare

Romaine hearts, house made Caesar dressing, parmesan and croutons **\$5.95**

Minestrone Cup **\$3.95/Bowl \$5.95**

PASTA E RISOTTO

Whole wheat & Gluten free pasta available.

Penne alla Vodka

Penne pasta in a creamy vodka sauce **\$16.95**

Spaghetti alla Carbonara

Spaghetti pasta with a creamy white sauce, egg yolk, Italian bacon pancetta, sun dried tomatoes and black pepper **\$18.95**

Polpette alla Franco

House made traditional Italian meatballs over spaghetti in marinara sauce **\$18.95**

Fettucine Primavera

Fettucine pasta with selection of fresh vegetables in olive oil and garlic with a splash of marinara **\$16.95**

Risotto ai Frutti di Mare

Italian style risotto with fresh clams, mussels, shrimp, scallops and calamari **\$28.95**

Spaghetti alla Vognole

Spaghetti pasta, Manila clams in a white wine sauce **\$18.95**

Ravioli Caprese

House made with ricotta, mozzarella and parmesan gratin and basil marinara sauce **\$17.95**

Pappardelle Bolognese

Large very broad, flat pasta with house made meat sauce **\$18.95**

Lasagna

Fresh daily, with layers of meat, ricotta, mozzarella and marinara **\$17.95**

PASTA E RISOTTO (continued)

Orecchiette Brooklino

Orecchiette pasta served with Rapini and Italian crumbled sausage in olive oil and garlic, red chili flakes and fresh sprinkled parmesan cheese **\$17.95**

Gnocchi alla Sorrentina

Fresh homemade potato dumpling served in marinara with melted mozzarella al gratin **\$19.95**

SECONDI (ENTREES)

Melanzana Arrivederci

Arrivederci Signature

New version of eggplant parmigiana rolled with four cheeses, served with penne in tomato sauce al gratin **\$17.95**

Pollo alla Limone*

Chicken breast scallopini sautéed in a lemon and caper sauce, served with penne **\$18.95**

Pollo Parmigiana*

Chicken breast scallopini lightly breaded, topped with marinara sauce and melted mozzarella cheese, served with pasta **\$18.95**

Ciambotta di Pollo e Salsiccia

Arrivederci Signature

Chicken and sausage with roasted bell peppers, mushrooms, onions and marinara sauce served over penne pasta **\$18.95**

Vitello Marsala*

Arrivederci Signature

Prime veal scallopini sautéed in marsala wine sauce and mushrooms served with pasta **\$28.95**

Filetto all Pepe Verde*

Grilled beef tenderloin served with green peppercorn sauce over mushroom risotto **\$35.95**

Veal Ossobucco*

Braised veal shank with a red wine reduction over saffron risotto **\$MKT**

Cioppino dello Chef*

Fresh fish, shrimp, scallops, calamari, mussels and clams in a light garlic tomato broth, served over fettucine **\$28.95**

Salmone alla Puttanesca*

Fresh Skuna Bay salmon grilled and served with Kalamata olives, capers, marinara sauce and seasonal vegetables **\$22.95**

Pesce del Giorno*

Fish of the day, prepared with fresh local ingredients **\$MKT**

LOCATIONS

Scottsdale, Fountain Hills, Anwatukee

Family Owned

OPEN MONDAY — SUNDAY

for lunch and dinner

480.816.5895

Dietary restrictions please inform server.
Gluten free options available.

*These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, Shellfish, or eggs may increase your risk of food-borne illness.