



Aruffo's

ITALIAN CUISINE
ESTABLISHED 1985



Claremont Restaurant Week
Dinner / 45.00

APPETIZERS

choose one

SALMON BISQUE

Pacific salmon, fresh cream bisque

CAESAR INSALATA

classic taste of Italy crisp romaine, crostini croutons,
shards of pecorino romano cheese, house-made Caesar dressing

GIOVANNI BRUSCHETTA

marinated in extra virgin olive oil, creamy cannellini beans, vine ripen tomatoes,
fresh basil, pecorino romano cheese

CALAMARI FRITTI

garlic lemon butter sauce

ENTREES

choose one

POMODORO CAPELLINI

sauce of Italian plum tomatoes, extra virgin olive oil, roasted garlic, fresh basil over capellini

TORTELLINI DELLA MAMMA

spinach & egg tortellini, stuffed with pecorino romano cheese, baked in
a delicate cream sauce with sweet baby peas, prosciutto, pecorino romano cheese

POLLO SALSICCIA

chicken artisan hand-made sausage – roasted garlic, aged provolone, sweet roasted red peppers,
pomodoro sauce, basil, pecorino, fresh bucatini pasta

VONGOLE

succulent clams, steamed with pinot grigio wine, lemon, garlic, basil over linguini

MAIALE OSSO BUCO

24 ounce pork shank, braised in Chianti wine, roasted red pepper pesto tomato coulis,
fresh rosemary with potato gnocchi

DESSERTS

choose one

SPUMONE GELATO

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, whip cream, chocolate shavings, seasonal
fruit garnish, biscotti

PANNA COTTA

A proud participant of California Restaurant Month

Italian classic, Madagascar vanilla bean crème, wild berry coulis, Italian macaroon

CIOCCOLATO CRÈME BRÛLÉE

Pernigotti dark chocolate, caramelized sugar, fresh seasonal berries