

To Go Menu

\$14.00

Eggplant Tower

Eggplant with homemade ricotta, melted mozzarella and plum tomato basil sauce.

Scallops Rockefeller

Bay scallops baked to a golden brown with spinach and a Pernod cheese sauce.

Broccoli Rabe

Italian sausage, cannellini beans, garlic oil on toasted bread

Rice Ball (Arancini)

Saffron rice balls stuffed with cheese marciaia sauce

Brazilian Chicken Wings

Chicken wings with garlic and butter lightly spicy with distilled vinegar sauce.

\$14.00

Drunk Clams

Tender young clams in a garlic wine sauce with spicy fresh herbs and lager beer.

Mussels

Mussels with garlic chorizo white wine butter sauce.

Clams Casino

Fresh clams, topped with hickory smoked bacon and baked until crisp.

Escargot

Fresh escargot on a natural shell served with a lemon white garlic and garlic bread.

Long Hots

Italian long hots with sausage, baked cheese and tomato sauce.

\$16.80

Burrata Black Truffles

Homemade mozzarella Burrata with diced garden tomatoes, fruit, and seasonings served with toast points, topped with dark chocolate.

Ahi Tuna Tartar

100% Sushi grade tuna with black pepper, egg, fresh fruit, and extra virgin olive oil topped with charred lentils.

Peal and Eat Shrimp Cocktail

Boiled with old bay seasoning.

Calamari

Fresh golden calamari with our homemade tomato sauce served with lemon wedges & bang-bang dipping sauce.

\$18.95

Colossal Shrimp Cocktail

Colossal shrimp served with cocktail chutney and fresh lemon wedges.

Salads \$18.70

Argula Salad

Argula mixed greens, chicken, strawberries, grapes and onions topped with almonds, lentils, goat cheese and citrus vinaigrette

Chicken Caesar

Sliced grilled chicken over crispy Romaine lettuce, tossed with croutons and our house Caesar dressing.

Coconut Waldorf Salad

Grilled chicken, shredded coconut, granola, celery, tomato, apples, walnuts and raisins, with a honey-lemon dressing.

Pasta \$18.70

Two Peas in a Pod

Old fashioned sautéed onions with fresh young peas, diced tomato tossed with pasta and extra virgin olive oil.

Grandma Manicotti

Homemade jumbo cheese Manicotti sautéed in garlic until crisp, tomato, basil, beans and extra virgin olive oil served with lemon wedges.

Lazy Lasagna

Fresh baked lasagna rigatoni with ground beef, ricotta, mozzarella, diced tomato & Italian herbs.

Italian Vodka

Plum tomato, pancetta, pecorino cheese, vodka cream sauce tossed with pasta.

Crispy Pasta

Golden crisp pasta with light garlic, onion and melted provolone surrounded by ricotta pot cheese.

Garlic Ala Olio

Pasta, roasted garlic, extra virgin olive oil with greens, fresh herbs and pecorino cheese

Arugula Polla Signature \$18.70

Mama Maria

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers, vidalia onions and cheese, sautéed with extra virgin olive oil and tossed with pasta.

Old Fashioned Chicken Parm

Lightly breaded chicken breast with fresh plum tomato sauce and melted cheese served over pasta.

Chicken Shrimp Piccata

Tender chicken, large shrimp, moroccan capers, hearts of palm, sliced orange and fresh lemon wine sauce over pasta.

Healthy Chicken

Grilled chicken with crispy fresh garden vegetables, and spinach sautéed with garlic and olive oil over rice.

Broccoli Rabe

Chicken, Italian sausage, sundried tomatoes garlic and oil tossed with pasta.

Zoodles Zucchini

Shrimp, chicken garlic oil, tomato, hearts of palm, capers tossed with zucchini pasta and fresh lemon.

Teriyaki Chicken

Julienne chicken breast with crispy vegetables with a teriyaki glaze over yellow rice topped with sesame seeds.

Capricciosa Health

Chicken cutlet, top tomato basil, chocolate burrata, black truffles, balsamic vinaigrette over greens.

Greens & Beans

Sliced chicken with string beans, cannellini beans, mixed vegetables, garlic oil tossed with pasta, topped with sunflower seeds & burnt cheese.

Cordon Bleu Stack

Twin cutlet with virginia ham cheese topped with bechamel spinach and garlic mashed potatoes.

Godiva Chocolate Chicken

Golden crisp sea salted caramel chicken, served with mashed potatoes and topped with Godiva white chocolate sauce.

Chicken Francaise

Chicken breast in a light egg batter with a lemon wine sauce over pasta.

Carbonara Verde

Chicken and shrimp with pancetta and peas tossed with pasta and green pesto cheese sauce.

To order call: 732.974.2800