



*Welcome to*  
**Arugula**  
MODERN CUISINE

*Executive Chef George Edward*

*Where your culinary experience begins*

DUE TO INCREASING CREDIT CARD PROCESSING FEES, CASH IS GREATLY APPRECIATED.



**\$15.95**

**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)**

Safron rice balls stuffed with cheese marichiaia sauce

**Brazilian Chicken Wings**

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

**Drunken 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.

**\$18.95**

**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, poached egg, fresh fruit, and extra virgin olive oil topped with charred lentils.

**Portobello Mushroom**

Grilled portobello mushroom with eggplant, roasted pepper, fresh mozzarella, balsamic reduction.

**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.

*Soup*  
**\$6.95**

**Soup of the day (ask server)**

**Baked French Onion**

**Stretchatelli**

*Salads \$20.95*

**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 \$20.95*

**Two Peas in a Pod**

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

**Grandma Maniotti**

Homemade jumbo cheese Maniotti 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 Oilio**

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

*Arugula Polla Signature \$26.95*

**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.

**Country Chicken**

Crisp chicken breast with mashed potatoes, milk gravy and frizzled onions.

**Mai Thai**

Chicken and broccoli shrimp, garlic, ginger, glass noodles, spinach, rice, topped with panko shrimp, potatoes, and sweet plantains.

**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.

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## Gaucha Selections \*\*MARKET PRICE\*\*

### Prime Rib Eye

Smoked sea salt and cracked black pepper, potato and vegetables au jus.

### Beef Short Rib

Served with Yukon Gold potatoes, vegetables and a dark natural gravy.

### Lamb Osso Bucco

Lamb shank with carrots, potatoes and onions served with a sauvignon wine demi glaze.

### New York Strip

Slightly firm for full flavor with potatoes & vegetables.

### Surf and Turf

Filet Mignon shrimp with garlic mashed potatoes and vegetables.

### Italian Bolognese

Black Angus ground beef in a fresh plum tomato sauce, served over pasta.

\$27.95

### Italian Pork Chop

Garlic oil, gravy and vegetables.

\$36.95



AWARD WINNING

### Slow Roasted Pork

Double cut slow Roasted Pork (36 hrs), with potatoes in a natural succulent gravy.

\$36.95

### Filet Mignon

Grilled filet mignon served with potatoes, sautéed vegetables and au jus.

### Pork Belly Ribs

Crispy lightly smoked with Jack Daniel whiskey rice, and mango citrus pico de gallo.

### Rack of Lamb

Served with apples wrapped in bacon and mashed potatoes, topped with a brandy demi glaze sauce and spinach.

### Pork Filet Mignon

Sliced tenderloin served with mashed potatoes and brandy peppercorn sauce.

### Pork Chops Murphy

Potatoes, peppers, onions and mushrooms port wine sauce - hot or sweet

## Veal \$32.95

### Veal Saltimbocca

Scallopini with roasted peppers, fresh spinach, prosciutto, melted cheese in a Port wine dark demi glaze over pasta.

### Schnitzel Milanese

Golden crisp thinly sliced cutlet, served with fresh lemon wedges topped with tomato bruschetta with vinegar chips.

### Veal Marsalla with Shrimp

Scallopini with shrimp and mushrooms and shallots in a dark marsala wine sauce over pasta.

### Matriciana

Veal scallopini, panchetta, fresh orange, spicy plum tomato over pasta and balsamic reduction.

## Fisherman's Choice \$32.95

### Double Scampi

Rock shrimp and jumbo shrimp in a lemon chardonnay wine sauce & fresh herbs, served over pasta.

### Vongola (Clams)

Fresh wild clams with Imperial baby clams served over pasta with your choice of sauce:

- White - Red  
- Drunken - Garlic and oil

### Mahi Mahi

Wild caught mahi mahi in a red puttanesca styled sauce, peppers, onions, capers, with a hint of lemon and basil served over pasta.

### Drunken Swordfish

Lemon with capers, garlic wine sauce, rock shrimp, tomato basil over mash.

### Fish Rolantine

White fish, stuffed with crab-meat, spinach & cheese, served over rice, with vanilla béchamel lobster sauce.

### Fish Crustine

White fish with potato crostini, fresh herbs, mashed potatoes with New England cream sauce.

### Salmon Rockefeller

Salmon medallions with spinach pernod in a light cream sauce over pasta.

### Tiger Shrimp

Black Tiger shrimp sautéed with garlic, basil, extra virgin olive oil and filletto pomodoro over pasta and sprinkled with grated cheese.

### Jambalaya Etouffee

Louisiana style with chicken, shrimp, sausage, beans, corn, Cajun spices over yellow rice.

### Divino

Bay scallops and shrimp in a light vanilla lobster cream sauce tossed with pasta, young peas and fresh diced tomatoes.

### Shrimp Shrimp

Jumbo shrimp, rock shrimp, Vidalia onions, garlic, broccoli and roasted peppers, with a lemon shrimp cream sauce, tossed over pasta.

### Ahi Tuna Steak

Sushi grade tuna pan seared with a medley of vegetables served with a ginger-orange sesame sauce over rice.

## Market Price

### Japanese Downtown Ramen Noodles

Served with glass noodles, seafood, pork and chicken with fresh vegetables, egg and nouri in a natural broth.

### Caribbean Scallops

Local fresh sea scallops, bechamer saffron rice topped with tomato mango chutney and toasted coconut.

### ANGRY CRAB

Soft shell crabs, golden crisp over linguini, clams, garlic and oil.

### Stuffed Shrimp

Stuffed crab meat, cheese, shrimp and mashed potatoes in vanilla lobster sauce.

### Seafood Diavolo

A mix of fresh seafood with a plum tomato sauce, beans and herbs served hot or sweet over pasta.

### Pirates Grog Stew

Scallops, clams, shrimp and chicken in a lightly seasoned New England cream sauce, served with potatoes and sausages.

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## On a Personal Note

Executive Chef George Edward was born in Port Alegre, Brazil. His mother and father were both Master Chefs who owned and operated a culinary academy, the Montreal School of Culinary Arts, in Vienna, allowing our chef to begin developing his natural talent at an early age. Along the way, George worked as a butcher, giving him the experience he needed to select and prepare quality meats. While working for Hagen-Dazs, George became part of the President's Club as one of the top salesman in the country for five years. Also curious to learn more about the native fishing trade he opted to work on a fishing vessel, where he learned what he needed to know about the native fishing trade.

Formerly of DG Basil's in Bricktown, Chef George also worked his culinary magic at Bella Napoli in New York City. He spent many successful years as the Executive Chef and Owner of George's Grill and Moon River in Bricktown, and has since moved his pallet-pleasing talents to accomplishments, we can add Promotional Executive Chef for the Black Tiger Shrimp Company and member of Strathmore's Who's Who, a distinct recognition in the restaurant industry.

When he is not working passionately to amaze his guests with countless creative dishes, he makes time to enjoy his hobbies; Chef George is a certified scuba and sky diver, enjoys flying small aircraft locally and is a Harley-Davidson owner.

*Bon Appetite!*



*Executive Chef*  
**George Edward**  
732-962-8900



**On Premise and Off-Site Catering Available - Ask for details**

*Special requests are always welcome  
email requests to: [chefgeorgebrazil@gmail.com](mailto:chefgeorgebrazil@gmail.com)*

*Please be patient as our food is cooked fresh.  
On behalf of our staff and Executive Chef George Edward...Bon Appetite!*

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