

Ristorante Arrivederci Nouvelle Italian Cuisine - Scottsdale, Arizona

ANTIPASTI – APPETIZERS

MELANZANA SORRENTINA

Grilled eggplant, baked with mozzarella cheese and tomato sauce. \$7.50

CAPRESE RUSTICA

Beefsteak tomato topped with fresh mozzarella, basil, fire-roasted peppers, and extra virgin olive oil. \$8.95

CARPACCIO SALMONE

Thinly sliced smoke salmon, served with marinated Asparagus and artichoke hearts in a velvet honey mustard \$9.95

CARPACCIO DI FILETTO CON ARUGOLA

Thinly sliced beef tenderloin on bed of arugula, topped with parmesan flakes in extra virgin olive oil and lemon \$9.95

PORTOBELLO REGANATO CON FONTINA

World's largest mushroom topped with fontina cheese au gratin \$9.95

CALAMARI AND GAMBERI FRITTI

Fried calamari and shrimp served with spicy tomato sauce \$12.95

ANTIPASTO ARRIVERDERCI

Assorted salumi, cheeses, caprese, smoked salmon, fire-roasted peppers, and artichoke hearts
\$12.95

INSALATE – SALADS

CAMPAGNOLA

Our special mix of baby greens in balsamic vinaigrette or creamy gorgonzola
\$6.95

DIVINA CESARE

The traditional Caesar Salad \$7.95

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ARUGOLA FANTASTICA

Arugola salad with parmesan flakes and heart of artichokes in balsamic vinaigrette or creamy gorgonzola

\$7.95

PORTOBELLO SALAD

Thinly sliced grilled Portobello mushrooms on baby greens topped with diced tomatoes, choice of balsamic vinaigrette or creamy gorgonzola

\$9.95

ZUPPE - SOUPS

MINISTRONE Classic Vegetable Soup

\$5.95

SOUP OF THE DAY (ASK THE CAPTAIN)

\$7.95

PASTA DIVINA

PENNE ARRABBIATE

Penne pasta in spicy tomato sauce
Add chicken \$3.95, Add Shrimp \$4.95

\$9.95

FUSILLI BOLOGNESE

Screw Pasta served with Bolognese
Add meatballs \$3.95, Add Chicken \$3.95

\$13.95

RIGATONI ALLA VODKA

Large tube pasta in vodka pink sauce
Add Chicken \$3.95, Add Shrimp \$4.95, Add Salmon \$4.95

\$13.95

RONDELLE 4 FORMAGGI

Rolled pasta sheets filled with four kinds of cheese and spinach, baked and served in tomato sauce au gratin

\$14.95

FETTUCCHINE ALFREDO CON FUNGHI

Fettuccine pasta in a mushroom alfredo sauce
Add chicken \$3.95, Add Shrimp \$4.95

\$14.95

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RAVIOLO CAPRESE GRATINATI

Home made ravioli filled with Ricotta cheese, topped with Mozzarella, and Parmesan cheese in fresh tomato sauce au gratin \$16.95

SPAGHETTI VONGOLE, E FRUTTI DI MARE

Spaghetti with clams, mussels, calamari and shrimp in red or whiter sauce \$19.95

RISOTTO DEL PESCATORE

Italian Arborio rice cooked to perfection with seafood in saffron sauce \$19.95

SECONDI - ENTREES

MELENZANA ARRIVEDERCI

New version of eggplant parmigiana. Rolled eggplant filled wth spinach and four kinds of cheese, served in tomato sauce au gratin with pasta \$16.95

POLPETTE ALLA FRANCO

Classic Neopolitan meatballs made by Maestro de Cucina Franco in a contemporary way, seved over spaghetti \$16.95

POLLO PARMESE

Breaded chicken breast, sauteed, and topped with Mozzarella cheese au gratin in a touch of tomato sauce served with pasta \$16.95

CIAMBOTTA DI POLLO E SALSICCIA

Hot and mild Italian Sausage, julienne chicken breast, bell peppers, and mushrooms, sauteed in white wine with a touch of tomato sauce over pasta. \$18.95

VITELLO LIMONE E CARCIOFI

Prime veal scaloppini, artichoke hearts, and capers served in white wine lemon sauce served with wild rice and vegetables \$19.95

SALMONE IN UMIDO ALLA MOSTARDA

Pan sizzled Atlantic King Salmon in a honey mustard sauce, served with wild rice and vegetables \$19.95

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VITELLO MADEIRA CON PORCINI

Prime veal scaloppini with wild and Porcini mushrooms sauteed in
Madeira wine served with saffron risotto \$21.95

CIOPPINO DELLO CHEF

Combination of seafood and fresh fish in garlic red clam sauce over spaghetti \$24.95

Split dinners \$5.00 additional