

ARTÚ

ROSTICCERIA & TRATTORIA

f /ARTUBOSTON

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ANTIPASTI

PIATTO DI SALUMI E FORMAGGIO 24

Selection Of Cured Meats & Cheeses

GRILLED OCTOPUS 19

Vinegar Peppers, Kale, Baby Blue Potatoes

BRUSCHETTA 15

Broccoli Rabe, Cannellini Beans, Grana Padana

P.E.I. MUSSELS 20

White Wine, Garlic Toasts

SEARED SEA SCALLOPS 22

Cauliflower, Cipollini Puree

BURRATA 17

Backyard Farms Tomatoes, Basil Pesto

CALAMARI FRITTI 18

With Cherry Peppers

LOBSTER ARANCINI 17

Local Lobster, Grated Parmesan, Arborio Rice

ANTIPASTI VEGETALI 14

Seasonal Vegetables

MEATBALLS 18

3-Beef, House Tomato Sauce, Scoop of Ricotta

GRILLED COUNTRY BREAD 15

Smoked Mozzarella, Prosciutto, Backyard Farms Tomato

INSALATE - ZUPPE

CAESAR SALAD 12

Romaine Lettuce, Croutons, Parmigiano

ROASTED BEETS 14

Gorgonzola, Pistachio Vinaigrette

CAPRESE 13

MISTO SALAD 12

Local Greens & Balsamic Vinaigrette

BABY ARUGULA SALAD 12

Lemon, Olive Oil, Parmigiano

RISO E FAGIOLI SOUP 12

Cannellini Beans, Rice, Tomato Based

CHEF'S SOUP OF THE DAY 12

Ask Your Server

PASTA

HOUSE MADE SPAGHETTI ALL'AMATRICIANA 24

Tomato, Pancetta, Onion

LINGUINE VONGOLE 30

Clams, Roasted Cherry Tomato, Garlic, White Wine

LINGUINE SCAMPI 28

Shrimp, White Wine, Garlic

FETTUCINE NORCINA 28

Ground Pork, Cream, Black Truffle Cheese

PENNE PUTTANESCA 25

Chilli Flakes, Tomatoes, Capers, Olives, Anchovy and Garlic

SPINACH MANICOTTI 25

Spinach, Ricotta, Provolone, Tomato Sauce

HOUSE MADE TAGLIATELLE BOLOGNESE 27

Beef, Pork, Tomato, Pecorino Romano

POTATO GNOCCHI AL FORNO 26

Provolone, Meatballs

SPAGHETTI ALLA CARBONARA* 24

Pancetta, Pecorino, Egg Yolk

FUSILLI, SAUSAGE & BROCCOLI RABE 26

Broccoli Rabe Pesto, Shallots, Pecorino

LASAGNA ABRUZZESE 28

Ground Beef, Mozzarella, Hard Boiled Egg, Tomato Sauce

SHORT RIB RAVIOLI 32

Shiitake Mushrooms, Veal Demi-Glace

PACCHERI ALLA NORMA 24

Sauteed Eggplant, San Marzano Tomatoes, Ricotta Salata

TORTELLINI ARTÚ 28

Porchetta, Wild Mushrooms, Cream

SECONDI

POLLO MARSALA 24

Wild Mushrooms, Sweet Marsala Wine

POLLO ARROSTO 24

Red Bliss Potatoes, Oven Roasted Carrots

POLLO SALTIMBOCCA 26

Chicken, Fontina Cheese, White Wine, Mushrooms, Prosciutto

POLLO DONATO 32

Prosciutto, Spinach, Provolone, Red Bliss Potatoes, Red Peppers

ALLA PARMIGIANA

MELANZANE 24

POLLO 27

VITELLO 28

"YES, IT COMES WITH PASTA!!!"

VITELLO MILANESE 27

Arugula, Lemon, E.V.O.O.

GRILLED SALMON* 37

Truffled Vinaigrette, Brussel Sprouts, Mashed Potatoes

FRUTTI DI MARE 42

Shrimp, Calamari, Clams, Mussels, Linguine, Spicy Red Sauce

GRASS FED NY STRIP* 45

Broccoli Rabe, Mashed Potatoes

AUSTRALIAN RACK OF LAMB* 45

Garlicky Spinach, Roasted Potatoes

SAUSAGE, VINEGAR PEPPERS, POTATOES 29

VITELLO ALLA BRACIOLETTINE 35

Veal, Prosciutto, Provolone, White Wine, Wild Mushrooms

CONTORNI

BROCCOLI RABE 11

HONEYED BRUSSEL SPROUTS 11

SHISHITO PEPPERS WITH PECORINO 11

ROASTED POTATOES 8

SAUSAGES 14

MEATBALLS 11

MARINATED EGGPLANT 9

ROASTED RED PEPPERS 9

PENNE, FUSILLI, LINGUINE 8

Please inform your server of any food allergies before ordering. 20% Gratuity will be added to parties of six or more. Please NO splitting or substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All ingredients are not listed on this menu.



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COCKTAILS

NEGRONI 15

Prairie Organic Gin, Campari, Carpano Antica

LIMONCELLO SPRITZ 17

Limoncello, Prosecco, Soda

ARTU NEW FASHION 15

Duke Bourbon, Braulio Amaro, Carpano Antica

AMERICAN MULE 14

Tito's Vodka, Fresh Lime, Ginger Beer

SANGRIA 19

Red or White - 24 oz

APEROL SPRITZ 17

Aperol, Prosecco, Soda - 18 oz

ARTU DOLI COSMO 17

House infused Pineapple Vodka,
Fresh Lime, Triple Sec, Cranberry

PAPER PLANE 14

Rye Whiskey, Amaro Nonino, Aperol, Fresh Lemon

HOT N' DIRTY 17

Jalapeno Vodka, Hot Cherry Pepper Juice, Gorgonzola Olives

RED

PINOT NOIR - PRIMARIUS - OREGON	14/52
VALPOLICELLA* - LE RAGOSE - VENETO	12/44
CHIANTI CLASSICO* - ROCCA DELLE MACIE - TUSCANY	13/48
CHIANTI CLASSICO RISERVA* - SAN FELICE "IL GRIGIO" - TUSCANY	17/64
MONTEFALCO ROSSO* - DI FILIPPO - UMBRIA	15/56
VINO NOBILE DI MONTEPULCIANO - CORTE ALLA FLORA - TUSCANY	17/64
MONTEPULCIANO D'ABRUZZO* - UMANI RONCHI "PODERE" - ABRUZZO	11/40
NEBBIOLO LANGHE - MARCO BONFANTE "IMMA" - PIEDMONT	16/60
NERO D'AVOLA, MERLOT, SYRAH* - PLANETA "LA SEGRETA" - SICILY	13/48
MALBEC - MAKIA - MENDOZA	12/44
SUPER TUSCAN* - ARGIANO "NON CONFUNDITUR" - TUSCANY	15/56
SANGIOVESE & CABERNET - UMB. CESARI "LIANO" - EMILIA-ROMAGNA	19/72
CABERNET SAUVIGNON*	13/48
- ROBERT HALL ARTISAN COLLECTION - PASO ROBLES	
CABERNET SAUVIGNON	18/68
- KATHERINE GOLDSCHMIDT - ALEXANDER VALLEY	
PINOT NOIR* - ENROUTE - RUSSIAN RIVER VALLEY	80
VALPOLICELLA RIPASSO* - BERTANI - VENETO	62
BARBERA* - CANTINE VALPANE "PERLYDIA" - MONFERRATO, PIEDMONT	46
PRIMITIVO - MATANÉ - PUGLIA	40
ROSSO DI MONTALCINO* - PALAZZO - TUSCANY	78
CHIANTI CLASSICO GRAN SELEZIONE*	85
- ROCCA DELLE MACIE "RISERVA DI FIZZANO" - TUSCANY	
MONTEPULCIANO RISERVA* - MARCHESI CORDANO "TRINITA" - ABRUZZO	65
NERO D'AVOLA* - MAZZEI - ZISOLA - NOTO, SICILY	58
SUPER TUSCAN* - CIACCI PICCOLOMINI D'ARAGONA - TUSCANY	72
SUPER TUSCAN* - IL BORRO - TUSCANY	130
SYRAH - THE LANGUAGE OF YES - SANTA MARIA VALLEY	70
BAROLO - ASCHERI - PIEDMONT	80
BAROLO - GAJA "DAGROMIS" - PIEDMONT	225
CABERNET SAUVIGNON* - LION TAMER BY HESS - NAPA VALLEY	85
CABERNET SAUVIGNON*	165
- STAG'S LEAP WINE CELLARS "ARTEMIS" - NAPA VALLEY	
AMARONE DELLA VALPOLICELLA CLASSICO	110
- MICHELE CASTELLANI "COLLE CRISTI" - VENETO	
BRUNELLO DI MONTALCINO* - CASTIGLON DEL BOSCO - TUSCANY	125

WHITE & ROSÉ

MOSCATO D'ASTI* - ELVIO TINTERO - PIEDMONT	11/40
GAVI - VILLA SPARINA - PIEDMONT	15/56
DRY RIESLING* - RAVINES WINE CELLARS - FINGER LAKES	14/52
PINOT GRIGIO - BARONE FINI - TRENTINO-ALTO ADIGE	12/44
PINOT GRIGIO - BOTTEGA VINAIA - TRENTINO	14/52
SAUVIGNON BLANC - SAGET LA PERRIÈRE - LOIRE VALLEY	12/44
SAUVIGNON BLANC* - BLACK COTTAGE - MARLBOROUGH	15/56
VERMENTINO - POGGIO AL TESORO "SOLOSOLE" - TUSCANY	15/56
FALANGHINA* - MASSERIA FRATTASI - TABURNO, CAMPANIA	13/48
SOAVE - PIEROPAN - VENETO	13/48
CHARDONNAY* - CHEHALEM, INOX UNOAKED - WILLAMETTE VALLEY	12/44
CHARDONNAY* - J. LOHR "OCTOBER NIGHT" - ARROYO SECO, MONTEREY	15/56
ROSÉ* - BERTANI - VENETO	13/48
ROSÉ - WHISPERING ANGEL - PROVENCE	16/60

BUBBLES

PROSECCO - ZONIN - VENETO	13/48
PROSECCO ROSÉ* - VALDO "MARCA ORO" - VENETO	12/44
LAMBRUSCO* - CANTINA DI SORBARA - EMILIA-ROMAGNA	12/44
BRUT CHAMPAGNE - VEUVE CLICQUOT - REIMS, CHAMPAGNE	120

BEERS

BUD LIGHT	7	LONG TRAIL IPA	7
CORONA	7	MICHELOB ULTRA	7
GUINNESS	8	PERONI	7
HARPOON IPA	7	SAM ADAMS	7
HARPOON UFO	7	SAM SEASONAL	7
HEINEKEN	7	STELLA ARTOIS	7

* INDICATES WINES THAT ARE SUSTAINABLY GROWN, ORGANIC, OR BIODYNAMIC

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