



GLUTEN FREE

Please inform your server of your gluten free needs.

We Have the Best Damn Italian Food...Period.

Abrusci's (pronounced uh•brew•sees or uh•brew•shees) was established by Applewood natives Jeff and Steve Progar in the year 2000. Self-proclaimed gourmets at an early age (we both needed step stools to reach the stove), it has always been our dream to own and operate a neighborhood restaurant. Long on Italians, but short on Italian food, Applewood called out for something new. Abrusci's was born.

Named after New York relatives, we make every effort to serve dishes that would make the family's patriarch, Giuseppe Giovanni Abrusci, proud. We thank you for joining us and invite you to enjoy the menu and atmosphere.

We take pride in serving hearty portions of the tastiest dishes you will ever order. We suggest ordering a salad, pasta, and an entrée "family style". It is the best way to sample more of our fantastic food. Don't worry about having to eat everything in one sitting. We will gladly pack up your extras to take home. It's our own little secret, but many of our specialties taste better the next day.

Steve is a graduate of both Arizona State University and the Culinary Institute of America (Hyde Park, NY). From time to time, you might see him strolling the dining room looking for someone willing to try a new dish. Don't let the blond hair fool you, Italian food is his favorite thing to create. If you don't see what you want on the menu, ask him for suggestions. We hope that everyone who joins us leaves feeling that they were welcomed into our family.

Mangia Mangia!

Jeff Progar
General Manager/Partner

Steve Progar
Chef/Partner

APPETIZERS

Calamari

Lightly breaded with Gluten Free breading and served with marinara sauce. The best in town!

\$9.95

Antipasti Abrusci

Ideal to share.

A wonderful assortment of classic Italian antipasti items.

\$11.95

Abrusci's Famous Mussels

Black Mussels in a spicy diavola or pesto cream sauce.

\$9.95

Sausage and Peppers

Fried green and red sweet peppers and Italian sausage with marinara.

\$8.95

Garlic Cheese Bread

Gluten free bread topped with roasted garlic butter and provolone cheese. Served with marinara.

\$8.95

SOUPS

Minestrone Soup

A vegetarian delight! A combination of beans and vegetables make up this favorite.

Cup \$2.50 Bowl \$3.50

Soup of the Day

Steve's favorite thing to cook! Always different, always tasty!

Cup \$2.50 Bowl \$3.50

SALADS

Abrusci's Kitchen Sink House Salad

Everything we could find goes into this salad!

Just kidding, but look for tomatoes, cucumbers, red onions, roasted peppers, pepperoncini, asiago cheese and balsamic vinaigrette.

Individual

\$4.25

Family Style

\$11.25

Traditional Caesar Salad

Caesar would be proud!

Prepared with pasteurized eggs.

Let us know if you'd like anchovies on top.

Individual

\$4.25

Family Style

\$11.25

Gorgonzola Salad

Feeling blue? This salad is the answer.

Toasted cashews, mandarin oranges, red onions, tomato and gorgonzola dressing!

Individual

\$4.95

Family Style

\$11.95

Fresh Spinach Salad

A fresh spinach salad like you've never had!

Tossed in a honey pistachio dressing,

topped with fresh seasonal berries,

red onions, and goat cheese.

Individual

\$4.95

Family Style

\$11.95

Mediterranean Salad

Mixed lettuce with green peppers, black olives,

red onions, roasted peppers, pepperoncini,

giant white beans, salami, romano cheese,

provolone cheese and a red wine vinaigrette.

Individual

\$4.95

Family Style

\$11.95

Gluten Free Bread Served on Request for an additional \$1.75

PASTA PASTA PASTA

ALL PASTAS SERVED WITH 100% RICE LINGUINI NOODLES

Linguini Marinara

The basis of Italian food! Simple, but full of flavor!

Individual	Family Style
\$10.95	\$19.95

(Add Meatballs, Sausage or our Meat Sauce for IN\$2.00/FA\$4.00)

Steve's Linguini with Sausage

Hands down the best dish on the menu! Tomato cream sauce, Italian sausage and fresh basil.

Individual	Family Style
\$13.95	\$23.95

Spicy Linguini with Clams

Chopped clams in a white wine sauce. Try it with a red sauce for an exciting change.

Individual	Family Style
\$14.95	\$24.95

Linguini with Roasted Tomatoes

Oven roasted tomatoes, roasted garlic, oregano and grilled chicken. On the lighter side.

Individual	Family Style
\$13.95	\$23.95

Scampi over Linguini

Shrimp in a spicy garlic sauce. This one is heavy on the shrimp!

Individual	Family Style
\$17.95	\$27.95

Linguini al Abrusci

Tomatoes, fresh basil, capers and red onions in a white wine sauce. Jeff's favorite!

Individual	Family Style
\$11.95	\$21.95

Linguini Toscana

Grilled chicken and shrimp with green peppers, red onions, mushrooms and sun dried tomatoes tossed in a spicy cream sauce with a touch of tomato.

Individual	Family Style
\$17.95	\$27.95

Linguini alla Pescatore

Baby clams, black mussels, scallops and shrimp in a spicy tomato sauce.

Individual	Family Style
\$18.95	\$28.95

Linguini Aglio e Olio

A spicy garlic and olive oil sauce.

Individual	Family Style
\$11.95	\$21.95

Linguini Carbonara

Tossed in a Romano cream sauce with caramelized pancetta.

Individual	Family Style
\$14.95	\$24.95

Linguini with Pesto Chicken

Grilled chicken, pesto sauce, and sun dried tomatoes.

Individual	Family Style
\$15.95	\$25.95

ENTREES

Entrees served with choice of two sides dishes

(Linguini Marinara, Green Beans with Roasted Garlic, Chicken Glaze, Garlic Mashed Potatoes, Chef's Choice Vegetables, Cannolini Beans with Pancetta and Mixed Peppers)

Pork Gorgonzola

Pork scaloppini in a gorgonzola sauce with basil and sun dried tomatoes.

Individual	Family Style
\$14.95	\$23.95

Chicken Marsala

Lots of mushrooms and Marsala!

Individual	Family Style
\$14.95	\$23.95

Eggplant Parmesan

Breaded with Gluten free breading and topped with marinara and cheese.

Individual	Family Style
\$12.95	\$21.95

Beef Rib Eye

Grilled and topped with fried onions and basil pesto.

\$21.95

Veal Marsala

Tender veal scaloppini with lots of mushrooms and Marsala!

Individual	Family Style
\$18.95	\$27.95

Grilled Salmon

Drizzled with a pomegranate Reduction. Topped with toasted almond and a mint sprig.

\$18.95

Chicken Piccata

A traditional lemon caper sauce.

Individual	Family Style
\$14.95	\$23.95

Chicken Parmesan

Chicken breaded with Gluten Free breading and topped with marinara and provolone.

Individual	Family Style
\$14.95	\$23.95

Maple Pork Chops

Two 7oz. Grilled pork chops with a fresh rosemary, pancetta, orange juice and maple syrup glaze.

\$18.95

Veal Piccata

A traditional lemon caper sauce.

Individual	Family Style
\$18.95	\$27.95

ALL ENTREES SAUTEED WITH NO FLOUR IN A TEFLON PAN

DESSERTS

Spumoni	\$3.50
Gelato of the Week	\$3.50

** Desserts served a la mode for an additional \$1.50**
 (Ask your server about our selection of coffee drinks
 as well as after dinner cordials)

NON-ALCOHOLIC BEVERAGES

(\$1.95)

Coca-Cola	Iced Tea
Diet Coke	Lemonade
Sprite	Hot Tea
Mr. Pibb	Coffee
Ginger Ale	San Pellegrino (\$3.50)

BEER

New Grist Beer \$3.50
 (Made from Sorghum and Rice Extract)

PIZZA MENU

Medium Cheese Pizza (14") \$12.95

Toppings \$1.50ea

Pepperoni	Black Olives	Anchovies	Fresh Spinach
Italian Sausage	Fresh Garlic	Sun Dried Tomatoes	Mushrooms
Fresh Basil	Roasted Peppers	Green Peppers	Pepperoncini
Sliced Tomatoes	Ham	Red Onions	

Vegetarian Special

Sliced tomatoes, red onions, roasted peppers,
 mushrooms, fresh spinach and black olives.
 \$18.95

Ultimate Combo

Pepperoni, Italian sausage, green peppers,
 red onions, and mushrooms
 \$18.95

The "Michaelangelo"

Prosciutto, sun dried tomatoes, red onions,
 fresh basil, fresh garlic and pine nuts.
 \$18.95

Need an Event Catered?

Abrusci's food is perfect for all occasions both personal and
 professional. Abrusci's Italian Restaurant offers on and off site
 catering. Please inquire with a manager for details.

www.abruscis.com