

Appetizer

Tuna Tartar— served with microgreens radish and pesto 15

Seafood Salad— served over a bed of frisee, fennel with sweet red onion tossed with lemon Vinaigrette 15

Grilled Beef Skewers—filet mignon tips, onions & peppers served over Arugula Salad 12

Calamari Fritti— lighty floured & deep fried with fresh herbs 14

Clams Casino— traditional 16

Salads

Heirloom Tomato Salad— tossed with sweet red onion, fresh basil, fresh mozzarella, extra virgin olive oil & balsamic glaze 15

Caesar — heart of romaine, croutons, shaved parmigiana & traditional Caesar dressing 12

Arugula Salad — tossed with sundried tomatoes, roasted red peppers and balsamic vinaigrette 12

Warm Goat Cheese Salad— baby greens, cranberries, pears, & champagne vinaigrette , topped with walnut encrusted goat cheese 12

Mista Salad -- mescaline greens, cucumbers, red onion, tomato, crutons, crumbled gorgonzola & balsamic vinaigrette 12

Primi

Sunday Gravy— Pappardelle Pasta in our own slow cooked Sunday Sauce 26

Pasta Limone— Black Ink Pasta with Langastino, Bay Scallops & asparagus in a lemony cream sauce 28

Oven Baked Canneloni— fresh pasta tubes filled with ground veal ragu, spinach & ricotta cheese topped with a pink tomato sauce 24

Linguini Clam Sauce— fresh linguini with little neck clams sautéed in garlic white wine sauce or marinara sauce 24

Lobster Ravioli— home made lobster ravioli with sautéed shrimp in a vegetable cream sauce 26

Rigatoni Amatriciana— slow cooked plum tomatoes, sweet red onions, pancetta, mildly spiced tossed with Rigatoni and topped with shaved Parmigiana Reggiano 24

Secondi

Norwegian Salmon— Pan-seared topped with ginger glaze served with mashed potatoes, sautéed cauliflower, broccoli & zucchini 28

Sole Francese— served over spinach & potato puree 26

Pan Seared Scallops— with a sherry cream sauce served with sautéed vegetables and Farro 28

Veal Milanese— thinly pounded & breaded veal pan fried topped with a salad of arugula, fennel, tomatoes, sweet red onion, drizzled with balsamic & truffle oil 28

Roasted Cornish Hen— in a Teriyaki Marinade served with roasted potatoes & asparagus 26

Chicken Parmigiana— breaded chicken breast topped with our own tomato sauce & melted mozzarella over penne 22

Rack of Lamb— Pistachio encrusted served with roasted potatoes & asparagus 32

Veal Romano— sautéed veal scaloppini with garlic & white wine sauce topped with spinach, prosciutto & provolone cheese 26

Filet Mignon—Pan roasted served with twiced baked potato and asparagus with brandy, cognac peppercorn sauce 34

AriBella

Happy Mothers Day