

Appetizers

Eggplant Tower – breaded eggplant layered with ricotta & parmigiana cheese, basil & marinara topped with Burrata 15

Crabcakes –served over a baby green salad with chipotle aioli dipping sauce 15

Shrimp Tempora--beer battered fried shrimp served with a cold spring farro salad 15

Calamari Fritti-- lightly floured & deep fried with fresh herbs 14

Salads

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

Beet & Melon Salad-- red beets and melon tossed with arugula, sweet red onion, feta, cranberries, candied almonds & lemon poppy seed dressings 15

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

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

Mista Salad -- mesaline greens, cucumbers, red onion, tomato, croutons, crumbled gorgonzola & balsamic vinaigrette 12

Please alert your server of any food allergies

Primi

Sunday Gravy– Rigatoni pasta in our own slow cooked Sunday Sauce 26

Baked Lasagna– fresh pasta sheets multi-layered with slow cooked beef ragout & cheese 24

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

Beef Tip Pasta– fresh pappardelle tossed with tender pieces of filet mignon sautéed with caramelized onions, porcini mushrooms, cherry tomatoes, in a light brown brandy cream sauce drizzled with truffle oil, topped with burrata 28

Black Ink Pasta–in a fresh heirloom tomato sauce with shrimp and a touch of cream tossed with arugula 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

Osso Bucco Ravioli–house made Osso Bucco ravioli in a sauce of shallots, mushrooms, in a light tomato truffle cream sauce 26

For the Kids

Penne Marinara 14 **Cheese Pizza** 12

20% Gratuity will be added

Secondi

Norwegian Salmon— Pan-seared topped with ginger glaze served with a cold spring farro salad of mango, avocado, red onions, red peppers, scallions & cilantro 28

Stuffed filet of Sole— served over spinach & mashed potatoes 26

Pan Seared Scallops— with a porcini sherry cream sauce served with vegetable rice 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

Chicken Parmigiana— breaded chicken breast topped with our own tomato sauce & melted mozzarella over penne 24

Grilled Rib Eye — served with house made white & sweet potato fries & whipped horse radish sauce 34

Filet Mignon—Pan roasted served with mashed potatoes & asparagus with a brandy peppercorn sauce 34

Chicken Sienese- boneless chicken breast sautéed with sun-dried tomatoes, artichoke hearts, onion in a sherry cream sauce 25

20% Gratuity will be added

AriBella

Happy Mothers Day