

Soup

Lobster Bisque 10 Cream of Mushroom 8

Appetizers

Charcuterie Board— assorted Italian Meats & Cheese w/olives, Marcona Almonds, fig jam & sliced Focaccia bread **25**

Clams Casino— freshly shucked clams with peppers, garlic, bacon **15**

Beef Carpaccio— thinly sliced beef tenderloin w/arugula, shaved fennel, shaved Parmigiano Riggiano, EVOO, fresh lemon **15**

Grilled Octopus— served over Frisee , fresh shaved Fennel, sweet red onions & sliced olives **18**

Lobster Roll— lobster meat, sautéed with shallots, oyster mushrooms, fresh scalions, in a Sherry Cream Sauce served with Grilled Focaccia **18**

Fried Calamari - lightly coated, fried served with spiced marinara **15**

Shrimp Cocktail— Colossal Shrimp with our fresh made cocktail sauce & lemon **16**

Salads

Grilled Romaine—grilled hearts of romaine w/grape tomato, gorgonzola, avocado, onion, crisp bacon & Peppercorn Dressing **14**

Warm Goat Cheese Salad — baby greens, cranberries, pears, and champagne vinaigrette , topped with walnut encrusted goat cheese **15**

Mista Salad— baby mixed greens, tossed grape tomatoes, red onions, cucumbers, gorgonzola and balsamic vinaigrette **12**

NYE Salad— fresh arugula, sweet red onion, sliced fresh tomatoes, bacon, sun-dried tomatoes, feta cheese & Peppercorn Parmigiana with grilled Focaccia **15**

Beet Salad —watercress, frisee, apples, sweet red onion, gorgonzola, almonds tossed with fig balsamic dressing **15**

Entree

Chilean Seabass — pan roasted served with snow peas, yellow wax beans, sweet red peppers with a rice croquette in a light sauce **38**

Filet Mignon — with oyster mushroom caramelized shallot glaze, served with Twice Baked Potato & Asparagus **38**

Baby Rack of Lamb —pistachio encrusted and pan-roasted, served with Brussel sprouts, roasted potatoes, & broccoli spears **38**

Pappardelle Pescatore — fresh combination of calamari, clams, shrimp & scallops in a lightly spiced tomato broth tossed with fresh Pasta **34**

Stuffed Lobster Tail & Petite Filet Mignon— served with rice & sautéed spinach with Sherry Cream Sauce **38**

Chicken Parmigiana— breaded chicken breast topped with tomato sauce and melted mozzarella cheese served with Linguine **28**

Pappardelle Bolognese— our traditional meat sauce over fresh pasta **28**

Veal Oscar— thinly pounded veal medallions pan seared & layered with lobster meat ,provolone, over butternut, asparagus chestnut risotto topped with sherry cream sauce **38**

Angus Prime NY Strip— Certified Prime, served with Truffle Parmigiana Curly Fries **42**

Colossal Sea Scallops—pan seared served over Risotto with butternut & fresh Spinach finished with Sherry Cream Mushroom Sauce **36**

Butternut Cavatelli— house made with fresh porcini mushrooms in a veal ragu **34**

20% Gratuity will be added

Dessert

\$10

New York Cheesecake

Carrot Cake

Chocolate Lava Cake

Tiramisu

Fried Banana Cheesecake

Chocolate Bomb

Triple Layer Chocolate Mousse Cake

Cannoli

Apple Crisp for Two \$16

AriBella's
New Year's Eve
Menu