

ANTIPASTI

Soup du Jour

Chef's daily soup selection

Fritto Misto

Fried calamari, shrimp, scallions, zucchini, honey chipotle sauce \$14

Baked Clams Oreganato

Parsley, bacon, bread crumbs, Parmigiano Reggiano \$12

Jumbo Shrimp Cocktail \$15

Vongole e Chorizo

Little Neck Clams, Spanish Chorizo, garlic, crostini \$15

Carpaccio di Tonno*

Yellow tail tuna, avocado, cherry tomato, orange emulsion \$15

Eggplant Caponata Crostini

Onions, carrots, celery, red pepper, gastrique, goat cheese, naan bread \$12

Arancini Aria

Rice balls, Porcini mushrooms, risotto, gruyere fondue, truffle salt \$13

Beef Carpaccio*

Black peppercorn crusted Filet Mignon, arugula, lemon aioli, pecorino \$14

Imported Truffle Burrata

Naan crostini, speck, marinated olives \$16

Duck Leg Confit Cassoulet

Crispy duck leg, flageolet bean stew, diced lardons \$16

Trittico di Bruschette

Eggplant and robiola, salmon, cucumber, honey, truffle burrata \$14

A Selection of Artisanal Cheeses \$14

PRIMI

Tagliolini ai Funghi

Tagliolini, wild mushrooms, speck, creamy truffle sauce \$22

Pappardelle Allo Zafferano

House made saffron, pappardelle, sausage ragu, fennel mirepoix, pecorino \$22

Ravioli di Burrata e Pachino

Burrata, cherry tomato, basil pesto \$22

Gnocchi

House made Chef's daily selection market price

Paccheri alla Norma

Eggplant, ricotta salata, marinara sauce \$20

Penne

Traditional marinara sauce \$16

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

* This item is served undercooked or can be cooked to order .

SECONDI

Half Roasted Chicken

Creamy mustard sauce, caramelized onions, herb oil \$26

Long Island Duck Breast*

Chef's daily sauce selection \$28

16 oz Prime Bone-in Sirloin Steak au Poivre* \$42

Bacon Wrapped Filet Mignon*

Thyme red wine reduction sauce, Truffle Butter \$42

Short Ribs

Slow cooked braised beef short ribs, risotto \$32

Cowboy Ribeye*

22 oz Cowboy cut, country herb oil, demi glaze \$42

Roasted Herb-Crusted Pork Tenderloin*

Country herbs, prune balsamic glaze, spinach, fingerling potatoes \$28

Salmon*

Pan seared, chick peas curry stew, spiced almonds \$30

Pistachio Crusted Tuna*

Avocado Mousse, soy sauce \$32

Shrimp all'Aglio

Colossal shrimp, garlic, fregola, spinach \$32

Specialty Seasonal Fish en Papillote

Chef's choice seasonal fish steamed in parchment paper, sauce americaine Market Price

CONTORNI

Melanie's Mac and Cheese \$10

Crispy Skillet Potatos

Mixed herbs oil, scallions \$9

Creamed Spinach

Toasted bread crumbs, parmesan cheese \$10

Sauteed Broccoli Rabe \$10

Grilled Asparagus \$10

Roasted Cauliflower Salad

Black kale, pignoli, raisins, lemon tahini dressing \$14

Beet Salad Medley

Red, Golden, Chioggia beets, Granny Smith apples, goat cheese, apple honey mustard dressing \$12

Radicchio Salad

Radicchio, gorgonzola, poached pears, candied walnuts, port wine dressing \$14

Grilled Asparagus Salad

Mixed greens, cherry tomatoes, crispy prosciutto, caramelized pecan, parmigiano, balsamic vinaigrette \$14

Aria Melanie House Salad

Mixed greens, arugula, tomato, carrots, onions, olives, house dressing \$12

Warm Pan Seared Duck Breast Salad *

Mixed greens, pickled shallots, wild cherries, almonds, sherry vinaigrette \$16

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