



*At Ari's we'd like to offer authentic, traditional Italian food. Please don't ask for variations!

Tagliere Italiano: Italian Meat and Cheese board \$30 all Day

BREAKFAST (7.00-11.30)

Uova al Purgatorio (Eggs In Purgatory) \$18.00

Traditional Italian recipe of Free Range Eggs cooked in a rich Homemade Tomato Sauce makes a very tasty Breakfast or Brunch. Served with our Nonna's Homemade Bread

Frittata Mediterranean \$25.00

Flavorful and Fabulous Brunch Italian Recipe made with Eggs and filled with Mediterranean Flavor. Served with Freshly sliced Italian Ham, Asiago Cheese and Nonna's Homemade Bread

Panino San Daniele \$24.00

Homemade Bread Roll Stuffed with Prosciutto San Daniele, Buffalo Mozzarella, Rocket

Focaccia with Pepper Mortadella \$12.00

Homemade Focaccia Bread stuffed with Pepper Mortadella

Ari's Special \$25.00

Freshly sliced Prosciutto San Daniele, Grilled Smoked Scamorza served with Nonna's Homemade Bread

DOLCI (Sweets)

Cannolo Siciliano \$9.00

Crunchy Sicilian Traditional Pastry filled with Sweet Ricotta and Pistachio or Chocolate chips

Crostata di Marmellata \$7.00

Homemade Rustic Italian Tart Simply filled with delicious Jam

Caprese \$7.00

Traditional Italian Cake From Capri, it's a Flourless Almond Cake. Chocolate or Lemon

**Buon
Appetito!**

  @aris_noosa

www.arisitaliandeli.com info@arisitaliandeli.com - (07) 54555436

just like nonna used to make.

LUNCH MENU (11.30-2.00/1.30 on Sunday)

Homemade Potato Gnocchi With Bolognese \$32.00

Classic Italian Pasta Dish made with Pork and Beef Meat, Onions, Tomatoes and Fresh Herbs.

Homemade Fettuccine with Porcini Mushroom Sauce \$32.00

Light and Flavourful Porcini Mushroom Dish Made with Homemade Fettuccine & Topped with Parmigiano Reggiano

Spaghetti al Pomodoro \$25.00

Al dente Spaghetti in a Traditional Napoletana Sauce Topped with Parmigiano Reggiano

Caserecce con crema di Noci \$30.00

Caserecce short Pasta with Walnut creamy sauce, Parmigiano Reggiano and Walnut garnish (**Family Recipe**)

Penne alla Vodka \$29.00

Popular Italian Pasta dish made with Napoletana Sauce, Vodka, Smoked Pancetta & a spoon of Cream topped with Parmigiano Reggiano

Farinata di Ceci (V/GF) \$27.00

A thin unleavened Savory Crepe made from Chickpea Flour Served with a Side of Semidried Tomatoes, Grilled Eggplant, Artichokes and Olives

Bresaola (GF) \$23.00

Italian cured Beef Meat from Valtellina, Northern Italy. Sliced thin and served Chilled with Parmigiano Reggiano 24 Mths aged, Rocket, EVO and Vincotto

Tricolore Salad (GF) \$14.00

Italy's famous Insalata Tricolore represents the Colors of the Italian Flag. Made with Fresh Crisp Flavourful Rocket Salad, Juicy Cherry Tomatoes, Crunchy Onion and Walnuts, Topped with Shaved Parmigiano-Reggiano

Insalata Caprese \$22.00

Traditional Italian Salad Made with Fresh Buffalo Mozzarella, Fresh Juicy Tomatoes, Basil, EVO, Balsamic Vinegar

SPARKLING WINE/ROSEE'

Il Follo, 12/55
Prosecco Extra Dry, Veneto
Intense Aroma of Fruits with delicate Notes of Pear

Malenchini, Rosato 17/78
Toscana
Dry, Fresh and Well Balanced, With Fragrant Aromas of Pomegranate, Pink Grapefruit and Red Fruit

WHITE WINE

Ca' San Vito Pinot Grigio 15/68
DOC
Medium Rich on the palate with anise Fruity note and Tangy Acidity on the finish

Casa D'Ambra Ischia 18/85
Bianco DOC Campania
Dry White Wine with Unique mineral profile Rich with Freshness (Ari's favourite)

Cantine di Dolianova, Prendas 17/80
Vermentino DOC Sardegna
Hints of Golden Apple and Spices like Sage and Rosemary (Organic)

RED WINE

Bernardino, Chianti 14/65
DOC Toscana
Medium Fullness Body, Floral and Fruity Nose with Cherry and Redcurrant

Colterzio, "Santa Maddalena"
Alto Adige, DOC 18/85
Light Body, Fresh and Balanced with Ruby Red Colour, Floral And Red Berry Fruit Scents with Almondy Finish

Sella e Mosca Cannonau DOC 16/75
Fruity with Notes of Red Berries. Background of Oak Wood, Medium to full Body

Barbera D'Alba DOC 17/80
Piemonte
Rich Structure, Expansive Bouquet showing Ripe Fruit and a Long Finish

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BEERS

Peroni Red \$11.00
Baracca \$11.00
Ichnusa \$11.00

LIQUORS AND APERITIF

In Italy, it is a tradition to share Liqueurs with your friends after meal.

Aperol/Campari Spritz \$15.00
Limoncello \$11.00
Mirto Sardo \$11.00
Amaretto \$11.00
Frangelico \$11.00

COFFEE

| Choose Your Size | Small | Large |
|-----------------------|--------|--------|
| Cappuccino | \$4.00 | \$5.00 |
| Flat White | \$4.00 | \$5.00 |
| Latte | \$4.00 | \$5.00 |
| Mocha | \$4.00 | \$5.00 |
| Piccolo | \$3.50 | |
| Espresso | \$3.00 | |
| Italian Hot Chocolate | \$6.00 | |
| Iced Latte | \$4.00 | |
| Long Black | \$4.00 | |

JUICES

Orange Juice \$4.00
Pineapple Juice \$4.00
Apple Juice \$4.00
Cranberry Juice \$4.00

SOFT DRINKS

POLARA (From Sicily) \$6.90
Aranciata Rossa – Gassosa
Mandarino – Chinotto
Molecola, Italian coca-cola \$6.90
San Bitter \$6.90
Bright Red Soda. It's a great mid-afternoon drink, when it's just a little too early for a Campari-Soda.
Smeraldina Water 750ml \$7.50
From Sardinia Ranked best Tasting In the World (Still or Sparkling)

cin-cin!