



*Welcome to our Home! At Ari's we'd like to offer the great experience of the rustic, traditional Italian Homemade food, the one our Nonna starts cooking every morning with simply fresh produce.*

***Per Iniziare/Starter***

Garlic Focaccia Served With Olives 15

***Entre/Antipasto***

***Bresaola (Gf) 23***

Italian Cured Beef Meat Thinly Sliced And Served Chilled With 30mths Aged Parmigiano Reggiano, Rocket, EVO And Vincotto

***Gnudi (V) 22***

Ricotta And Spinach "Nude Ravioli" Consisting Of Tasty Filling Without Pasta Shell

***Main Courses***

***Carrot Gnocchi (V) (GF) 30***

Homemade Carrot Gnocchi Served with Tasty White Italian Sausage Ragù

***Pappardelle Alla Bolognese 32***

Large Long Flat Homemade Pasta With Pork And Beef Bolognese Sauce

***Traditional Potato Gnocchi Alla Bolognese 32***

With Pork And Beef Bolognese Sauce

***Baccalà' In Umido 34***

Stewed Salted Cod Cooked In A Tomato Napoli Sauce With Capers, Black Olives, Oregano Served with Ari's Homemade Bread

***Pollò alla cacciatora 30***

*An Authentic Hunter Style Chicken Stew in Red Wine and Italian San Marzano Tomatoes Sauce*

***Contorni/Side Dishes***

***Insalata Tricolore (V)14***

Fresh Crisp Flavorful Rocket Salad, Cherry Tomatoes, Red Onion, Walnuts, Finished With Shaved Parmigiano Reggiano

***Insalata Caprese (V)22***

Traditional Italian Salad made with Fresh Buffalo Mozzarella, Fresh Juicy Tomatoes, Oregano, EVO, Balsamic Vinegar

***Dolci***

***Deconstructed Cannolo Siciliano 16***

Sweet Ricotta and Pistachio Cream Served with Broken Crunchy Traditional Sicilian Pastry

***Cantuccini Toscani e Vinsanto 14***

Crunchy Biscuits with Almonds served with Vin Santo ("holy wine") a Sweet Liquor-like Wine usually made from Malvasia and Trebbiano grapes

***Affogato Al Caffè ' 15***

A Simple Yet Delicious Italian Coffee Dessert. Hot Espresso Poured Onto A Scoop Of Vanilla Ice Cream Served With A Shot Of Liqueur