



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

## LUNCH (11.30-13.30)

### **Antipasto (Entrée)**

**Bruschetta Tradizionale Italiana(V) \$8**

*(Traditional Old Way Italian Bruschetta)*

*Simply Toasted Italian Made in House Bread Brushed  
With Extra Virgin Olive Oil and Rubbed with Fresh Garlic*

**Gnudi (V)(GF) \$22**

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

**Tagliere Italiano \$30**

*Italian Meat and Cheese Board (Ari's choice of the Day)  
Served with Ari's Homemade Bread*

**Bresaola (GF) \$23**

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



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**Primi e Secondi Piatti (Mains)**

**Gnocchi di Patate Fatti in Casa Alla Bolognese** **\$32**

*(Homemade Potato Gnocchi With Bolognese)*

*Classic Italian Pasta Dish made with Pork and Beef Meat, Onions, Tomatoes, Celery and Carrots*

**Fettuccine Fatte in Casa Con Funghi Porcini (V)** **\$32**

*(Homemade Fettuccine With Porcini Mushroom)*

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

**Spaghetti al Pomodoro (V)(GF option)** **\$25**

*Al Dente Spaghetti in a Traditional Napoletana*

*Sauce Topped with Parmigiano Reggiano (Add Burrata \$7)*

**Penne alla Vodka (GF option)** **\$29**

*Popular Dish From the 80s Made with Napoletana Sauce, Vodka, Smoked Pancetta and a spoon of Cream Topped with Parmigiano Reggiano*

**Polpette al Sugo di Pomodoro** **\$29**

*(Meatballs in Tomato Sauce)*

*Juicy and Tender Homemade Beef Meatballs Cooked in a Rustic Italian Tomato Sauce Served with Our Italian in House Baked Bread*

**Farinata di Ceci (V)(GF)** **\$27**

*A Thin Unleavened Savory Crepe made from Chickpea Flour Served with a Side of Semidried Tomatoes, Grilled Eggplants, Artichokes and Olives*



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**Contorni (Sides)**

**Insalata Tricolore (V) (GF) \$14**

(Tricolor Salad)

*FreshCrisp Flavourful Rocket Salad, Juicy Cherry Tomatoes, Crunchy Onion and Walnuts, Topped with Shaved Parmigiano-Reggiano*

**Insalata Caprese (V) (GF) \$22**

*Traditional Italian Salad Made with Fresh Buffalo Mozzarella, Fresh Juicy Noosa Reds Tomatoes, Oregano, EVO, 12yo Balsamic Vinegar*

**DOLCI**

**Cannolo Siciliano \$9.9**

*Crunchy Sicilian Traditional Pastry filled with Sweet Ricotta Cream and Pistachio or Chocolate Chips*

**Crostata di Marmellata \$8**

*Homemade Rustic Italian Tart Simply filled with Delicious Jam*

**Caprese (Chocolate or Lemon)(GF) \$8**

*Traditional Italian Cake from Capri, It's a Flourless Almond Cake*