Friday Night Menu

Welcome to our Home !
At Ari's we'd like to offer the great experience of the rustic Italian homemade food, the one our nonna starts cooking every morning with simply fresh produce. Please don't ask for variations !

Entre/Antipasto

Focaccia served with olives 15

Bresaola (Gf) 24

Italian cured beef meat thinly sliced and served chilled with 30mths aged ParmigianoReggiano, rocket, EVO and vincotto

Gnudi (V) (GF)24

Ricotta and spinach "nude ravioli" consisting of tasty filling without pasta shell

Main Courses

Carrot Gnocchi (V) (GF) 32

Homemade carrot gnocchi served with tasty white Italian sausage ragu'

Pappardelle Alla Bolognese 34

Long flat homemade pasta with pork and beef bolognese sauce

Traditional Potato Gnocchi Alla Bolognese 33

With Pork And Beef Bolognese Sauce

Baccala' In Umido 38

Stewed salted cod cooked in a tomato Napoli sauce with capers, black olives, oregano served with Ari's homemade bread

Polpette al Sugo di Pomodoro (Meatballs in Tomato Sauce) 32

Juicy and tender homemade beef meatballs cooked in a rustic Italian tomato sauce served with Ari's homemade bread

Contorni/Sides

Insalata Tricolore (V)14

Fresh crisp flavorful rocket salad, cherry tomatoes, red onion, walnuts, finished with shaved Parmigiano Reggiano 24mths aged

Insalata Caprese (V)22

Traditional Italian salad made with fresh buffalo mozzarella, fresh juicy tomatoes, oregano, EVO, balsamic vinegar

Dolci/Sweets

Spuma di Limone 16

Light, fresh and silky. The pure essence of lemon in its most elegant form

Cantuccini Toscani e Vinsanto 14

Crunchy almond biscuits served with Vinsanto (Holy Wine) a sweet liquor-like wine made with Malvasia and Trebbiano grapes

Affogato al Caffe' 15

A simple delicious Italian coffee dessert hot espresso poured onto a scoop of vanilla ice cream served with a shot of liquor (Frangelico or Amaretto)