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) 26

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

Gnudi (V) (GF)26

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

Main Courses

Gnocchi di Carote (GF) 35

Homemade carrot gnocchi served with tasty white Italian sausage ragu'

Pappardelle Alla Bolognese 37

Long flat homemade pasta with pork and beef bolognese sauce

Gnocchi di Patate con Gorgonzola e Noci 38

Potato Gnocchi with Creamy Gorgonzola Sauce and Walnuts

Polpette al Sugo di Pomodoro (Meatballs in Tomato Sauce) 38

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

Pollo alla cacciatora 35

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

Contorni/Sides

Insalata Tricolore (V)16

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

Insalata Caprese (V)24

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

Tiramisù della Nonna 18

Classic Italian Tiramisù with Mascarpone, Coffee and Cocoa

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)