

# ariani Ristorante Italiano

COMFORT FOOD - COMMON WINES - UNCOMMON HOSPITALITY  
... a very best Food, Service and the Greatest Value in SW Florida

239 772 - 8000 1529 SE 15th Terrace ( DEL PRADO MALL ) - Cape Coral, FL 33990 [ariani.com](http://ariani.com)

Call in orders and pick up 5 - 10 PM \* Open 5 - 10 PM Tuesday - Saturday

## APPETIZERS

<b>FRESH MOZZARELLA "CAPRESE"</b>	Lovely presentation, great starter for two 14
<b>ISTRIAN HOUSE SALAD</b>	Blend of diced vine ripped tomato, onion, peppers, cannellini beans with Italian dressing 8
<b>CLASSIC CAESAR SALAD</b>	Hand cut Romaine lettuce with seasoned croutons in Caesar-parmesan cheese dressing 8
<b>BRUSCHETTA "CONTADINA"</b>	Blend of diced tomato, peppers and onion in Italian dressing. Served over crostini 8
<b>CREAMY-TARGAON ESCARGOT</b>	Chef Dario's special presentation. Over crostini 12
<b>FRIED CALAMARI "VENEZIANA"</b>	Dusted in seasoned flour and fried. With side of our marinara sauce 15

## PASTAS

<b>SPAGHETTINI - PENNE - FETTUCCINE</b>	ariani's Tomato Sauce 14 add two meatballs 6 or two Tuscan sausages 6
<b>LASAGNA BOLOGNESE "AL FORNO"</b>	Blend of sautéed meats, Italian pasta, filled with cheeses and tomato 19
<b>FETTUCCINE ALFREDO</b> 16	with grilled chicken 21 with sautéed shrimp 23
<b>PENNE "AL PADRINO"</b>	Sautéed with garlic, olive oil, broccoli florets, and blend of sautéed mushrooms 19
<b>TUSCAN SAUSAGE "CONTADINA"</b>	Penne, Italian sausage, sautéed with onion, mushroom, white wine and tomato 19
<b>EGGPLANT "PARMIGIANA"</b>	Cheese blend stuffed, baked with light tomato sauce and melted Fontina cheese 19

## SEAFOOD

<b>SHRIMP "alla ARIANI"</b>	Sautéed in light Fra Diavolo - ariani's red clam sauce. Over spaghetti 21
<b>FILET OF SALMON "OSCAR"</b>	With lump crabmeat, poached asparagus and Béarnaise. In lobster bisque sauce 27
<b>Crab Meat stuffed LOIN of TILAPIA</b>	Baked in our lobster bisque sauce. Served with spaghetti white clam sauce 23
<b>YELLOFIN TUNA STEAK</b>	Blackened, pan seared with brandy-seafood reduction. With spaghetti clam sauce. 27
<b>ARIANI'S STYLE - PAELLA</b>	Saffron flavored risotto with shrimp, Tuscan sausage and chicken, with green peas 22
<b>BRODETTO - ZUPPA FRUTA DI MARE</b>	Platter of sautéed shrimp, calamari, mussels and fish filet, in light Fra Diavolo sauce 30

## MEAT and POULTRY

<b>OUR SCHNITZELS:</b>	<b>Veal Cutlets</b> 27	<b>Pork Medallions</b> 23	<b>Chicken Breast</b> 21
<b>"SAN DANIELLE" Presentation</b>	Lightly hand breaded and fried. Finished with prosciutto and melted fontina cheese		
<b>PORK MEDALLIONS "FLORENTINE"</b>	Pan-grilled, topped with prosciutto and Fontina cheese. Over spinach 23		
<b>FILET MIGNON "WELLINGTON"</b>	Twin petite, pan-grilled stuffed with mushroom, cheese. Baked in puff pastry 35		
<b>CALF LIVER alla "VENEZIANA"</b>	Pan-grilled, sautéed with onion, meaty bacon and wine - demiglace reduction 22		
<b>Ariani's presentation of :</b>	<b>Veal Scallopine</b> 27	<b>Chicken Breast</b> 21	
<b>alla MARSALA</b>	Sautéed with mushroom, Marsala wine and demiglace.		
<b>alla RIVIERA</b>	Egg washed, with artichoke, roasted red pepper, capers in wine-butter-lemon sauce		
<b>alla PARMIGIANA</b>	Lightly hand breaded, fried and baked in light tomato sauce with melted Fontina cheese		

(Our Seafood, meat and poultry entrees are served with "proper" side. Bread and butter)

**Thank you for dinning with us. Chef Dario and Alice Zuljani**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness