



Chef/owner
Dario Zuljani

As for today specials - chef Dario recommends

We selected a beautiful range of dishes to make your dining experience special.
Enjoy them while they last.

Chicken Liver Pate 10

Homemade – all time favorite. Spread over crostini

Beef Filet Mignon “Carpaccio” 14

Pounded thin, and served raw with shredded parmesan cheese, capers, sliced onion and dressed with EVOO and Balsamic glaze

Mussels (Blue Gold from PEI) 16

“*alla Luciana*” - garlic scampi sauce or “*alla Posillipo*” – light Fra Diavolo sauce

Broccoli Rabe with Tuscan Sausage 22

Penne pasta sautéed with fresh garlic, EVOO, sliced roasted Tuscan sausage, red peppers flakes

Homemade Manicotti “al Forno” 18

Stuffed with our cheese blend, baked in light tomato creamy sauce, with Fontina cheese.

Add two **Meat balls** or two **Tuscan sausage** 6+

Chicken “alla Ariani” - All time favorite 25

Sautéed in our Marsala mushroom sauce, topped with eggplant, Prosciutto and melted Fontina cheese. Served over fettuccini Alfredo and vegetable

Veal, Shrimp and Chicken - Parmigiana Combo 29

Veal, shrimp and chicken, lightly breaded, fried and baked in our light tomato sauce, with melted Fontina cheese. Served with spaghetti and spinach

Mahi Mahi - Blackened “alla Riviera” 27

Lightly blackened, pan-seared, finished in flavorful sauce of artichoke, capers, roasted red peppers in butter-lemon and white wine.. Over spaghetti with side of spinach.

Ariani’s “Legendary” Lambuco 28

Lamb shanks are seasoned, browned and after that slowly braised in flavorful garlic, rosemary, wine au Jus. Served with Istrian potato and spinach.

Chilean Sea Bass “Oscar Style” 39

Topped with lump Crab meat, asparagus and touch of Béarnaise.
Baked in our flavorful lobster bisque sauce. Served with spaghetti white clam sauce.

Rack of Lamb “alla Alpina”– platter 37

Hand cut in to six rib chops, seasoned and grilled to perfection. Arranged with Istrian potato and spinach.

DESSERT: Rum Cake, Cannoli, Tiramisu, Napoleon, Amaretto Cake, Chocolate Cake 8

Thank you for dining with us. Chef Dario and Alice Zuljani