



## 🌀 seafood 🌀

### **Tuna Steak “Ariani”**

Yellow fin – sushi grade, pan-seared, lightly blackened, finished with brandy and seafood stock reduction.  
With linguine white clam sauce.

### **Filet of Salmon “Oscar”**

Topped with crab and lobster meat, asparagus, béarnaise. Baked in lobster bisque sauce. With linguine white clam sauce.

### **Shrimp “alla Ariani”**

Six large shrimp sautéed to order in our own flavorful red-clam sauce, arranged over linguine pasta, with vegetables.  
With calamari

### **Crab Meat Stuffed Tilapia**

Baked in special lobster bisque sauce, with lump crab meat, sprinkled with oreganata bread crumbs.

### **Fried Calamari “Veneziana”**

Dusted with specially seasoned flour and elegantly fried in vegetable oil.  
With linguine white clam sauce.

### **Ariani’s Shrimp, Chicken and Sausage “Paella”**

Saffron flavored risotto with sauteed shrimp, Tuscan sausage, julienne of fresh chicken breast, with green peas and diced roasted red pepper.

### **Brodetto Istriana, Zuppa Frutta di Mare**

Platter of sautéed shrimp, calamari, mussels and fish filet in light Fra Diavolo seafood - marinara sauce.



Brodetto

## **Comfort Food Corner Chef’s Daily Specials**

*Let us know what are you in the mood to enjoy today!  
Your server will gladly assist in finding “something that will hit the spot”*

*Alice and Chef Dario*



## 🌀 meats and poultry 🌀

### **Chicken “alla Ariani”**

Sautéed in mushroom demi-glace sauce with eggplant, prosciutto, fontina cheese, over fettuccine Alfredo.

### **Ariani Mixed Grill Platter**

Platter combo of lean pork medallion, chicken breast and beef fillet medallion with vegetable and Istrian potato.

### **Calf Liver “alla Veneziana”**

Pan-grilled, sautéed with onion, finely chopped meaty bacon and touch of wine - demiglace reduction.

### **Pork Medallions “alla Florentine”**

Perfectly seasoned and grilled. Finished with Italian prosciutto and melted fontina cheese.

### **Filet Mignon “Wellington”**

Twin petite, pan-seared filet mignon is stuffed with duxelle of wild mushrooms. Baked, wrapped in fontina cheese and puff pastry.

### **Rack of Lamb Platter**

Rack of lamb, cut in rib chops, seasoned and grilled to perfection. Served with Istrian potato and vegetable.

**Veal Scaloppine - Chicken Breast Scaloppine**  
**Riviera**, artichoke hearts, capers, lemon white wine sauce  
**Marsala**, mushroom, Marsala wine, demi-glace sauce  
**Parmigiana**, baked in tomato sauce with mozzarella cheese

### **Schnitzels “alla Ariani”**

#### **Pork or Chicken - Veal**

Cutlets are lightly hand breaded and elegantly pan-fried.  
Topped with sautéed mushrooms mix, and melted quattro formaggi cheese.



Schnitzel