**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.

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Ariani’s Shrimp, Chicken and Sausage “Paella”
Saffron flavored risotto with sautéed 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.

**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 filet 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.