

carne é pollo

Ariani's famous "Lambuco"

two spring lamb shanks, seasoned and browned then slowly braised in blend of fresh garlic, red wine and rosemary. 19.95

Chicken "alla Ariani"

sauteed in mushroom demi-glace sauce with eggplant, prosciutto, fontina cheese, over fettuccine Alfredo 18.95

Ariani's Deluxe Mixed Grill - Platter

combo of lean pork medallion, chicken breast and beef filet medallion. 22.95

Roasted "Veal-buco" - Platter

specially seasoned, boneless, small veal roast is browned, then slowly braised in our "ossobuco" sauce. 19.95

Calf Liver "alla Veneziana"

pan-grilled, sautéed with sweet onion, finely chopped meaty bacon and touch of brandy - demi-glace reduction. 18.95

Pork Medallions "alla Florentine"

perfectly seasoned and grilled. Finished with Italian prosciutto and melted fontina cheese. 18.95

Filet Mignon "Wellington"

twin petite, pan-seared filet mignon is "stuffed" with mushrooms. Baked, wrapped in fontina cheese and puff-pastry. 24.95

Veal Scaloppini - 19.95 Chicken Breast - 17.95

Riviera - artichoke hearts, capers in lemon, white wine sauce

Marsala - mushroom, Marsala wine, demi-glace sauce

Adriatico - breaded, sautéed in garlic, lemon, white wine sauce

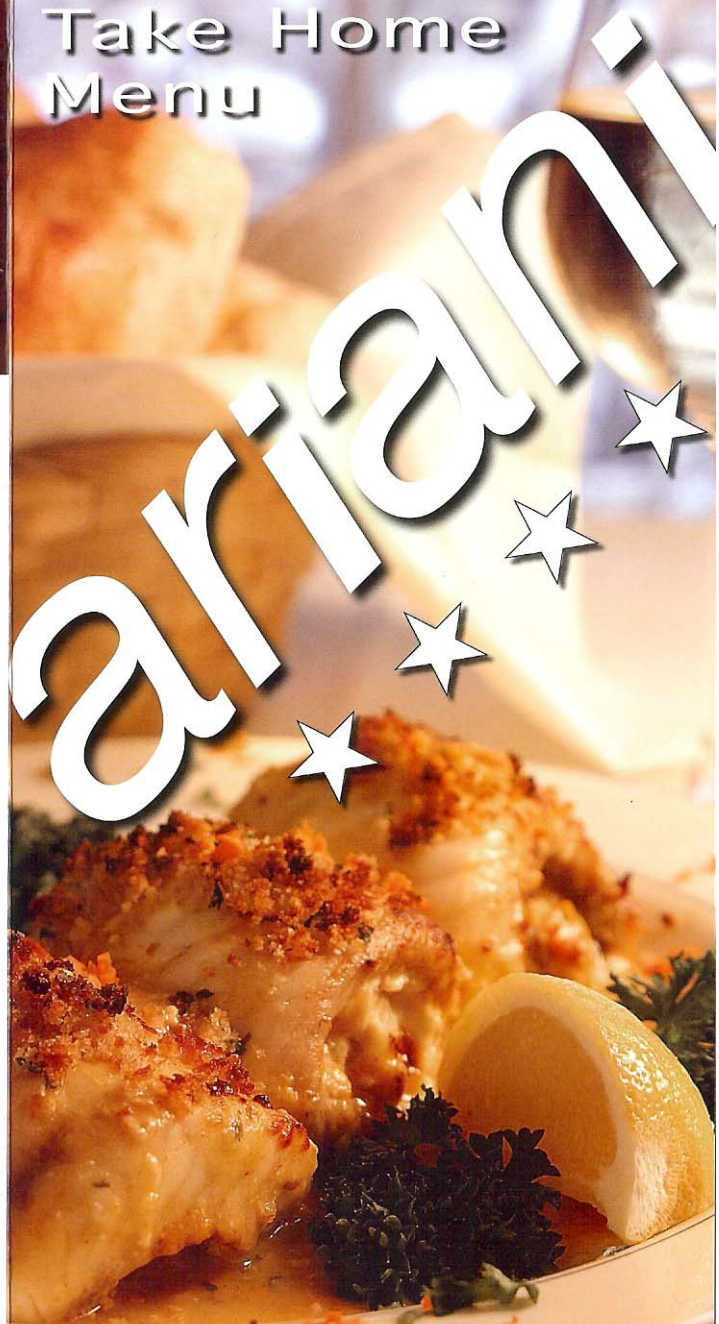
Parmigiana - baked in tomato sauce with mozzarella cheese

Schnitzels "alla Ariani" - cutlets are lightly hand breaded and elegantly pan-fried. Topped with sautéed mushrooms mix, parmesan and fontina cheese

Chef Dario's Favorite - Pork "Schnitzel", made with medallions of pork tenderloin 18.95



Take Home Menu



(239)772-8000
www.chefdario.com

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Chef Dario

- ★ Four Star Restaurant in all Three Categories by Jean LeBouf since 1994
- ★ The Best of Florida - Top 500 Restaurants
- ★ The Best of Cape, Six Years in a Row
- ★ Star Chef of Florida - Peoples Choice Award
- ★ Golden Fork Award, Gourmet Diner's Society of North America

Del Prado Mall
1529 SE 15th Terrace
Cape Coral, FL 33990
(239) 772-8000

Celebrating?

Ariani's has special VIP Tuscan Party Room!
Entertain up to 30 of your friends or business partners! Special Party Menu available!

Birthdays!

Specialty priced entree at 50% off and complimentary piece of birthday cake!

Ariani Gift Card

Delightful gift in a good taste.
Ariani gift cards are available in any denominations. Send your friends to our family restaurant for an unforgettable dinner!

The gift cards can be purchased at the restaurant or online at:

www.chefdario.com

antipasti

Portabello Bruschetta,
baked with quatro Formaggi (four pieces) 9.95

Escargot, chef Dario's presentation 7.95

Fried Calamari, "alla Veneziana" 7.95

Shrimp "alla Riviera", lightly blackened 9.95

Mussels (Blue Gold) poached
"alla Possilipo" or "alla Lucianna" 8.95

Artichoke Hearts "Florentine", casserole, for two 9.95

Eggplant turnover "alla Ariani", oven baked 7.95

Soup of the Day 4.50

salads

Roasted Red Peppers, Cheese and Anchovies 5.95

Bruschetta "Contadina" four pieces 5.95

Sliced Tomato, Onion and Gorgonzola 3.95

Traditional **Caesar Salad** 4.95

Istrian Salad, Chef Dario's special 4.95



pastas

Linguine, Penne or Fettuccine
your choice of pasta, with Ariani's own
"salsa pomodoro" sauce. 14.95

Ziti "al Padrino"
sautéed with fresh garlic, olive oil, broccoli and wild
mushroom. 16.95

Ziti "Vodka Sauce"
sautéed with caramelized onion, pancetta, vodka and
cheese sauce. 16.95

Traditional Fettuccine Alfredo
sautéed in creamy - cheese sauce 15.95
with **grilled chicken** 17.95
with **sautéed shrimp** 18.95

Manicotti
twin, homemade pasta crepes, baked in light tomato
sauce, filled with cheese blend stuffing. Melted fontina.
15.95

Eggplant Turnover "Parmigiana" - platter
Stuffed and baked with tomato and cheese.
With vegetable and pasta. 16.95

Tuscan Sausage "alla Contadina"
special Italian style sausage, grilled and sliced,
sautéed with onion, mushroom, wine, touch of
tomato and tossed with penne pasta. 18.95



seafood

Tuna Steak "Ariani", yellow fin - sushi grade
pan-seared, lightly blackened, finished with brandy and
seafood stock reduction. Served with linguine white
clam sauce. 19.95

Filet of Salmon "Oscar"
topped with crab and lobster meat, asparagus,
béarnaise. Baked in lobster bisque sauce. With linguine
clam sauce. 19.95

Ariani's Tilapia "Oreganata"
baked in special lobster bisque sauce. Spread with
chef Dario Aioli and oreganata bread crumbs, with
linguine white clam sauce. 19.95

Shrimp "alla Ariani"
six large shrimps sautéed to order in our own flavorful
red-clam sauce, arranged over linguine pasta, with
vegetable. 18.95

Calamari "Veneziana"
dusted with specially seasoned flour and elegantly
fried in vegetable oil. Served with side of marinara and
linguine white clam sauce. 17.95

Brodetto Zuppa Frutta di Mare
platter of sautéed shrimp, calamari, mussels and fish
filet in light Fra Diavolo seafood - marinara sauce.
24.95



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