

Antipasto Freddo

Misto Bar

Create Your Individual 28 / Chefs Selection Individual 20

Misto Plates to Share

Small 40 / Medium 60 / Large 80

Grilled & Chilled Octopus 15*

Garlic-milk braised fennel purée / carrot top pesto / prosciutto vinaigrette

Bison Carpaccio 14

Truffled yolk frivolezza / pickled red onion / smoked sea salt / crostini

*Tuna Crudo** 15*

Pickled eggplant / fire roasted tomato purée / crispy leeks

Antipasto Caldo

Lamb Ragu Tortellini 16

Herbed caprino fresco cheese / lamb essence

Crispy Pork Belly 15*

Coarse ground white polenta / local marinated tomatoes

Crespelle 14

Tomato cream / braised veal / spinach / parmesan / ricotta

Lobster Bisque 12

Chervil / sherry

Pasta Primi Piatti

Crab & Uni Risotto 12

Uni butter / crab / fern-leaf dill

Prosciutto & Pea Risotto 12*

Crispy speck / pea tendrils

Wild Mushroom Risotto 10

Roasted field mushrooms / aged Parmigiano-Reggiano / shaved black truffles / local micro thyme

Bolognese 12

Ground veal / stewed tomatoes / pecorino / rigatoni

Carbonara 15*

Guanciale / English peas / aged Parmigiano-Reggiano / fried duck egg / spaghetti

Insalata

Pancetta Panzanella 12*

Torn ciabbatta / tender local greens / compressed cucumber / pickled shallots / bacon vinaigrette

Heirloom Tomato & Burrata 14

Balsamic roasted heirloom tomatoes / cracked pepper / micro basil

Caesar 15

Baby gem romaine / garlic croutons / parmesan frivolezza / caesar dressing

Mixed Greens 11

Local greens / shaved strawberry / savory pistachio granola / limoncello citronette

Plan a dinner event with us!

We offer a variety of options for any size party.

Inquire with Armani's associates for further details and reservations.

**These items may contain pork or have been in or near pork in some stage of the cooking and/or preparation process*

Entrees

Vitello

Veal Scaloppini 43

*Tomato jam / marinated local tomatoes / truffle-cured egg yolk
house-made ricotta / porcini-truffle reduction*

Braised Veal Osso Buco 45*

Asiago polenta / pinenut-orange and basil gremolata

*Grilled Veal Chop** 50*

Pinot grigio apple butter / roasted romanesco / pistachio pesto

Pesce

Swordfish Scaloppini 40

Truffle spring pea pesto / shaved fennel-pea shoot insalata

*Grilled Skuna Bay Salmon** 38*

*Spring onion pesto / chili roasted rainbow carrots /
garlic-artichoke purée*

Fruiti del Mare (Market Price)

Pinot grigio garlic butter / market fresh seafood / bruschetta

Pollame

Chicken Duo 30

Confit leg / seared breast / olive relish / salsa verde / parsnip purée

Carne

*Grilled Bison Ribeye** 52*

Italian style gratin / sautéed broccoli rabe / barolo demi

*Prime New York** (Market Price)*

Crispy potatoes / roasted tomatoes / sautéed spinach / grain mustard mascarpone cream / 9oz or 12oz

Agnello

*Roasted Lamb Loin** 45*

Cannellini bean puree / caponata-agrodolce / chianti lamb jus

Aggiunte

Pasta Marinara 7

Polenta 6

Grilled Asparagus 8

Sautéed Spinach 5

Grilled Half Lobster Tail 15

Jumbo Lump Crab 12

Two Grilled Shrimp 8

Grilled Scallop 6

Chef de Cuisine:

Robert L. Maggi

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**CONSUMER ADVISORY - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.