

Antipasto Freddo

Misto Bar

create your own 28 / chefs selection 20

Family Size Misto Plates

small 40 / medium 60 / large 80

*Bison Carpaccio 14***

truffled yolk frivolezza / pickled red onion / sea salt / crostini

Antipasto Caldo

Fried Spicy Octopus 19

tomato arrabbiata / cilantro oil / pickled chili

Foie Gras 18

*sweet potato puree / fig / toasted brioche /
aged balsamic*

*Pork Belly 15**

*fennel slaw / strawberry balsamic glaze /
pork jus*

Lobster Bisque 12

chervil / sherry

Pasta Primi Piatti

*Spicy Italian Sausage 14**

balsamic / marsala / broccoli rabe / black pepper linguini

Lamb Tortellini 16

herbed goat cheese / lamb essence

Wild Mushroom Risotto 12

*roasted field mushrooms / aged parmigiano-reggiano /
local micro thyme*

Beer Braised Elk Shank 18

*blueberry jus / oven roasted tomatoes / crispy trumpet mushroom /
marrow ricotta / cavatelli*

Bolognese 12

ground veal / stewed tomatoes / pecorino / rigatoni

Butternut Squash Risotto 11

sage / crème fraiche

*Carbonara 15**

*guanciale / english peas / aged parmigiano-reggiano /
fried duck egg / spaghetti*

Puttanesca 10

olives / capers / anchovies / squash / marinara / strozzapreti

Insalata

*Pancetta Panzanella 13**

*tender local greens / torn ciabatta / marcona almonds /
smoked gorgonzola / bacon vinaigrette*

Heirloom Tomato & Burrata 16

creamy stuffed mozzarella / cracked pepper / micro basil

Caesar 15

*baby gem romaine / garlic croutons / parmesan frivolezza /
caesar dressing*

Mixed Greens 12

*local greens / shaved pear / caramelized walnuts /
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*

****CONSUMER ADVISORY -CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, AND SEAFOOD OR IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DIORDERS, YOU ARE AT GREATER RISK.**

Entrees

Vitello

Veal Scaloppini 43

*truffle cured egg yolk / roasted heirlooms
tomato jam / house-made ricotta / porcini reduction*

*Braised Veal Osso Buco 45**

asiago polenta / pinenut, orange and basil gremolata

*Grilled Veal Chop 54***

*pinot grigio-apple butter /
roasted romanesco / pistachio pesto*

Pesce

*Arctic Char 43***

*truffled fava bean puree / crushed potatoes /
oven-roasted tomato butter*

Grilled Sea Scallops 39

*sweet corn coulis / pea puree / roasted trumpet mushroom /
roasted corn / cilantro*

Mediterranean Sea Bass 48

*saffron lobster risotto / citrus chardonnay cream /
mixed asparagus salad*

Fruiti del Mare (Market Price)

spiced tomato broth / market fresh seafood / bruschetta

Pollame

Chicken Duo 30

*seared breast / crispy confit leg
garlic herb risotto / sautéed green beans / chili caper butter*

*Seared Duck 45***

walnut pappardelle / cherry port jus / toasted walnuts

Carne

*Grilled Bison Ribeye 52***

fondant potato / broccoli rabe / barolo demi

*Prime New York (Market Price)***

crispy potatoes / oven-roasted tomatoes / spinach / pomegranate demi

Agnello

*Lamb Rack 48***

rosemary scented rainbow carrots / lamb pancetta whipped potatoes / minted lamb jus

Additions

Pasta Marinara 7

Sautéed Spinach 5

Grilled Asparagus 8

Foie Gras 15

Grilled Half Lobster Tail 15

Jumbo Lump Crab 12

Two Grilled Shrimp 8

Grilled Scallop 9

Still making plans for New Year's Eve?

Join us in Armani's for an amazing culinary adventure

with Piper Heidsieck Champagne!

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