

## Appetitivo

### Pio's Meatball | 12.50

beef, veal, pork, marinara sauce, ricotta salata cheese

### Baselice | 14.25

little neck clams, garlic wine butter, bread bowl

### Sformato Mongelli | 13.50

ricotta pesto Italian custard, made with assortment of cheeses, marinara sauce, burrata cheese, focaccia bread, pesto drizzle

### Finalmente | 17.50

Prince Edward Island mussels, seafood tomato broth, served in a bread bowl

### Zia Rosa | 13.50

fried artichokes, wrapped in prosciutto, basil pesto cream, topped with sun dried tomato bruschetta

### Arancini | 13.95

fried risotto croquettes, stuffed with prosciutto, fresh mozzarella, basil, pizzaiola sauce

### Insalata di Mare | 16.95

shrimp, scallops, Japanese Hamachi yellowtail, marinated in fresh citrus juices and avocado

### Via Ottagio | 12.95

grilled romaine, garlic croutons, grape tomatoes, lemon parmesan dressing, parmesan

### Capra e Pera | 13.50

arugula, pear, fried goat cheese, spiced walnuts, agrodolce vinaigrette

### Basilico di Mele | 14.50

spring mix, apples, pecans, basil, shaved red onions, coconut goat cheese emulsion

### Roasted Caprese | 14.25

fresh mozzarella, roasted tomato, basil, olive oil, olive tapenade

### Signora Loretto | 16.95

veal bracirole, prosciutto, fresh mozzarella, basil, tomato sugo

### Crocchetta di Granchio | 15.25

fried risotto croquettes, lump crab, fontina cheese, vodka sauce, pesto drizzle

## Entrata

### Otino Cioppino | 32.00

shrimp, scallops, mussels, clams, sausage, tomato broth, creamy risotto

### Rosamaria e Ronaldo | 34.95

pan roasted filet mignon, Italian salsa verde, asparagus, fingerling potato, shaved parmesan

### Pistachio Crusted Salmon | 29.95

parmesan risotto, topped with creamy pesto, served with vegetable medley

### Pesto Pettine | 34.95

seared scallops, creamy risotto, asparagus, sun dried tomato bruschetta, basil pesto cream

### Costoletta di Agnello | 34.95

pan seared lamb chops, sweet corn primavera cous cous, calabrian chili hummus

### Chicken Milanese | 28.95

lightly fried thin organic chicken breast, citrus salad, primavera cous cous

### Pork Chop Nuscese | 29.95

grilled pork chop, baked potato, apple cinnamon agrodolce sauce

### Branzino di Irpino | 30.95

sautéed branzino, soft crab spinach polenta, chorizo fennel gravy

### Quattro Melanzane | 16.95

lightly fried eggplant, stuffed with ricotta, stracciatella, parmesan, mozzarella, vodka sauce

### Gambero Limone | 28.95

sautéed jumbo shrimp, fresh tomato, scampi lemon sauce, soft spinach polenta

### Ossobuco Vitello | 32.95

slow roasted veal shank, soft spinach polenta, tomato sugo

### Cacciatore di Avellino | 29.95

braised chicken, onions, peppers, mushroom, green olives, tomato sugo, served with creamy risotto

## Pizza

To better manage the consistency of our traditional Neapolitan style pizza, we cannot guarantee the timing of delivery with any other menu item. We appreciate your consistent support. Salute Ariano

gluten free option: add 3.00

all pizzas cooked at 800F° in wood fire brick oven

### Rocco Pomodoro | 14.25

marinara, sweet tomato, Italian spices, fresh parmesan cheese, burrata cheese, roasted garlic, olive oil

### Melazzo | 12.50

fior di latte, San Marzano d.o.p. and fresh basil

### Mesoraca | 14.50

hot sausage, marinara, pepperoni, fior di latte

### Wild Funghi | 16.25

mixed mushrooms, ricotta base, truffle oil, black pepper and chives, shaved parmesan

### Quattro Formaggi | 14.50

ricotta, parmesan, mozzarella, stracciatella, pepperoni

### Bellapigna | 14.95

roasted peppers, zucchini, eggplant, pine nuts, olive oil, sharp provolone

### Zio Nicola | 14.50

roasted tomato, fior di latte, spinach, ricotta cheese, garlic

### Mama Francesca | 14.95

marinara, roasted garlic, hot sausage, broccoli rabe, parmesan cheese

### Assunta | 16.50

birria style short-rib, shaved fontina cheese, sliced jalapeños, roasted cippolini, spicy chipotle crema, served with birria consome

### Pera Calda | 16.50

goat cheese crumble, caramelized onion, roasted garlic, pickled pears, hot honey glaze

## Dolci

### Affogato | 8.50

two scoops of our house made gelato drowned in espresso

### Xango | 10.50

banana caramel cheesecake wrapped in a tortilla and served with a homemade gelato

### Nutella Pizza | 9.95

sugar sweetened pizza dough with hazelnut chocolate spread, fresh strawberries, powdered sugar

### Tiramisu | 10.00

imported mascarpone and ladyfingers delicately soaked in espresso

### House Made Gelato | 7.95

ask server about our flavors

### Cappuccino | 5.00

### Macchiato | 3.00

### Coffee | 2.50

### Tea | 2.50

### Single Espresso | 3.00

### Double Espresso | 3.50

### Americano | 3.00

### Hot Chocolate | 3.50 (seasonal)

decaf available

ask server for gelato flavors & dessert specials

## Cocktails

Here are some of Rocco Mongelli's hand crafted cocktails brought to Ariano restaurant. Me & my team of bartenders strive to make every cocktail be a true experience for our customer. We believe in fresh ingredients. Truly like no other bar in town! They're worth the wait.

### IMBIBE SEASONAL

#### Pumpkin Already | 14.00

brown butter fat washed maggies spiced rum, st. george coffee, creme de cacao blanc, cold brew, pumpkin butter, oak milk foam (avail. sep 29 - nov 23)

#### "Do You Know the Muffin Man" | 13.00

brown butter fat washed maggies spiced rum, nocino, creme de cacao blanc, torrone infused heavy cream, gingerbread simple

#### Punched | 9.00

cinnamon infused lairds apple brandy, maggies farm 50/50 rum, bitter truth allspice dram, argala alpine amaro, turbinado simple, linvilla apple cider, fresh lemon, topped with prosecco

#### ¿What're We Drinkin? | 12.00

banhez mezcal, aperol, orange juice, fresh lime, cherry bitters, agave

### IMBIBE STAPLES

#### The Runner-Up | 13.00

(whiskey sour) sagamore double oak rye, fresh lemon juice, brown sugar, spiced cherry bitters, montepulciano float

#### Straight Outta Media | 12.00

bluecoat elder flower infused gin, campari, acha roja fresh lemon, honey simple, organic egg white

#### The Pharmacist | 14.00

st. george gin, kina l' aero d' or, giffard pamplemousse liquor, fresh lemon, prosecco float

#### Fiori Di Limone | 12.00

titos vodka, st. germain, fresh lemon muddled basil, cucumber, agave nectar

#### I Drink & I Know

#### Things | 15.00

tequila ocho blanco, lambrusco, organic egg white, raspberry simple, giffard vanilla, fresh lime

#### Anotha Day | 15.00

amaras cupreata mezcal, teremana repo, sfumato amaro, chocolate bitters, agave

#### Plane Jane's Paper

#### Plane | 14.00

templeton rye whiskey, aperol, montenegro amaro, fresh lemon, honey simple, organic egg white

#### Sangria | 13.00

rose, aperol, fresh lemon juice, fresh mint, simple syrup, fresh oranges

#### Morning Toast | 15.00

sagamore rye whiskey, bitter truth apricot, gentian aperitif, fresh lemon, maple syrup, organic egg white, lemon zest

#### Ariano Spritz | 12.00

contratto aperitivo, rocchina prosecco, soda water

#### Negroni Tradizionale | 13.00

malfy arancia gin, campari, mulassano rosso vermouth

#### Olde Manor | 13.00

hibiscus-infused redwood american whiskey, giffard mure, fresh lemon, angostura bitters, honey simple, blackberries, mint

#### Always Fizzy In

#### Philadelphia | 14.00

barr hill tom cat gin, clementine aperitif, gentian, fresh lemon, fresh orange, organic egg white, heavy cream, topped with club

#### Banana 'n' Pyjamas | 12.00

don q rum, giffard banana liquor, atxa blanco, vicario dragoncello, simple syrup, fresh lime, fresh mint

#### I Can't Complain | 13.00

tequila ocho blanco, ancho reyes verde, fresh cucumber, fresh lemon, agave nectar, black pepper, fresh basil

#### ¿Huh? Jalapeno | 12.00

jalapeno infused stateside vodka, giffard passionfruit liquor, sauvignon blanc, fresh pineapple, fresh lime

#### Very Berry | 12.00

wild berry tea infused stateside vodka, giffard creme de mure liquor, fresh blackberry, simple syrup, fresh lime, organic egg white

#### Tea Time | 13.00

chai tea infused vida mezcal, nocino, gentian, pineapple, fresh lime, cinnamon simple

#### Cafe Buon | 13.00

maggies 50/50 dark rum, borghetti espresso liquor, freshly brewed borbone espresso, meletti amaro, creole orgeat, sea salt

#### Negroni Bianco | 11.00

morandina moscato d'asti, clementine aperitivo, lo-fi white vermouth, lime, honey, orange blossom water, organic egg white

#### Avocados From

#### Mexico | 13.00

mezcal banhez, jalapeño infused teremana blanco, fresh lime, fresh avocado, coconut simple, chili salt

## Glass Wine

### ROSSO

#### Cirelli | 14.00

Montepulciano D'Abruzzo Italia

#### Calx | 13.00

Primitivo, Puglia Italia

#### Torti | 15.00

Pinot Noir, Lombardy Italia

#### Tres Osos | 13.00

Cabernet Sauvignon, Valencia Spain

#### Cala | 13.00

Nero d' Avola & Grillo, Sicilia Italia

#### Felsina | 13.00

Chianti Classico, Toscana Italia

### BIANCO

#### Vigneti del Sole | 12.00

Pinot Grigio, Veneto Italia

#### Mermota | 13.00

Sauvignon Blanc, Langhe Italia

#### La Patience | 13.00

Chardonnay, Rhone Valley France

#### Sfera Macerato | 13.00

Verdeca, Puglia Italia

#### Castello di Meleto | 12.00

Rosato, Toscana Italia

### SPUMANTE

#### Rocchina | 12.00

Prosecco, Veneto Italia

#### Denny Bini | 14.00

Lambrusco, Emilia-Romagna Italia

#### Col di Luna Flor | 14.00

Prosecco d.o.c, Veneto Italia

## Bottle Wine

### ROSSO

#### Mauro Molino | 112.00

Barolo, Piemonte Italia

#### Sfera Rosso | 55.00

Glou Glou Blend, Piemonte Italia

#### Cousin Oscar On se

#### l'arrache | 56.00

Cinsault, Languedoc-Roussillon France

#### Malaspina Palikos | 52.00

Gaglioppo, Calabria Italia

#### Salice Salentino | 48.00

Negroamaro, Puglia Italia

#### BloodRoot | 70.00

Pinot Noir, Sonoma County California

#### Calafe Irpinia | 61.00

Aglianico, Irpina Italia

#### Fattori San Lorenzo | 64.00

Montepulciano / Sangiovese, Marche Italia

#### Maria Grazia | 78.00

Nebbiolo, Langhe Italia

#### Merriam | 101.00

Cabernet Sauvignon, Russian River Valley California

#### Polpolo di Indie | 60.00

Nebbiolo Barbera Dolcetto, Langhe Italia

#### Cantina Frentana | 65.00

Montepulciano d'Abruzzo, Abruzzo Italia

### BIANCO

#### Huia | 57.00

Sauvignon Blanc, Marlborough New Zealand

#### Domini del Leone | 48.00

Veneto Italia

#### Masseria Frattasi | 54.00

Falanghina, Campania Italia

#### Cantine Colosi | 53.00

Grillo, Sicilia Italia

### SPUMANTE

#### Denny Bini | 55.00

Lambrusco, Emilia-Romagna Italia

#### Rocchina | 40.00

Prosecco, Veneto Italia

## Amari

Montenegro

Vigo

Nonino

Sfumato

Argala

Angostura

Cardamaro

Vecchio del Capo

Lo-Fi Gentian

Fernet Branca

Fernet Branca Menta

Fernet Gancia

Meletti

Varnelli Sibilia Premiato

Forthave Marseille