

### **Antipasto Misto**

The classic start to an Armani's meal. Select from specialties such as balsamic glazed meatballs, clams with sambucca vinaigrette, and fresh hearts of palm with citrus dressing. Enjoy a sampling of Italian cheeses and cured meats. With over 30 selections, the antipasto misto is set to please.

**Create your own / per plate 19**  
**Selected by the chef / per plate 15**

### **Insalata Tagliata Romaine Cotta 15**

Grilled romaine, roasted red peppers, artichokes, Asiago cheese, tomatoes, salami, basil vinaigrette

### **Insalata di Cesare 15**

Prepared to order at the Caesar salad station, crisp romaine, anchovies, shaved aged Parmesan, garlic crouton

### **Insalata Dell'aglio e Degli Spinaci 13**

Spinach, red onion, toasted pine nuts, caramelized garlic dressing, aged Parmesan

### **Insalata di Arugula 13**

Arugula, shaved fennel, citrus segments, marcona almonds, Prosecco citronette

## **Primi piatti**

### **Calamari Fritti 15**

Crisp calamari, key lime aioli

### **Cacao Brasato di Maiale 13**

Cocoa braised Palmetto Creek Farms pork belly, hazelnuts, onion marmalata, arugula, date dressing

### **Cannelloni di Vitello 11**

Ground veal, spinach, Parmesan, ricotta, tomato cream sauce

### **Entrée 29**

### **Asparagi alla Milanese 16**

Warm asparagus, fried duck egg, shaved black truffle, Parmesan cheese

### **Brodetto d'aragosta 15**

"Armani's" classic lobster soup

### **Bay Scallop Minestrone 13**

Traditional minestrone with poached bay scallops, pesto

### **Gnocchi della Patata 13**

Potato gnocchi with roasted seasonal vegetables, pesto, calvo nero, brown butter sauce, aged Parmesan

### **Entrée 25**

### **Ravioli Del Cereale e del Granchio 15**

Roasted corn crab filled ravioli, rendered bacon marmalata, tomato essence

### **Entrée 28**

### **Tagliatelle e Bolognese 14**

Fresh tagliatelle, ground veal, stewed tomatoes

### **Entrée 25**

## **Presidential Dinner**

A seven course dinner paired with wines available Friday and Saturday

Ask your server for further details

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

## **Secondi piatti**

### **Bucatini a all'Amatriciana 25**

Bucatini pasta, guanciale, red onion, red chili flakes, tomatoes, pecorino

### **Carbonara Dei Pettini e del Gambero con Papperdelle 31**

Sautéed shrimp and sea scallops tossed with papperdelle pasta, pancetta cream sauce, Parmesan cheese

### **Diavlo del fra dei Frutti di Mare 36**

Sautéed shrimp, scallops, lobster, clam, mussels, calamari , bucatini pasta, spicy tomato sauce

### **“Armani’s” Vitello Scaloppini 33**

Sautéed veal scaloppini, exotic mushrooms, truffle sauce, mascarpone polenta

### **Costola di Vitello Milanese 34**

Breaded veal chop, arugula, oven roasted tomatoes, lemon

### **Filetto del Vitello 37**

Grilled veal tenderloin, lobster crab gratin, angel hair pasta tossed with roasted garlic oil, fresh herbs

### **Ossobuco 39**

Braised veal shank, saffron risotto

### **Branzino Cileno con il Sofrito Mediterraneo 33**

Seared Chilean sea bass, Mediterranean sofrito, sautéed spinach, preserved lemon butter sauce

### **Salmoni Crosta di Polenta 29**

Polenta crusted wild salmon, green beans, roasted romanesco, grapefruit, vanilla citronette

### **Filetto di Hereford con ragu di manzo 37**

Grilled Hereford filet, beef ragout roasted seasonal squash, olive tapenade

### **Bistecca del Rib Eye 36**

Grilled Hereford rib eye steak with pancetta garbanzo bean puree, watercress, white port glazed onions, blue cheese

### **Agnello Duetto 33**

Seared lamb, spicy sausage, smoked red pepper sauce, parsnip puree, aged balsamic

### **Anatra Seared con I Gras Curati del Foie 31**

Seared duck breast, cured foie gras, buttered spaghetti squash, citrus moscato sauce

### **Pollo con Carciofi alla Asparagi 28**

Sautéed chicken breast, fresh asparagus, artichokes, tomatoes, garlic, toasted pine nuts, white wine butter sauce

### **Contorni 6**

Mascarpone Polenta

Saffron Risotto

Buttered Asparagus

Roasted Garlic-herb Risotto

Wild Mushrooms

Wilted Spinach