

Antipasto Misto

The classic start to an Armani's meal. Select from specialties such as balsamic glazed meatballs, clams with sambucca vinaigrette, or 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
Selected by the chef / per plate

Insalata Tagliata Romaine Cotta

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

Insalata di Cesare

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

Insalata di Spinaci

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

Insalata di Arugula

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

Insalata Caprese

Local buffalo mozzarella, trio of tomatoes, balsamic drizzle, arugula, Cahaba Farms micro basil

Primi Piatti

Calamari Fritti

Crisp calamari, key lime aioli

Cacao Brasato di Maiale

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

Cannelloni di Vitello

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

Asparagi alla Milanese

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

Brodetto d'aragosta

"Armani's" classic lobster soup

Cozze Saltate

Sauteed mussels, fennel, aioli, crustini

Gnocchi della Patata

Potato gnocchi with roasted seasonal vegetables, pesto sauce, aged Parmesan

Ravioli di Formaggio e Pollo a Affumicato

Smoked chicken, 4 cheese ravioli, arugula, chicken jus

Tagliatelle Bolognese

Fresh tagliatelle, ground veal, stewed tomatoes

Orecchiette di pasta

Orecchiette pasta, sautéed mushrooms, oven roasted tomatoes, aged balsamic, parmesan cream

Secondi Piatti

Carbonara Dei Pettini e del Gambero con Pappardelle

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

Diavolo del fra dei Frutti di Mare

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

“Armani’s” Vitello Scallopini

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

Filetto del Vitello

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

Ossobuco

Braised veal shank, saffron risotto

Pescato del Giorno

Seared fresh catch of the day, Mediterranean soffritto, sautéed spinach, preserved lemon butter sauce

Salmone Scottato

Citrus seared Loch Duart salmon, green beans, roasted cauliflower, Citrus-vanilla glaze

Filetto con ragu di manzo

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

Bistecca alla Griglia

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

Pollo con Carciofi alla Asparagi

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

Contorni

Mascarpone Polenta

Saffron Risotto

Buttered Asparagus

Roasted Garlic and Herb Risotto

Wild Mushrooms

Wilted Spinach

Upcoming events

Thanksgiving Armani’s closed

Christmas Eve Armani’s will be open 5:30-10pm we will be offering a four-course menu \$95 per person plus tax and gratuity

Christmas Day Armani’s closed

New Years Eve Armani’s will be open 5:30-11pm we will be offering a four-course menu \$125.00 per person plus tax and gratuity

New Years Day closed

Also Available

Presidential Dinner

Seven-course dinner paired with wines for \$500 per person plus tax and gratuity. Inquire with your server for further details