

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.

| 19 | Create your own / per person

| 14 | Selected by the Chef / per person

INSALATA DI CESARE

| 13 | Prepared to order at the caesar salad stand. Crisp romaine, anchovy dressing, shaved grana padano, garlic croutons.

INSALATA DI SPINACI E
ARUGULA

| 12 | spinach, arugula, strawberries, walnuts, ricotta silata, prosecco vinaigrette

DEL GIORNO

ARMANI'S OFFERS SEVERAL DAILY ADDITIONS TO THE MENU. PLEASE CONTACT US AT 813-207-6800

UPCOMING EVENTS

PLEASE CONTACT US FOR MORE INFORMATION AT 813-207-6800. THANK YOU

PRIMI PIATTI

INSALATA DI POMODORI DA RETAGGIO	12	roasted heirloom tomato salad, tuscan wildflower honey, balsamic vinaigrette, miti cana goat cheese, toasted seeds
ASPARAGI ALLA MILANESE	16	warm asparagus, fried duck egg, shaved black truffle, parmesan cheese
PAPPA AL POMODORO	9	tomato, garlic, basil, and olive oil stew, ciabatta bread
BRODETTO D'ARAGOSTA	13	"Armani's" classic lobster soup
RISOTTO MILANESE AL SALTO	14	pan fried saffron risotto, bone marrow, gremolata
GNUDI	12	house-made ricotta gnocchi, walnuts, sage butter
RAVIOLI DI CARCIOFI	13	artichoke and ricotta filled ravioli, seasonal mushrooms cream, peperoncino
TAGLIATELLE E OSSO BUCO	13 25	fresh tagliatelle, veal shank ragout

SECONDI PIATTI

"ARMANI'S" VITELLO SCALOPPINI	31	sautéed veal scaloppini with exotic mushrooms in a truffle sauce over mascarpone polenta
COSTOLA DI VITELLO GRIGLIATO	33	grilled veal chop, goat cheese potato puree, asparagus, roasted shallot, brunello reduction
VITELLO CAPONATA	33	grilled veal tenderloin, stewed heirloom tomatoes, baby squash, eggplant
OSSO BUCO	39	veal shank, saffron risotto
GAMBERI E CONCHIGLIE	30	shrimp, scallop, rosemary, tomato, pepperonata
SPIGOLA CILENA CON PEPPERONI PIAMONTESE	32	chilean sea bass, bell peppers, cherry tomatoes, fresh basil, anchovies, balsamic vinegar
SALMONE SELVATICO IN TEGAME	28	wild salmon on pan fried risotto bianco, salsa verde
MEDAGLIE DI MANZO	33	grilled hereford filet, roasted truffled potato, pesto genovese
ARROSTO DI MIALE AL LATE	31	roasted pork chop in milk, savoy cabbage, kale, raisins, pine nuts
POLLO CON CARCIOFI ALLA JUDEA	27	roasted chicken breast, deep fried artichokes, balsamic glazed treviso, lemon

CONTORNI

5	roasted truffled potatoes
	buttered asparagus
	goat cheese potato puree
	roasted garlic-herb risotto
	wild mushrooms

