

ARIA
1033 WASHINGTON BLVD.
STAMFORD, CT 06901

Summer Restaurant Week - 2011
Lunch Menu

Antipasto/Salad
Choice of:

Caesar Salad – traditional Caesar salad w/shaved parmiggiano cheese

Mesculum Salad – Organic mixed greens w/house dressing

Minestrone Soup: Fresh Vegetable Soup

Mozzarella & Prosciutto – fresh homemade mozzarella topped
w/Prosciutto di Parma & roasted peppers

Main Course
Choice of:

Tagliolini Pomodoro - Homemade pasta w/fresh tomato sauce

Pollo Milanese – breaded chicken topped w/arugula & grape tomato in a
house dressing

Mezzi Rigatoni – half rigatoni shape w/sweet & hot sausage w/mushroom
and prosciutto in a creamy sauce

Salmon - charcoal grilled salmon w/fresh herbs over spinach

Pollo Wrap – chicken tender loin marinated in a yogurt sauce w/avocado &
yellow roasted peppers

Dessert

Tiramisu

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Summer Restaurant Week – 2011
Dinner Menu

APPETIZER
CHOICE OF:

Fried Calamari

baby squid, lightly fried served with marinara sauce

Mussels

Mussels in a white wine sauce, black pepper garlic & ginger

Mesculum Salad

Organic mixed greens – in balsamic dressing

Caesar Salad

Traditional Caesar Salad

MAIN COURSE
CHOICE OF:

Tortelloni

Homemade tortelloni – stuffed w/butternut squash, ricotta and parmiggiano cheese – in a butter and sage sauce

Lasagna Bolognese

Homemade pasta in a meat sauce & bacemella

Branzino

Snapper in a lemon and caper sauce on a bed of spinach

Pollo Mio

Tender loin chicken – in a marsala wine and mushroom

DESSERT
Choice of:
Tiramisu
Gelato