



# PRIVATE DINING MENU

2023-2024

100 N. Tryon St. Charlotte, NC 28202 | 704.331.0078 (o)  
ariacharlotte.com cicchettict.com



# COCKTAIL HOUR

2023-2024

## HORS D'OEUVRES

### Per Piece

Wild Mushroom Goat Cheese Tart,  
Truffle Aioli \$2.75

Crab Cake, Calabrian Chili Aioli \$3.5

Parmesan Arancini, Vodka Sauce \$3

Caramelized Gnocchi Cup,  
Prosciutto, Pear, Gorgonzola Cream,  
Truffle Oil \$4

Roasted Vegetable Skewer \$2.5

Garlic & Herb Marinated Bacon  
Wrapped Shrimp \$4

Crispy Asparagus Wrapped in Phyllo,  
Parmesan Sauce \$2.5

Grilled Chicken Saltimbocca Skewer,  
Mozzarella, Prosciutto \$3.5

Lamb Skewer, Salsa Verde \$3.5

Deviled Egg, Crisp Prosciutto,  
Calabrian Chili \$2.5

Seared Filet Mignon Skewer,  
Red Chimichurri \$4

### Per Piece

Braised Beef Short Rib Cup, Olive Oil  
Whipped Potato, Chianti Sauce \$3.5

Artisanal Cheese + Pickled Vegetable  
Skewer \$3

Artisanal Meat & Pickled Vegetable  
Skewer \$3

Smoked Salmon, Osetra Caviar,  
Dill Crème Fraiche, Kettle Chip  
or Cucumber Slice \$3.5

Mini Meatball Cup, Marinara,  
Polenta, Parmesan \$2.5

Caprese Skewer, Bocconcini,  
Cherry Tomato, Basil Pesto \$2.5

Lemon & Artichoke Risotto Cup \$4  
*add skewered grilled Shimp \$4*

### Per Person, Displayed

Tuna Tartare, Fresh Herbs, Shallots,  
Olive Oil, Lemon, Kettle Chips \$7

Flatbread Pizzas, Rosso + Bianco \$5

Calamari Fritti, Citrus Aioli \$5

Artisanal Meat + Cheese Board \$9



# COCKTAIL HOUR

2023-2024

## BRUSCHETTA

Goat Cheese, Roasted Leeks,  
Toasted Pistachios, EVOO \$2.5

Italian BLT, Crisp Prosciutto,  
Arugula, Heirloom Tomato, Garlic  
Aioli \$3

Fresh Ricotta, Quince Jam \$2.5

Herb Roasted Pork, Garlic Aioli,  
Seasonal Stone Fruit Mostarda \$3

Heirloom Tomato, Fresh Mozzarella,  
Basil Pesto, Garlic Aioli \$2.5

White Bean Puree, Black Olive  
Tapenade, Shaved Radish, EVOO \$3

Truffle Chicken Salad \$3

Prosciutto & Robiola, Olives \$3

Roasted Seasonal Vegetables, Fresh  
Herbs, Ricotta \$2.5

Lobster Salad, Chives, Lemon Aioli  
\$4

Prosciutto, Goat Cheese, Honey \$3

Grilled Eggplant, Goat Cheese,  
Walnut Lemon Gremolata \$3

## BRUSCHETTA

Rosemary Steak, Gorgonzola Dolce,  
Arugula, Garlic Aioli, Aged Balsamic  
\$3.5

Stracciatella Mozzarella, Roasted  
Corn, Crushed Peppers, Basil & Chili  
Oils \$3

Olive Oil Cured Tomatoes, Fresh  
Ricotta, Basil Pesto \$2.5

Italian Egg Salad, Capers, Celery,  
Dijon, Aioli \$2.5

## MEATBALLS

Tomato Braised, Beef, Pork & Veal,  
Marinara \$3

Croquette, Mashed Potato,  
Parmesan, Roasted Tomato Aioli \$3

Chicken, Ricotta, Rosemary  
Pomodoro \$3

Beef, Potato, Red Wine Agrodolce \$3

Crab, Calabrian Chili Aioli \$3.5

Lamb, Rosemary Pomodoro, Cherry  
Peppers, Pickled Feta Cheese \$3



# COCKTAIL HOUR

2023-2024

## SLIDERS

**Bacon Burger**

Shredded Romaine, Fresh Tomato,  
Bacon, Garlic Aioli, Hawaiian Bun  
\$4

**Classic Cheeseburger**

Melted Cheddar, Ketchup, Garlic  
Aioli, Hawaiian Bun \$4

**Burger Slider, Roasted Tomato,**

Fresh Mozzarella, Garlic Aioli \$4

**Bison Burger Slider, Crisp Bacon,**

Caramelized Onion, Mayo \$4.5

**Tomato Braised Meatballs**

Garlic Aioli, Provolone, Hawaiian  
Bun \$3

**Fried Chicken**

Pickles, Garlic Aioli, Hawaiian Bun  
\$3.5

**Crisp Chicken Parmigiana**

Mozzarella, Red Sauce, Hawaiian  
Bun \$3.5

## BAR FRITTO

**Tater Tots**

Ketchup, Garlic Aioli  
\$3/person

**Skinny Fries**

Ketchup, Garlic Aioli  
\$3/person

**Fried Oysters**

Lemon Aioli  
\$6/person

**Fried Calamari**

Citrus Aioli, Marinara  
\$5/person

**Chicken Fingers**

Garlic Aioli, Ketchup  
\$5/person



# ANTIPASTI

2023-2024

## FAMILY STYLE APPETIZERS & MID COURSES

Tomato Braised Meatballs

Pecorino, Fresh Herbs

\$6/person

Risotto alla Parmigiana

Prosciutto di Parma

\$7/person

Gnocchi alla Bolognese

House Seasonal Bolognese,

Ricotta Salata

\$9/person

Fresh Mozzarella

Sundried Tomato Pesto, EVOO

\$6/person

Calamari Fritti

Marinara, Citrus Aioli

\$5/person

Caprese

Seasonal Tomatoes, Fresh

Mozzarella, Basil, Aged Balsamic,

\$6/person

Caramelized Gnocchi

House Made Potato Gnocchi,

Prosciutto, Fresh Pear, Gorgonzola,

Truffle Oil

\$6/person

Rigatoni a la Vodka

Rigatoni Pasta, Crushed Tomato

Cream Sauce, Fresh Ricotta

\$6/person

Chicken Meatballs al Forno

Fresh Ricotta, Tomato Rosemary

Pomodoro

\$6/person



# PLATED DINNERS

2023-2024

## ARIA THREE COURSE

**\$48 PER PERSON**

### SET MENU

#### STARTER\*\**gluten free*

Shaved Kale Caesar  
Parmesan, Toasted Breadcrumbs,  
Creamy Parmesan Dressing

Tomato Braised Meatballs  
Pecorino, Fresh Herbs

Arugula Salad\*\*  
Laura Chenel Goat Cheese,  
Roasted Beets, Walnuts, Shaved  
Pear, White Balsamic Maple  
Vinaigrette

*\*vegetarian \*may be prepared vegan*

#### DESSERT choose one

Chocolate Layer Cake  
Chocolate Icing, Chocolate Shavings

NY Style Cheesecake  
Dark Chocolate & Salted Caramel  
Drizzle, Toasted Pistachios

Tiramisu Cake  
Espresso, Ladyfingers, Mascarpone  
Cream, Cocoa Powder

#### MAIN\*\**gluten free*

Pan Roasted Mahi Mahi\*\*  
Crisp Pancetta Risotto, Brown  
Butter Sauce

Rigatoni Amatriciana  
House Made Rigatoni Pasta,  
Pancetta, Tomato, Pecorino  
Fonduta

Crispy Chicken Parmigiana  
Fresh Mozzarella, Marinara,  
Capellini, Spinach, Pecorino

Grilled Pork Chop\*\*  
Roasted Sweet Potatoes, Agrodolce,  
Swiss Chard, Toasted Pumpkin  
Seeds, Winter Green Chimichurri

Wild Mushroom Risotto\*\*  
Lemon Gremolata, Shaved  
Parmesan, Aged Balsamic  
*\*vegetarian \*may be prepared vegan*



# PLATED DINNERS

2023-2024

## LA SCALA THREE COURSE

**\$58 PER PERSON**

### SET MENU

#### STARTER\*\**gluten free*

Tomato Braised Meatballs  
Pecorino, Fresh Herbs

#### Arugula Salad\*\*

Laura Chenel Goat Cheese,  
Roasted Beets, Walnuts, Shaved Pear,  
White Balsamic Maple Vinaigrette  
*\*vegetarian \*may be prepared vegan*

#### Caramelized Gnocchi

House Made Potato Gnocchi,  
Prosciutto, Fresh Pear, Gorgonzola,  
Truffle Oil  
*\*may be prepared vegetarian*

#### DESSERT choose one

Chocolate Layer Cake  
Chocolate Icing, Chocolate Shavings

#### NY Style Cheesecake

Dark Chocolate & Salted Caramel  
Drizzle, Toasted Pistachios

#### Tiramisu Cake

Espresso, Ladyfingers, Mascarpone  
Cream, Cocoa Powder

#### MAIN\*\**gluten free*

#### Braised Venison Osso Buco\*\*

Mascarpone Polenta, Lemon Gremolata

#### Nero Tagliatelle alla Vodka

Pan Roasted Shrimp, Spicy Crushed  
Tomato Cream Sauce  
Pink Peppercorns, Salsa Verde

#### Grilled Pork Chop\*\*

Roasted Sweet Potatoes, Agrodolce,  
Swiss Chard, Toasted Pumpkin Seeds,  
Winter Green Chimichurri

#### Pan Roasted Organic King Salmon\*\*

Crisp Pancetta Risotto, Brown Butter  
Sauce

#### Australian Hanger Steak\*\*

Grilled, 8oz., Grass Fed,  
Butternut Squash Puree,  
Tuscan Peperonata

#### Wild Mushroom Risotto\*\*

Lemon Gremolata, Shaved Parmesan,  
Aged Balsamic  
*\*vegetarian \*may be prepared vegan*



# PLATED LUNCH

2023-2024

## LA SCALA THREE COURSE

STARTER choose two, **\*\*gluten free**

Shaved Kale Caesar  
Parmesan, Toasted Breadcrumbs,  
Creamy Parmesan Dressing

Tomato Braised Meatballs  
Pecorino, Fresh Herbs

Arugula Salad\*\*  
Laura Chenel Goat Cheese,  
Roasted Beets, Walnuts, Shaved  
Pear, White Balsamic Maple  
Vinaigrette

*\*vegetarian \*may be prepared vegan*

DESSERT add \$8/person

Chocolate Layer Cake  
Chocolate Icing, Chocolate Shavings

NY Style Cheesecake  
Dark Chocolate & Salted Caramel  
Drizzle, Toasted Pistachios

Tiramisu Cake  
Espresso, Ladyfingers, Mascarpone  
Cream, Cocoa Powder

## \$25 PER PERSON

MAIN choose three, **\*\*gluten free**

Pan Roasted NC Trout\*\*  
Crisp Pancetta Risotto, Brown  
Butter Sauce

Crispy Chicken Parmigiana  
Fresh Mozzarella, Marinara,  
Capellini, Spinach

Wild Mushroom Risotto\*\*  
Lemon Gremolata, Shaved  
Parmesan, Aged Balsamic  
*\*vegetarian \*may be prepared vegan*

Grandma B's Lasagna  
Bolognese, Besciamella,  
Fresh Basil

Rigatoni Amatriciana  
House Made Rigatoni Pasta,  
Pancetta, Tomato, Pecorino  
Fonduta





# DESSERT

2023-2024

## SMALL BITES

Chocolate Dipped Strawberries  
Milk Chocolate \$3

Mini Tiramisu Cups  
Espresso, Lady Fingers, Mascarpone  
Crema \$3

Scookies  
Scone & Cookie Mashup

- Italian Wedding: ricotta, royal icing, sprinkles
- Cioccolato: chocolate, toasted pistachios, chocolate drizzle
- Amaretti: amaretto royal icing, toasted almonds

\$2 per, minimum of 12 per flavor

Mini Sicilian Cannoli  
Ricotta, Dark Chocolate, Pistachios  
\$3

Assorted Chocolate Petit Fours  
\$2.75

**\*\*24 of each Minimum Order\*\***

## DETAILS

### Sales Tax

8.25% Sales Tax is applied to all food and beverage charges.

### Service

20% Gratuity is applied to all food and beverage charges.