



aria  
TUSCAN GRILL

  
CICCHETTI  
'CHEE-KEH-TEE'  
WINE BAR · SMALL PLATES · WINE SHOP

# LUNCH MENU

2024



# HORS D'OEUVRES

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

## 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

Prosciutto, Goat Cheese, Honey \$3

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

# PRIVATE DINE IN

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 choose one, 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

*\*\$1000 Food & Beverage Minimum,  
plus tax & 25% gratuity*

*\*Menu Selection may be Customized  
with Items from the Aria Dinner Menu*

# BOXED

2024

## PANINI

### Affettati Misti

Prosciutto, Mortadella, Salami,  
Provolone, Arugula, Balsamic Drizzle,  
Olive Tapenade, Aioli \$14

### Rosemary Ham

Gorgonzola Picante, Arugula, Olive Oil,  
Aged Balsamic \$14

### Prosciutto Caprese

Mozzarella, Tomato, Prosciutto,  
Basil Pesto, Aioli \$14

*\*may be prepared vegetarian*

### Italian Egg Salad

Capers, Celery, Dijon, Aioli, Arugula \$12

### Roasted Turkey

Provolone, Tomato, Red Onion, Arugula,  
Aioli \$13

### Grilled Chicken

Provolone, Tomato, Red Onion, Arugula,  
Aioli \$13

### Classic Ham

Provolone, Tomato, Red Onion, Arugula,  
Aioli \$13

### Tuscan Chicken Salad

Roasted Red Pepper, Chopped Walnuts,  
Shaved Parmesan, Red Onion, Lemon  
Vinaigrette, Arugula \$13

## SALAD

### Arugula & Grilled Chicken

Laura Chenel Goat Cheese, Roasted  
Beets, Walnuts, Shaved Pear, White  
Balsamic Maple Vinaigrette \$15

### Aria Chicken Caesar

Shaved Kale, Toasted Breadcrumbs,  
Parmesan Dressing \$14

### Arugula & Grilled Salmon

Laura Chenel Goat Cheese, Roasted  
Beets, Walnuts, Shaved Pear, White  
Balsamic Maple Vinaigrette \$15

### Tuscan Cobb

Arugula, Salami, Mortadella, Turkey,  
Black Olives, Parmesan, Hard Egg, Red  
Onion, Cured Tomatoes, Lemon  
Vinaigrette \$15

### Mediterranean Orzo

Grilled Chicken, Olive Oil Cured Tomato,  
Red Onion, Kalamata Olive, Shaved  
Parmesan, Fresh Herbs, Lemon  
Vinaigrette \$14

*\*vegetarian with grilled mushroom*

### Included

*Panini: orzo side salad*

*Salads: bread & beans*



# HOT BUFFET

2024

## MAINS

Per Person

- Crispy Chicken Parmigiana \$15  
Fresh Mozzarella, Marinara, Pecorino
- Roasted NC Trout \$15  
Caper Butter Sauce
- Roasted Salmon \$15  
Salsa Verde
- Roasted Flank Steak \$15  
Red Chimichurri
- Tomato Braised Meatballs \$12  
Parmesan
- Grandma B's Lasagna \$15  
Bolognese, Besciamella, Fresh Basil
- Orecchiette Pasta \$15  
House Made Fennel Sausage, Toasted  
Garlic, Broccoli Rabe, Red Pepper  
Flakes, Breadcrumbs, Shaved Parmesan,  
EVOO
- Rigatoni alla Vodka \$12  
Crushed Tomato Cream Sauce, Ricotta,  
*Add Chicken +\$6*  
*Add Shrimp + \$6*

## SIDES

Per Person, \$8 each

- Olive Oil Whipped Potatoes
- Charred Rapini, Toasted Garlic
- Mascarpone Polenta
- Roasted Root Vegetables, Fresh Herbs
- Rigatoni Pasta, Tomato Pomodoro,  
Parmesan
- Roasted Cauliflower, Toasted Slivered  
Almonds
- Butternut Squash Puree, Peperonata
- Arugula Salad, Laura Chenel Goat  
Cheese, Roasted Beets, Walnuts, Shaved  
Pear, White Balsamic Maple Vinaigrette



# EXTRAS & DETAILS

2024

## DESSERT

Dipped Strawberries \$3  
Milk Chocolate

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

*\*\*12 of each Minimum Order\*\**

## CONTACT

Questions:

[briana@ariaclt.com](mailto:briana@ariaclt.com)

or

email order: [lunch@ariaclt.com](mailto:lunch@ariaclt.com)

## BEVERAGES

Individual Sodas \$3 Each

*coke, diet coke, sprite, gingerale*

Bottled Water \$3 Each

Premium Bottled Water \$4 Each

*panna, pelligrino*

## DETAILS

### Sales Tax

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

### Gratuity

A gratuity of 20% of the Food & Beverage total is applied to all deliveries.

### Utensils

Chafer Packs/Platters \$20 per

Catering Wraps/Plates \$6 per

### Orders

All orders must be placed 2 business days ahead of delivery date & time.

Minimum order of 10 lunches.