

AARIA LOUNGE

3:00PM TO 11:00PM

FLATBREAD

CLASSIC MARGHERITA — 15

HOMEMADE TOMATO BASIL SAUCE, FRESH MOZZARELLA

CACCIATORINI — 16

HOMEMADE TOMATO BASIL SAUCE, CACCIATORINI

FUNGI — 16

HOMEMADE TOMATO BASIL SAUCE, WILD MUSHROOMS, OLIVE OIL, GARLIC

PROSCIUTTO AND ARUGULA — 16

OLIVE OIL, LEMON PROSCIUTTO, ARUGULA

IL MULINO TAPAS SELECTIONS

SMALL PLATES

SEAFOOD SALAD — 12

ASSORTED MARINATED SHRIMP, CALAMARI, CLAMS, SCALLOPS & MUSSELS SERVED IN FRESH LEMON & EXTRA VIRGIN OLIVE OIL

ARANCINI WITH MARINARA DIPPING SAUCE — 9

ITALIAN RICE BALLS

MEATBALLS WITH RICOTTA — 12

TRADITIONAL ITALIAN MEATBALLS STUFFED WITH RICOTTA SERVED IN TOMATO SAUCE AND TOPPED PARMESAN CHEESE
(BEEF, VEAL AND PORK)

SAUTÉED JUMBO SHRIMP — 14

SERVED OVER CANNELLONI BEANS

CALAMARI FRITTI — 12

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

JUMBO LUMP CRABMEAT SALAD — 18

FRESH JUMBO LUMP CRABMEAT SERVED IN A RADICCHIO CUP WITH HONEY MUSTARD DRESSING

LARGER PORTIONS

TUSCAN BURGER — 17

ALL BEEF BURGER TOPPED WITH TOMATOES, FONTINA CHEESE SERVED WITH FRIES

MISTI PLATTER — 15

PROSCIUTTO, MORTADELLA, SOPRESSATA, PARMIGGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS, SUN DRIED TOMATOES,
OLIVES & FRESH BUFFALO MOZZARELLA

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DESSERTS

SORBET — 14

LEMON, PEACH, ORANGE, COCONUT, EACH FLAVOR SERVED IN ITS OWN NATURAL FRUIT

TIRAMISU — 13

LADY FINGERS INFUSED WITH ESPRESSO AND COFFEE LIQUOR, LAYERED WITH MASCARPONE CREAM AND TOPPED WITH CHOCOLATE SHAVINGS,
MADE FRESHLY DAILY

ITALIAN CHEESECAKE — 15

HOMEMADE ITALIAN STYLE MADE WITH RICOTTA CHEESE SERVED WITH WHIPPED CREAM, ZABAGLIONE AND SEASONAL BERRIES

FLOURLESS CHOCOLATE CAKE — 13

HOMEMADE FLOURLESS CHOCOLATE CAKE SERVED WITH WHIPPED CREAM, ZABAGLIONE AND SEASONAL BERRIES

PORT

FONSECA 10 YEAR — 9

FONSECA 20 YEAR — 12

FONSECA BIN 27 — 15

FONSECA 40 YEAR — 25

TAYLOR FLADGATE 10 YEAR — 10

TAYLOR FLADGATE 20 YEAR — 20

COGNACS

REMY MARTIN VSOP — 19

REMY MARTIN 1738 - 20

REMY MARTIN EXTRA — 110

LUIS XIII — 250

COURVOISIER VS — 14

COURVOISIER VSOP — 17

COURVOISIER XO — 36

HENNESSY VS — 14

HENNESSY VSOP — 16

HENNESSY XO — 39

HENNESSY PARADIS EXTRA — 65

AMERETTO DISARONNO — 11

BAILEYS ORIGINAL, MINT OR CARAMEL — 10

B&B — 12

SAMBUCA WHITE — 10

HIRO'S YAKKO SUSHI
AT AARIA LOUNGE
5:00PM TO 11:00PM

SUNOMONO — 10.50

CONCH, OCTOPUS, CRAB ROLL, CUCUMBER, SEAWEED, VINAIGRETTE

SPICY CONCH SALAD — 12.50

CONCH, CUCUMBER, SCALLIONS, SPICY SAUCE

SALMON CUCUMBER WRAP — 16.00

CUCUMBER ROLLED WITH SALMON, CRAB MEAT, AVOCADO, SEAWEED

TUNA TATAKI — 16.00

SEARED TUNA WITH ONION, SCALLION, KAIWARE, GARLIC PONZU

HAMACHI JALAPEÑO — 19.00

SLICED HAMACHI, JALAPEÑO PEPPER, CILANTRO, YUZU PONZU

SOCKEYE SALMON CARPACCIO — 22.50

CAPER, ONION, PARMESAN CHEESE, LUMP FISH CAVIAR, EXV OLIVE OIL

SASHIMI — 21.50

TUNA, SALMON, HAMACHI

USUZUKURI — 18.00

VERY THIN SLICED SASHIMI WITH DIPPING PONZU SAUCE

NIGIRI SUSHI COMBO

YAKKO'S PICK 7 — 19.50

TUNA, SALMON, HAMACHI, WHITE FISH, SHRIMP, CONCH, MASAGO

YAKKO'S PICK 11 — 33.00

TUNA, SALMON, RED SALMON, TOBIKO, IKA, TAKO, IKURA, WHITE FISH, EEL, SHRIMP, HAMACHI

ROLLS

SNOW CRAB CALIFORNIA — 10.00

CRAB MEAT, CUCUMBER, AVOCADO, MASAGO, SESAME

SHRIMP TEMPURA ROLL — 11.00

SHRIMP TEMPURA, LETTUCE, SPICY MAYO, MASAGO

RAINBOW — 16.00

CRAB, AVOCADO, MASAGO, ASSORTED FISH

UNAGI TOP — 16.00

TAMAGO, CREAM CHEESE, AVOCADO WITH EEL

SALMON CREAM CHEESE — 14.00

CREAM CHEESE, SCALLIONS, AVOCADO, AND SALMON

LOBSTER ROLL — 23.00

ASPARAGUS, SPICY MAYO, AND AVOCADO WITH MASAGO

CRUNCH SPICY TUNA — 11.50

CHOPPED SPICY TUNA, TEMPURA FLAKE, TOBIKO

VEGETARIAN RAINBOW — 13.50

ROAST PEPPER, AVOCADO, SHIITAKE, KAMPY, GOBO, ASPARAGUS

HAND ROLL OR HOSOMAKI — START AT 5.00

TUNA, EEL CUCUMBER, SHRIMP ASPARAGUS

NIGIRI OR SASHIMI BY PIECE

DAILY SPECIALS AVAILABLE