

AROMA DINNER MENU

ANTIPASTI E INSALATI

INSALATA CAESAR

HEARTS OF ROMAINE, PARMIGLIANO REGGLIANO, ANCHOVY, GARLIC & LEMON AIOLI 13

INSALATA GRIGLIA

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, TOASTED WALNUTS, FIRE ROASTED PEPPERS, GORGONZOLA, BALSAMIC VINAIGRETTE 13

INSALATA AROMA

MIXED GREENS, ARTICHOKES, GRAPE TOMATOES, OIL CURED OLIVES, SHAVED PARMESAN, FRIED LEEKS, BALSAMIC VINAIGRETTE 12

BEET AND BURRATA

ROASTED BEETS, GREENS, PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 14

BREAD BASKET

HOUSE-MADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER, DIPPING OIL 7

CALAMARI FRITTO

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16

ARTICHOKES FRANCAISE

EGG & PARMIGLIANO REGGLIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 13

PIATTO FREDDO

PROSCIUTTO, SOPPRESSATA, FINOCCHIONA, MANCHEGO, TALEGGIO AND BURRATA WITH CROSTINI, ROASTED RED PEPPERS AND ALMONDS 22

POLPETTE IN BIANCO

PORK, VEAL, PROSCIUTTO, MEATBALLS, PORCINI CREAM SAUCE 12

EGGPLANT ROLLATINI

THINLY SLICED EGGPLANT, RICOTTA, ROMANO, ASLAGO AND POMODORO 12

INSALATA CAPRESE

HEIRLOOM TOMATO VARIETY, DEEP FRIED BURRATA, EVOO, BASIL, BALSAMIC GLAZE 14

SECONDI

PORK BRACIOLE

PORK TENDERLOIN SLOWLY COOKED WITH POMODORO AND FILLED WITH PROSCIUTTO, FRESH HERBS, EGG, BREADCRUMBS WITH CREAMY POLENTA 34

PAN SEARED DUCK BREAST

CRANBERRY, ORANGE MOSTARDA, WILD RICE 36

ROASTED CHICKEN

HALF ROASTED CHICKEN WITH WHIPPED POTATOES, GRAPE TOMATOES, AND CREAMY ROASTED GARLIC LEMON SAUCE 30

RIBEYE

GRILLED 14 OZ RIBEYE WITH HERBED BREAD CRUMBS, GORGONZOLA, BALSAMIC GLAZE AND PARMESAN STEAK FRIES 40

VEAL SALTIMBOCCA

SAUTEED VEAL SCALLOPINI, LEMON-SAGE SAUCE, RISOTTO BIANCO, VEGETABLE 36

AHI TUNA

PAN SEARED TUNA STEAK SLICED WITH EGGPLANT CAPONATA, CREAMY HERB PAPPARDELLE, VEGETABLE 36

BRANZINO

WHOLE FISH ROASTED, HERBS, LEMON AND ONION, COUSCOUS, LEMON VINAIGRETTE AND VEGETABLE 36

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 24

SHRIMP FETTUCCINE

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

PENNE AROMA

PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 26

SPAGHETTI POMODORO

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGLIANO REGGLIANO 20

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 28

FRUTTI DI MARE

HOUSE-MADE SPAGHETTI, SEA SCALLOPS, MUSSELS, CALAMARI, TIGER SHRIMP, CLAMS, SPICY POMODORO, BASIL 34

LOBSTER RAVIOLI

HOUSE-MADE RAVIOLI WITH LOBSTER TOMATO-VODKA CREAM 32

RIGATONI GENOVESE

RIGATONI, ONION-HERB BRAISED SHORT RIB RAGU, SHAVED PARMESAN 28

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

QUATTRO FORMAGGI

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO REGGLIANO, POMODORO SAUCE 18

MORTADELLA E PISTACCHI

MORTADELLA, BURRATA, PISTACHIO, CHERRY TOMATO, ARUGULA, CALABRIAN CHILI OIL 18

CALABRESE

SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASIAGO, POMODORO SAUCE, HONEY DRIZZLE 19

VERDE

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 16

TARTUFO DI PORCINI

WILD MUSHROOMS, WHITE TRUFFLE PORCINI CREAM, FONTINA, LEMON BRAISED SPINACH, TRUFFLE OIL 19

BIANCA

PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, ASIAGO, EVOO 19