

AROMA DINNER MENU

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

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, ARTICHOKE, GRAPE TOMATOES, OIL CURED OLIVES, SHAVED PARMESAN, FRIED LEEKS, BALSAMIC VINAIGRETTE 12

BEEF 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

ARTICHOKE 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

FRIED MUSHROOM RAVIOLI

ARRABIATA SAUCE, BASIL OIL 12

SECONDI

BREADED PORK TOMAHAWK

STUFFED WITH PROSCIUTTO & FONTINA, MUSHROOM, SHERRY CREAM, POLENTA 36

PAN SEARED DUCK BREAST

CRANBERRY, ORANGE MOSTARDA, WILD RICE, HARICOT VERTS 36

HALF ROASTED CHICKEN

WHIPPED POTATOES, HARICOT VERTS, PRESERVED LEMON- OIL CURED OLIVE PAN SAUCE 28

GRILLED SALMON

PAELLA RISOTTO, HARICOT VERTS, RED PEPPER-FENNEL RELISH 34

10 OZ FILET MIGNON

LEMON-CAPER CRUST, ROASTED GRAPE TOMATO, PARMESAN SMASHED POTATOES 48

BACCALA FRITTO (Friday and Saturdays only)

FRIED COD, HERB POMMES FRITTES, HARICOT VERTS, LEMON CAPER AIOLI 19

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGIANO REGGIANO 25

SHRIMP FETTUCCINE

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 27

PENNE AROMA

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

SPAGHETTI POMODORO

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGIANO REGGIANO 20

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 29

FRUTTI DI MARE

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

SPAGHETTI PUTTANESCA

HOUSE MADE SPAGHETTI, TOMATO, CAPER, OLIVES, FRIED CALAMARI 26

LOBSTER RAVIOLI

HOUSE-MADE LOBSTER RAVIOLI, LEMON-SAGE CREAM SAUCE 32

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

QUATTRO FORMAGGI

ASLAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE 18

NAPOLI

*BLACK & WHITE ANCHOVIES, CURED BLACK OLIVES, WHITE ONION, PARSLEY, PARMIGIANO, ROMANO,
POMODORO SAUCE 17*

CALABRESE

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

VERDE

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASLAGO 18

TARTUFO DI PORCINI

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

BIANCA

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