

# 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

## SECONDI

### BREADED PORK TOMAHAWK

STUFFED WITH PROSCIUTTO & FONTINA, MUSHROOM, SHERRY CREAM, MASHED POTATO 36

### PAN SEARED DUCK BREAST

CRANBERRY, ORANGE MOSTARDA, WILD RICE 36

### CHICKEN BALSAMICO

ROASTED GARLIC-GORGONZOLA CRUSTED 8 OZ BONE-IN CHICKEN BREAST WITH CREAMY POLENTA AND BALSAMIC BEURRE BLANC 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

### VEAL SALTIMBOCCA

SAUTEED VEAL SCALLOPINI WITH PROSCIUTTO, WHITE WINE, LEMON AND SAGE WITH RISOTTO BIANCO 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 LOBSTER RAVIOLI, LEMON-SAGE CREAM SAUCE 32*

## FETTUCCINE ALLE VONGOLE

*FRESH AND CHOPPED CLAMS WITH FRESH HERBS AND WHITE WINE, HOUSE MADE FETTUCCINE AND TOASTED BREADCRUMBS 26*

# PIZZA

## MARGHERITA

*FRESH MOZZARELLA, POMODORO, FRESH BASIL 17*

## QUATTRO FORMAGGI

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

## NAPOLI

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

## 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*