

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 12

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

BEEF AND BURRATA

ROASTED BEETS, GREENS, PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 13

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 11

POLPETTE

GROUND VEAL, PORK & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, GRILLED BREAD 11

PIATTO FREDDO

PROSCIUTTO, SOPPRESSATA, FINOCCHIONA, MANCHEGO, TALEGGIO AND BURRATA WITH CROSTINI, ROASTED RED PEPPERS AND ALMONDS 20

SECONDI

PORK OSSO BUCCO

PORK SHANKS BRAISED IN WHITE WINE, TOMATOES, VEGETABLES, CREAMED POLENTA, GREMOLATA 32

HALIBUT

LEMON-THYME CRUSTED, WILD RICE, HARICOT VERTS, FIRE ROASTED RED PEPPER COULIS 44

HALF ROASTED CHICKEN

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

CANNELLONI

BUCKWHEAT CREPES FILLED WITH 3 MEAT WHITE BOLOGNESE, FINISHED WITH TOMATO-VODKA SAUCE 26

14 OZ GRILLED RIBEYE

GORGONZOLA, BALSAMIC GLAZE, HARICOT VERTS, STEAK CUT FRIES 46

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

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

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

SPAGHETTI PUTTANESCA

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

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

QUATTRO FORMAGGI

ASIAGO, 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, 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