



AROMA DINNER MENU

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

ANTIPASTI E INSALATI

INSALATA CAESAR

HEARTS OF ROMAINE, CROUTONS, PARMIGIANO REGGIANO, 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

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 & PARMIGIANO REGGIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 11

BEET AND BURRATA

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

SHRIMP SCAMPI

LEMON-GARLIC-WHITE WINE SAUCE, HERBS, GRILLED CIABATTA 12

POLPETTE

GROUND VEAL, PORK, & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, TOAST POINT 11

4 CHEESE TORTELLINI AMATRICIANA

HAND MADE TORTELLINI WITH PANCETTA, CHILI FLAKES, SHALLOTS, POMODODRO, ROMANO 12

STRACIATELLA

EGG DROP SOUP WITH FRESH SPINACH, PARMESAN, CAPELLINI, FRESH HERBS, EVOO 8

SECONDI

GAMBERI POLENTA

JUMBO PRAWNS, GRAPE TOMATOES, ROASTED ARTICHOKES, SALSA VERDE, WHITE WINE, LEMON 32

GRILLED SALMONE

SALMON FILLET, SHRIMP-ANDOUILLE SAUSAGE-SWEET PEA "PAELLA" RISOTTO, ROASTED RED PEPPER RELISH 34

PORK OSSO BUCCO

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

HALF ROASTED CHICKEN

HERBED COUS COUS, HARICOT VERTS, CALABRIAN CHILI HONEY, MACERATED SHALLOT AND HERBS 38

14OZ GRILLED RIBEYE

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

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, CARMELIZED 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 32

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, RADDICCHIO, SWEET 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