

AROMA DINNER MENU

ANTIPASTI E INSALATI

INSALATA CAESAR

HEARTS OF ROMAINE, PARMIGIANO REGGIANO, 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

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

ARTICHOKES FRANCAISE

EGG & PARMIGIANO REGGIANO 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

POACHED PEAR

SPICE POACHED PEAR, BAKED WALNUT CRUSTED GOAT CHEESE, ROASTED CARROTS, ARUGULA, BALSAMIC GLAZE AND EVOO 14

COZZE

FRESH P.E.I. MUSSELS, DRY VERMOUTH, SAFFRON, CREAM, TOMATOES, FRESH HERBS, CROSTINI 15

RAVIOLI FRITTI

FRIED RAVIOLI FILLED WITH WHIPPED BURRATA OVER ARRABIATA SAUCE AND PESTO AIOLI 15

ZUPPA

CREAMY POTATO-LEEK-ROASTED BANANA PEPPER, CHIVE OIL, BACON GARNISH 12

RICOTTA

FRESH RICOTTA, PINE NUTS, HONEY STEEPED CRANBERRIES, EVOO, CROSTINI 14

SECONDI

PORK SHANKS

OSSO BUCCO CUT PORK SHANKS, APPLE CIDER BRAISE, PICKLED CABBAGE, CREAMY POLENTA WITH BUTTERNUT SQUASH 35

PAN SEARED DUCK BREAST

CRANBERRY, ORANGE MOSTARDA, WILD RICE 38

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 48

AHI TUNA

PAN SEARED TUNA STEAK SLICED WITH EGGPLANT CAPONATA, CREAMY HERB PAPPARDELLE, VEGETABLE 38

BRANZINO

DIJON CRUSTED FILLETS, COUSCOUS, GRAPE TOMATO, LEMON VINAIGRETTE AND VEGETABLE 38

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

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

AUTUNNO

CIDER CARAMELIZED ONIONS, BUTTERNUT SQUASH, BACON, FONTINA, GORGONZOLA, SAGE OIL 18

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