

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

BEET 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 & 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

CRESPELLE

HERBED RICOTTA BAKED IN A FRESH CREPE WITH POMODORO 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

BRANZINO EN CARTOCCIO

FRESH BRANZINO BAKED IN PARCHMENT WITH FINGERLINGS, ASPARAGUS, THYME AND LEMON, CAPER BUTTER 36

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 24

SHRIMP FETTUCCHINE

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, TOMATO-VODKA CREAM SAUCE 32

FETTUCCHINE ALLE VONGOLE

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

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

QUATTRO FORMAGGI

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

MORTADELLA E PISTACCHI

MORTADELLA, BURRATA, PISTACHIO, CHERRY TOMATO. ARUGULA, CALABRIAN CHILI OIL 18

CALABRESE

SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASIAGO, POMODORO SAUCE, HONEYDRIZZLE 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