



# 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 11

### **INSALATA GRIGLIA**

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, TOASTED WALNUTS, FIRE ROASTED PEPPERS, GORGONZOLA, GORGONZOLA, BALSAMIC VINAIGRETTE 13

### **INSALATA CAPRESE**

HEIRLOOM GRAPE & BEEFSTEAK TOMATOES, TORN BASIL, FRESH MOZZARELLA, EVOO, BALSAMIC DRIZZLE 11

### **CALAMARI FRITTO**

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE, SCALLIONS 15

### **GAMBERI RISOTTO**

TIGER SHRIMP & LOCAL CORN RISOTTO, FRESH HERBS, EVOO 12

### **BEET AND BURRATA**

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

### **FUNGHI RIEPINI**

PORTABELLO MUSHROOM, THREE CHEESE & HERBED BREADCRUMB STUFFING, ROMA TOMATOES, BALSAMIC DRIZZLE 11

### **P.E.I. MUSSELS**

DRY VERMOUTH, SAMBUCCA, & ROASTED SHALLOT CREAM, CROSTINI 13

### **BREAD BASKET**

HOUSEMADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER & DIPPING OIL 6

### **POLPETTE**

GROUND VEAL, PORK, & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, TOAST POINT 9

### **HOUSE-MADE RICOTTA**

WHIPPED RICOTTA, LOCAL HONEY, FRESH CRACKED BLACK PEPPER, PINE NUTS, ARUGULA, HOUSE-MADE TOAST 11

### **BRUSSELS SPROUTS**

PAN SEARED, BALSAMIC GLAZE, CRISPY PANCETTA 8

### **SHRIMP SCAMPI**

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

### **ARTICHOKES FRANCAISE**

ARTICHOKE HEARTS DIPPED IN EGG AND CHEESE, SAUTEED WITH LEMON, GARLIC, CAPERS, BUTTER 11

## SECONDI

### **GRILLED 14oz RIBEYE**

HARICOT VERTS, GORGONZOLA, TRUFFLE PARMESAN FRITTES, BALSAMIC GLAZE 38

### **ROASTED ½ CHICKEN**

BONE-IN, HAIRCOT VERTS, ROASTED FINGERLING POTATOES, POMEGRANATE-CALABRIAN HONEY 28

### **SEARED TUNA STEAK**

HERBED COUSCOUS, EGGPLANT CAPONATA, EVOO, ARUGULA 30

### **SALMONE**

GRILLED, SWEET PEA RISOTTO, RADISHES, CELERY CITRONETTE 30

### **VEAL SCALLOPINI**

WILD MUSHROOM-SHERRY CREAM SAUCE, SPAGHETTI AGLIO E OLIO, SEASONAL VEGETABLE 34

### **PORCINI BRAISED PORK SHANK**

OSSO BUCCO CUT, CREAMY ROASTED TOMATO POLENTA, HARICOT VERTS  
(ONE SHANK) 20 (TWO SHANKS) 27

# HOUSE-MADE PASTA

## **PAPPARDELLE PIEMONTE**

ROASTED WILD MUSHROOMS, TOMATOES & GARLIC, PESTO, TRUFFLE OIL,  
PARMIGIANO REGGIANO 24

## **SHRIMP FETTUCINE**

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

## **PENNE AROMA**

PORK SAUSAGE, WILD MUSHROOM, CARMELIZED ONION,  
PLUM TOMATO CREAM 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**

SPAGHETTI, SCALLOPS, MUSSELS, CALAMARI, SHRIMP, CLAMS, SPICY TOMATO-BASIL SAUCE 34

## **SPAGHETTI CARBONARA**

SPAGHETTI, PANCETTA, PEAS, ROMANO CHEESE, EGG YOLKS 20

## **FETTUCINE A LA AGNELLO**

HOUSE-MADE MERGUEZ LAMB SAUSAGE, SWEET PEAS, POMODORO CREAM, BASIL AND MINT 27

# 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**

SOPPRESSEDATA, RADDICCHIO, SWEET PICKLED BANANA PEPPERS, FONTINA, ASIAGO,  
POMODORO SAUCE, HONEY DRIZZLE 19

## **TARTUFO DI PORCINI**

WHITE TRUFFLE PORCINI CREAM, WILD MUSHROOMS, FONTINA,  
LEMON BRAISED SPINACH, TRUFFLE OIL 19

## **VERDE**

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 18

## **VONGOLE**

CLAMS, PANCETTA, ROASTED RED PEPPER, GARLIC, ONIONS, OREGANO,  
FRESH BASIL, EVOO, ASIAGO 19

# DOLCI

ZEPPOLI 11

AFFOGATO 11

HOUSE-MADE GELATO (DAILY SELECTION) 8

SIDE SCOOP HOUSE-MADE GELATO 2

CHOCOLATE CHIP & SHAVED ALMOND CANNOLI 6

CHOCOLATE PANNA COTTA, PISTACHIOS, EVOO, SEA SALT, WHIPPED CREAM 9

TIRAMISU 9

*\* NO MENU SUBSTITUTIONS  
OR MODIFICATIONS AT THIS TIME\*  
90 MINUTE SEATINGS*