



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

BEET AND BURRATA

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

INSALATA GRIGLIA

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, GORGONZOLA,
ROASTED SWEET PEPPERS, WALNUTS, BALSAMIC VINAIGRETTE 12

BREAD BASKET

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

POLPETTE

GROUND BEEF, PORK & VEAL MEATBALLS, POMODORO, RICOTTA, TOAST POINTS 9

SEARED AHI TUNA

EGGPLANT CAPONATA, EVOO, BALSAMIC GLACE 16

ARTICHOKE FRANCAISE

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

SPAGHETTI ALLA AMATRICIANA

HOUSE MADE PASTA, PROSCIUTTO, GARLIC, POMODORO, BASIL,
PARMIGIANO REGGIANO 12

CANNELLONI

HOUSE-MADE CHICKEN BOLOGNESE, PORCINI BECHAMEL 10

BRUSSELS SPROUTS

CRISPY PANCETTA, SHALLOTS, BALSAMIC GLAZE 8

PANE SPINACI

LEMON BRAISED SPINACH, GARLIC BREAD, FONTINA CHEESE 6

MANHATTAN CLAM CHOWDER

CLAMS, PANCETTA, POTATOES, TOMATO BRODO 8

SWEET PEA CARBONARA

HOUSE-MADE SPAGHETTI, PUREED PEAS, PANCETTA,
EGG-PARMIGIANO REGGIANO SAUCE 13

COZZE

STEAMED MUSSELS, DRY VERMOUTH, CREAM, PARSLEY, GARLIC, CROSTINI 11

SECONDI

ARAGOSTA E GAMBERI

LOBSTER TAIL, TIGER SHRIMP, TOMATO-SAFFRON BRODO, SWEET PEA-ROASTED LEEK RISOTTO 34

SALMONE

WARM CITRUS VINAIGRETTE, BASIL WHIPPED POTATOES, CAPER BERRIES, ASPARAGUS 26

GRILLED 14oz RIBEYE

OLIVE OIL-LEMON ROASTED POTATOES, GRILLED ASPARAGUS,
GORGONZOLA-TRUFFLE-GARLIC BUTTER 35

VEAL SCALLOPINI

BREADED, RISOTTO BIANCO, GRILLED ASPARAGUS, BLUE CRAB-VERMOUTH SAUCE 28

PAN ROASTED 12OZ PORK CHOP

WHITE BEAN-ARTICHOKE PUREE, PANCETTA-SHERRY SAUCE 32

CHICKEN AL MATTONE

ROASTED POTATOES, NATURAL PAN JUS, LEMON-GARLIC-OLIVE OIL EMULSION 26

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

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

SHRIMP FETTUCCINE

TIGER SHRIMP, PROSECCO CREMA 26

PENNE AROMA

PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED 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

SPAGHETTI ALLA PUTTANESCA

OIL CURED OLIVES, CAPERS, ANCHOVY, GARLIC, BASIL, POMODORO 19

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

SALUMI

FENNEL SALUMI, FONTINA, ASIAGO, POMODORO 18

TARTUFO DI PORCINI

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

BARESE

CHICKEN, SPINACH, ASIAGO, CARAMELIZED ONION, EVOO 18

QUATTRO FORMAGGI

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE 18

VULCANO

SPICY SAUSAGE, ZUCCHINI, ROASTED RED PEPPER, BANANA PEPPER, RICOTTA,
GOAT CHEESE, POMODORO SAUCE, CHILI OIL 19

NAPOLI

BLACK ANCHOVY, CURED BLACK OLIVES, WHITE ONION, PARSLEY,
PARMIGIANO ROMANO, POMODORO SAUCE 17

DOLCI

TIRAMISU 9

CHOCOLATE PANNA COTTA, PISTACHIO, EVOO, MALDAVIAN SEA SALT 9

ZEPPOLI 9

CANNOLI 6

** NO MENU SUBSTITUTIONS
OR MODIFICATIONS AT THIS TIME*
90 MINUTE SEATINGS
DINING ROOM & TERRACE CLOSE AT 9:30PM*