



# AROMA A LA CARTE MENU

716-881-7592

*ORDER AND PAYMENT MAY BE CALLED IN FOR CURBSIDE PICKUP*

## DINNER KITS

(CAESAR SALAD, HOUSE MADE PASTA, SAUCE OF CHOICE & HOUSE BAKED BREAD)

SMALL (*SERVES 2*) \$30, FAMILY (*SERVES 4*) \$50

**PASTA CHOICE:** SPAGHETTI, FETTUCCINE, OR PENNE

### SAUCE CHOICE:

*AROMA*

PORK SAUSAGE, WILD MUSHROOMS, CARAMELIZED ONION, TOMATO CREAM SAUCE

*POMODORO\**

MINI MEATBALLS, HOUSE POMODORO, PARMESAN

*BOLOGNESE*

HEARTY RAGU OF BEEF, PORK, & VEAL

\*available without meatballs upon request

## ANTIPASTI E INSALATI

### INSALATA CAESAR

HEARTS OF ROMAINE, CROUTONS, PARMESAN, ANCHOVY, GARLIC & LEMON AIOLI *SINGLE \$10*,  
*FAMILY STYLE (SERVES 3-4) \$20*

### ARUGULA GREENS

LOCAL WHITE WINE POACHED APPLES, CANDIED PECANS, GOAT CHEESE, PICKLED RED ONION,  
CRISPY PANCETTA, ROASTED SHALLOT VINAIGRETTE \$10

### BEEF AND BURRATA

GREENS, PARMA PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM \$13

### POLPETTE

GROUND BEEF, PORK & VEAL MEATBALLS, POMODORO, RICOTTA, TOAST POINTS \$10

### ARTICHOKES FRANCESE

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

### PANE SPINACI

LEMON BRAISED SPINACH, GARLIC BREAD, FONTINA CHEESE \$6

**\*WE APOLOGIZE- UNLESS OTHERWISE SPECIFIED NO MENU SUBSTITUTIONS  
OR MODIFICATIONS AT THIS TIME\***

## **PIZZA (\$17)**

### **MARGHERITA**

FRESH MOZZARELLA, POMODORO, FRESH BASIL

### **SALUMI**

FENNEL SALUMI, FONTINA, ASIAGO, POMODORO

### **TARTUFO DI PORCINI**

WHITE TRUFFLE PORCINI CREAM, WILD MUSHROOMS, FONTINA, LEMON BRAISE  
SPINACH, TRUFFLE OIL

### **BARESE**

CHICKEN, SPINACH, ASIAGO, CARAMELIZED ONION, EVOO

### **QUATTRO FORMAGGI**

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE

## **PASTA \$18**

### **PAPPADELLE PIEMONTE**

ROASTED WILD MUSHROOMS, TOMATOES & GARLIC, PESTO, TRUFFLE OIL, PARMESAN

### **SHRIMP FETTUCCINE**

TIGER SHRIMP, PROSECCO CREMA

### **PENNE AROMA**

PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION,  
PLUM/TOMATO CREAM

### **SPAGHETTI POMODORO**

MINI MEATBALLS, HOUSEMADE POMODORO, PARMESAN

### **PAPPADELLE BOLOGNESE**

SLOW COOKED HEARTY RAGU OF BEEF, PORK, & VEAL

## **SECONDI**

### **TRIPPA DI CALABRIA**

TRIBE, PANCHETTA, YUKON GOLD POTATOES, SPICY POMODORO SAUCE, SALSA  
VERDE, GRILLED HOUSE MADE BREAD 18

### **CHICKEN PICCATA MEATBALLS**

HOUSEGROUND CHICKEN MEATBALLS, CAPER-WHITE WINE-LEMON SAUCE, CREAMY  
POLENTA 19

### **ROASTED PORK SHOULDER**

SLOW ROASTED WITH CARAMELIZED ONIONS, FENNEL SEED & APPLES OVER  
LENTILS, ZUCCHINI & ROASTED RED PEPPERS 22

## **DOLCI**

CANNOLI 6

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## ALCOHOL A LA CARTE

### *BOTTLES OF WINE*

#### **BIANCO 20**

SAUVIGNON BLANC BLEND

PINOT GRIGIO

ROSE

#### **ROSSO 20**

TUSCAN

PINOT NERO

BIRRA:

5 EACH

25 ASSORTED 6-PACKS (DEALERS CHOICE)