



# 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

### **BEEF 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

### **GRILLED FORMAGGIO**

ROMAINE WRAPPED GOAT CHEESE, SUNDRIED TOMATO, BASIL, CAPERS, BALSAMIC, CROSTINI 13

### **ARTICHOKES 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

### **GRILLED POLENTA**

POLENTA CAKE, SHORT RIB, CHICKEN LIVER, & PORK SAUSAGE, ARUGULA, CHERRY MOSTARDA 14

### **BRUSSELS SPROUTS**

CRISPY PANCETTA, SHALLOTS, BALSAMIC GLAZE 8

### **PANE SPINACI**

LEMON BRAISED SPINACH, GARLIC BREAD, FONTINA CHEESE 6

## SECONDI

### **LEMON-THYME CRUSTED HALIBUT**

BASIL WHIPPED POTATOES, BLISTERED HEIRLOOM GRAPE TOMATOES 34

### **GRILLED 14oz RIBEYE**

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

### **VEAL SCALLOPINI**

RISOTTO BIANO, GRILLED ASPARAGUS, BLUE CRAB-VERMOUTH SAUCE 28

# HOUSE-MADE PASTA

## **PAPPARDELLE PIEMONTE**

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

## **FETTUCCINE FRUTTI DI MARE**

SEA SCALLOPS, SHRIMP, CALAMAR, MUSSELS, CLAMS, SPICY POMODORO SAUCE 32

# 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*