

Aromi

CICCHETTI (Italian Small Snack/Tapas)

- Polpette** | Kobe Beef Meatballs with Amatriciana Sauce \$6
- Granchio** | Our Favorite Crab Cake over Sauteed Corn and Asparagus with Spicy Aioli \$8
- Classic Bruschetta** | Grilled Ciabatta Bread, Diced Tomatoes, Fresh Mozzarella, Garlic and Basil \$6
- Carpaccio** | Thinly Sliced Raw Beef Tenderloin with Arugula, Capers, Parmigiano and Citrus Dressing \$8
- Tonno** | Citrus Flavored, Lightly Spicy Tuna Tartare with Green Olives Tapenade, Shallots and Agrumato \$7
- Affettati** | Small Charcuterie Board with House-Baked Bread and Italian Cheeses \$7
- Polpo** | Warm Grilled Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette \$7
- Caprese** | Cherry Tomatoes and Buffalo Mozzarella Bite with Basil Flavored EVOO and Balsamic Glaze \$6
- Agnello** | Thyme and Garlic Flavored New Zealand Lamb Chop over Sauteed Vegetables and Broken Balsamic Dressing \$8
- Fregola** | Warm Fregola Salad with White Wine and Parsley, Sauteed Manila Clams \$8

HAPPY LUNCH \$18

Course 1

Classic Caesar Salad | Croutons and Parmesan Cheese

-or-

Vanilla and Pepper Salad | Romaine, Arugula, Apples, Avocado, Cranberries,
Apple Cider Vinaigrette

-or-

Mixed Green Salad | Tomatoes, Cucumbers and Balsamic Dressing

-or-

Polpo | Warm Grilled Octopus with Roasted Potatoes, Crispy Celery, Black Olives and
Lemon Vinaigrette **(add \$7)**



Course 2

Chicken Parmigiana | Spaghetti Marinara

-or-

Ciabatta Bread Sandwich | Prosciutto, Arugula and Fontina Cheese

-or-

Pan-Seared Branzino | White Wine, Butter and Capers Sauce **(add \$7)**



Course 3

Vanilla Panna Cotta | Marinated Strawberries

-or-

Fresh Berries Bowl | Assorted Berries, Fresh Mint

-or-

Classic Tiramisu | Coffee Flavored Lady Fingers with Mascarpone Cream

Some classic Italian dishes are not listed, however feel free to ask your server for availability.

Most items can be prepared gluten free.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance.

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ANTIPASTI E INSALATE

Insalata Aromi | Mixed Green and Frisee Salad with Roasted Almonds, Freeze-Dried Cherries, House Cured Duck Prosciutto and Sweet Maui Onion Dressing \$13

Mediterranea | Diced tomatoes, Cucumber, Goat Cheese, Red Onions and Avocado and Herb Flavored Italian Dressing \$12

Affettati | Charcuterie Board with House-Baked Bread and Italian Cheeses \$16

Cappesante | Seared Scallops with Lobster Bisque, Toasted Fregola Sarda, Tomato Confit and Crispy Celery \$18

Burrata | Imported Italian Burrata Cheese with Wild Arugula, Golden Beet and Vincotto Dressing \$14

Fritto Mistò: Deep Fried Calamari and Shrimp with Asparagus and Sauteed Shishito Pepper and Lightly Spicy Marinara Sauce \$18

Caprese | Sliced Heirloom Tomatoes and Buffalo Mozzarella with Basil Flavored EVOO and Balsamic Glaze \$14

Polpo | Warm Grilled Spanish Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette \$18

Carpaccio | Thinly Sliced Raw Beef Tenderloin with Arugula, Shaved Parmigiano, Capers and Lemon Dressing \$16

PASTA E RISOTTI

Zuppa | Soup of the Day \$8

Risotto | Risotto of the Day (Market Price)

Le Classiche

Spaghetti | Marinara Sauce and Fresh Basil \$16 - Add Meatballs \$6

Rigatoni | Bolognese Sauce (All Beef) \$18

Parmigiana | Eggplant Layered with Mozzarella Cheese, Basil Flavored Tomato Sauce \$18

Lasagna | Our Classic Home-Made Layered Pasta with Bechamel, Meat Sauce and Shaved Parmigiano-Reggiano \$21

Linguine | Clams Linguine with White Wine, Garlic and Parsley Sauce \$22

Specialita

Spaghetti Neri | Squid Ink Spaghetti with Lobster, Scallops and Creamy Bisque Sauce \$28

Pappardelle | White Rabbit Ragout and Its Own Juice \$23

Ravioli | Wild Mushroom Ravioli with Short Ribs and Its Own Demi Glaze \$24

CARNE E PESCE

Filetto | Seared 8 oz. Beef Tenderloin with Porcini Mushroom Sauce with Celery Root Puree and Sauteed Asparagus \$39

Pollo | Pan-Seared Chicken Breast with White Wine, Butter and Capers Sauce with Roasted Potatoes \$22

Vitello | Thinly Sliced Breaded Veal Loin "Milanese" with Arugula, Pear Tomato and Lemon Dressing \$26

Tagliata | Rib-Eye Steak with Mashed Potatoes and Its Own Juice \$28

Agnello | Bread and Thyme Crusted New Zealand Lamb Chop with Onion Marmalade and Root Vegetable Melange \$39

Branzino | Pan-Roasted Mediterranean Sea Bass over Sun-Dried Tomato Couscous, Toasted Almonds, Marinated Artichoke and Prosecco Sauce \$34

Salmon | Pan-Seared Scottish Salmon with Roasted Vegetable, Flavored Forbidden Rice and Saffron Sauce \$29

Cioppino | Seafood Stew with Clams, Scallops, Mussels, Calamari, Lobster, Branzino in a Lightly Spicy White Wine Tomato Sauce \$39

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DOLCI

\$9.00

Classic Venetian Tiramisu

Coffee Flavored Lady Fingers with Mascarpone Cream

White Chocolate & Yogurt Panna Cotta

Strawberry Soup and Berries

Milk Chocolate Custard

Almond Streusel and Raspberry Fluid Gel

“No Bake” Cheesecake

Crispy Meringue and Caramel Crispy Popcorn

Carrot Cake Verrine

Carrot Cream, Carrot Jelly, Layered with Carrot Cake