

Spring Lunch Restaurant Week

Antipasti

Please Select One of the Following

Insalata Campo

Mixed Field Greens, Red Onions & Tomatoes Tossed In A House Vinaigrette

Or

Cervelata Alla Griglia

Skewered & Grilled Thin Italian Sausage Served Over Sicilian Caponata

Or

Bruschetta Al Promodoro

Grilled Ciabatta Bread Topped With Plum Tomatoes, Fresh Mozzarella, & Basil

Secondi

Please Select One of the Following

Rigatoni Alla Norma

Rigatoni Tossed in A Light Tomato - Basil Sauce With Eggplant & Aged Ricotta Salata

Or

Orecchiette Rustiche

Orecchiette With Fennel Sausage, Broccoli Rabe, Sundried Tomatoes, Olive Oil, & Garlic

Or

Farfalle Deliziose

Bow-Ties In A Cream sauce With Prosciutto, Wild Mushrooms, Sun-Dried Tomatoes,
& Walnuts

Or

Pollo Nostrano

Pan Roasted Breast of Free Range Chicken With White Wine, Red Onions
Wild Mushrooms & Sweet Peas

Or

Costolette Di Maiale Con Peperoni Agrodolci

Pan roasted Center-Cut Pork chop With Spicy Sweet & Sour Vinegar Peppers

Dolci

Please Select One Of The Following

Cannoli Siciliani

Traditional Sicilian Cannoli Filled With Sheep's Milk Ricotta And Chocolate Chips Garnished
With Imported Pistachio From Bronte

Or

Cobbler Stagionale

Homemade Seasonal Fruit Cobbler

Or

Sorbetto Or Gelato

Imported Sorbet Of The Day

Or

A Trio Of Vanilla, Coffee & Gianduja Gelato (**Chocolate & Hazelnut**)

**Enjoy A Glass Of Pinot Grigio Or
Montepulciano For An Additional \$8**

No Substitutions Please

Aroma Osteria Spring Restaurant Week

Dinner

Antipasti

Please Select One of the Following

Zuppa Del Giorno

Soup Of The Day

Or

Insalata Campo

Mixed Field Greens, Red Onions & Tomatoes Tossed In A House Vinaigrette

Or

Cozze Al Trebbiano

P.E.I. Mussels Steamed With Olive Oil, Garlic, Trebbiano & Fresh Herbs

Or

Caprese Con Prosciutto

Whole Milk Fresh Mozzarella With Vine Ripened Tomatoes & Fresh Basil, Paired
With Aged Prosciutto Di Parma

Secondi

Please Select One of the Following

Oriecchette Rustiche

Oriecchette Tossed With Fennel Sausage, Broccoli Rabe & Sun-Dried Tomatoes

Or

Cavatelli All'Amatriciana

Homemade Cavatelli Tossed In A Spicy Tomato Sauce With Pancetta, Onions
& Pecorino Romano

Or

Penne Con Gamberetti Con Funghi Di Bosco

Penne Tossed With Fresh Basil & Walnut Pesto, Wild American Shrimp & Roasted
Wild Mushrooms

Or

Farfalle Deliziose

Bow-Ties In A Cream Sauce With Aged Prosciutto, Wild Mushrooms, Sun-Dried Tomatoes
& Walnuts

Or

Maialetto Capriccioso

Parmigiano & Bread Crumb Encrusted Center-Cut Pork Chop With Arugula, Cherry
Tomatoes, & Flurries Of Parmigiano Reggiano

Or

Polpettone Al Forno

Neapolitan Style Meat Loaf Over Mashed Potatoes & Sauteed Green Beans

Or

Trota Alla Brace

Marinated & Grilled Fresh Filet Of Rainbow Trout Over Sicilian Caponata

Dolci

Please Select One Of The Following

Tiramisu

Layers of Ladyfingers Soaked in Espresso with Mascarpone & Bittersweet Chocolate

Or

Torta Caprese

Traditional Chocolate & Almond Cake From The Island Of Capri, With Raspberry Sauce

Or

Sorbetto Or Gelato

Imported Sorbet Of The Day

Or

A Trio Of Vanilla, Coffee & Gianduja Gelato(Chocolate-Hazelnut)

Tuesday Through Sunday Except Saturday's