

Aroma Osteria Spring Restaurant Week

Antipasti

Please Select One of the Following

Zuppa Del Giorno

Soup Of The Day

Or

Insalata Di Arugula Con Finocchio

An Arugula, Shaved Fennel & Parmigiano Cheese Salad

Or

Cozze Al Trebbiano

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

Or

Caprese Con Speck

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

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

Farfalle Deliziose

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

Or

Maialetto Con Funghi Di Bosco

Pan Roasted Pork Loin With Wild Mushrooms Over
Olive Oil Mashed Potatoes & Green Beans

Or

Luganica Alla Brace

Grilled Italian Sausage Over Braised Cannellini Beans, Broccoli Rabe & Sun-Dried Tomatoes

Or

Gamberoni Arrosto

Marinated & Grilled Wild American Shrimp Over Sicilian Caponata

Dolci

Please Select One Of The Following

Zeppole

Traditional Neapolitan Homemade Doughnuts Served With Chocolate Nutella Dipping

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

Spring Lunch Restaurant Week

Antipasti

Please Select One of the Following

Zuppa Del Giorno

Soup Of The Day

Or

Cozze Al Trebbiano

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

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 Proscuitto, Wild Mushrooms, Sun-Dried Tomatoes, & Walnuts

Or

Cotoletta Con Cesarina

Pan Fried Parmigiano & Bread Encrusted Breast Of Free Range Chicken Topped With Cesar Salad

Or

Panini Con Salsiccia E Broccoli Di Rape

Ciabatta, Fennel Sausage, Broccoli Rabe & Sun-Dried Tomatoes With House Salad Or Fries

Or

Frittata Del Giorno

Frittata Of The Day

Dolci

Please Select One Of The Following

Profiteroles

Homemade Cream Puff With Vanilla Gelato & Chocolate Ganache

Or

Affogato

Espresso, Coffe Gelato & Fresh Whipped Cream

Or

Sorbetto Del Giorno

Imported Sorbet Of The Day

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

No Substitutions Please