

# AROMA

O S T E R I A

**Restaurant Week Fall 2018**

## **Antipasti**

**Please Select One of the Following**

### **Zuppa Del Giorno**

Soup Of The Day

**Or**

### **Insalata Di Funghi Con Rughetta**

Roasted Wild Mushrooms, Arugula, Radicchio & Organic Farro

**Or**

### **Crocchette Di Salmone**

Pan Fried Homemade Faroe Island Salmon Croquettes, Drizzled With Pesto Aioli

## **Secondi**

**Please Select One of the Following**

### **Rigatoni Alla Norma**

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

**Or**

### **Farfalle Deliziose**

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

**Or**

### **Orecchiette Rustiche**

Orecchiette With Fennel Sausage, Broccoli Rabe, Sun-Dried Tomatoes  
Olive Oil & Garlic

**Or**

### **Luganica Ai Ferri**

Grilled Thin Sweet Fennel Sausage Served Over Sauteed Broccoli Rabe, Braised Cannellini  
Beans & Sun-Dried Tomatoes, Drizzled With Aged Balsamic Reduction

**Or**

### **Pollo Arrosto**

Roasted Breast Of Free Range Chicken (**AirLine**) Sauteed With Wild Mushrooms & Marsala  
Wine, Served Over Olive Oil Mashed Potatoes

**&**

### **Branzino Alla Brace**

Marinated & Grilled Fresh Filet Of Imported Mediterranean Branzino Served  
Over Sicilian Caponata & Roasted Yukon Gold Potatoes

## **Dolci**

**Please Select One Of The Following**

### **Torta Caprese**

Traditional Chocolate & Almond Cake From The Island Of Capri Served With A Scoop Of  
Imported Vanilla Bean Gelato

**Or**

### **Sorbetto Or Gelato**

Imported Mango Sorbet

**Or**

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

**Or**

### **Cannoli Siciliani**

Traditional Sicilian Cannoli With Sheep's Milk Ricotta, Chocolate Chips  
& Pistachio From Bronte

**No Substitutions Please !**