

# RISTORANTE AROMA

## DINNER MENU

### ANTIPASTI

#### POLIPO FANTASIA

GRILLED OCTOPUS WITH THYME AND FENNEL SEEDS TOPPED WITH CECI BEANS, SUN DRIED TOMATOES AND CAPERS, FINISHED WITH OLIVE OIL AND LEMON 14

#### PACCHERI ALLA NAPOLETANA

HOMEMADE PASTA "PURSES" STUFFED WITH SHRIMP AND MASCARPONE CHEESE, LIGHTLY BREADED AND FRIED SERVED WITH TOMATO DIPPING SAUCE 12

#### AROGOSTA CATALANA

LIVE STEAMED LOBSTER, CHILLED AND MIXED WITH CHERRY TOMATOES, RED ONION, AND GAETA OLIVES, TOPPED WITH OLIVE OIL AND LEMON 16

#### ANTIPASTO

ASSORTMENT OF ITALIAN SPECIALTY MEATS, CHEESE, AND VEGETABLES 13

#### TOMINO IN BELLAVISTA

BAKED TOMINO CHEESE WRAPPED WITH PANCETTA SERVED ON A BED OF ARUGULA TOPPED WITH TOMATO SALSA AND RAISINS 12

#### PROSCIUTTO ROMAGNOLA

PROSCIUTTO AND FONTINA CHEESE ROLLED AND FRIED FINISHED WITH ROASTED PEPPER CREAM SAUCE 13

### ZUPPA

ZUPPA DEL GIORNO – SOUP OF THE DAY 6

### INSALATE

#### INSALATA MILANESE

GRILLED ROMAINE WITH PANCETTA AND SHAVED PARMIGIANO REGGIANO, TOPPED WITH TRUFFLE OIL 8

#### INSALATA DI LIMONCELLO SORRENTINO

HEARTS OF LETTUCE WITH TOMATOES AND SHAVED PARMIGIANO WITH LIMONCELLO DRESSING, SERVED WITH GARLIC AND CHEESE CROSTINI 9

#### INSALATA LIGURE

ARUGULA SALAD WITH WALNUTS, SHRIMP, COOKED PEARS, AND BALSAMIC SHERRY VINAIGRETTE 12

#### INSALATA MEDITERRANEO

FRESH SPINACH, GORGONZOLA CHEESE AND FRIED SMOKED MOZZARELLA GARNISHED WITH SAUTÉED SHRIMP ROLLED IN PROSCIUTTO FINISHED WITH SHERRY WINE VINAIGRETTE 12

## PASTA

TUTTE LE NOSTRE PASTE SONO FATTE IN CASA (ALL OF OUR PASTA IS MADE IN HOUSE)

### TORTELLONI AL TARTUFO

HOMEMADE PASTA STUFFED WITH TRUFFLE AND RICOTTA, TOPPED WITH ARUGULA, WILD MUSHROOMS AND SHAVED PARMIGIANO WITH A TOUCH OF CREAM, DEMIGLACE, AND TRUFFLE OIL 19

### GNOCCHI MASCARPONE CON AROGOSTA

HOMEMADE MASCARPONE GNOCCHI SAUTÉED WITH LOBSTER, FINISHED WITH A TOUCH OF TOMATO AND CREAM 20

### CAVATELLI COZZE E CECI

HOMEMADE CAVATELLI WITH MUSSELS AND CECI BEANS IN A WHITE WINE SAUCE 18

### FETTUCCHINI PUGLIESE

BLACK FETTUCCHINI WITH SHRIMP AND CRAB MEAT, SERVED IN A CHEESE "BASKET" WITH WHITE WINE SAUCE 20

### COFANETTO DI PASTA ALLA PUGLIESE

FUSILLI WITH SAUSAGE, SHORT RIBS, PEAS, MOZZARELLA, WRAPPED IN A SHEET OF HOMEMADE PASTA, BAKED, THEN TOPPED WITH BOLOGNESE SAUCE 20

### FETTUCCHINI NAPOLETANA

FETTUCCHINI WITH CRAB, CLAMS AND SHRIMP TOPPED WITH ZUCCHINI AND ARTICHOKE IN A WHITE WINE SAUCE 21

### CARAMELLE AI FIORI DI ZUCCA

CANDY SHAPED PASTA STUFFED WITH PROSCIUTTO, RICOTTA, AND PUMPKIN TOPPED WITH SUN-DRIED TOMATO IN A MARSALA WINE SAUCE 19

### RISOTTO BOSCAIOLO ALLA MILANESE

RISOTTO WITH WILD MUSHROOMS, RADICCHIO, AND OTHER ASSORTED VEGETABLES, MIXED WITH MASCARPONE CHEESE 19

### RISOTTO FRUTTI DI MARE

RISOTTO WITH AN ASSORTMENT OF SEAFOOD 21

## ENTREES

### POLLO VALDOSTANO

CHICKEN BREAST STUFFED WITH SHRIMP, ASPARAGUS, AND ROASTED PEPPERS — TOPPED WITH ARTICHOKE IN A WHITE WINE SAUCE 23

### POLLO PRIMAVERA

GRILLED CHICKEN BREAST TOPPED WITH SAUTÉED MIXED VEGETABLES IN A WHITE WINE 21

### VITELLO ABBRUZZESE

TENDER VEAL STUFFED WITH PROSCIUTTO, SPINACH AND MOZZARELLA WITH ARTICHOKE, MUSHROOMS, AND A DEMIGLACE TOMATO SAUCE 25

### VITELLO MILANESE

BREADED VEAL CHOP TOPPED WITH ARUGULA, TOMATO, AND ONION, FINISHED WITH OLIVE OIL AND LEMON 28

### VITELLO AL ANTONIO

VEAL CHOP STUFFED WITH PROSCIUTTO AND FONTINA, TOPPED WITH PORCINI MUSHROOMS AND TRUFFLE OIL 29

### STINCO DI MAIALE

ROASTED PORK CHOP IN CHESTNUT SAUCE WITH A TOUCH OF TRUFFLE OIL AND DEMIGLACE 21

### BISTECCA E PORCINI

GRILLED NEW YORK STRIP, SERVED WITH PORCINI MUSHROOM IN A DEMIGLACE SAUCE 29

### ABBACCHIO ALLA ROMANA

BABY LAMB CHOPS MARINATED IN GARLIC AND ROSEMARY, GRILLED TO PERFECTION 28

### CIOPPINO

SEAFOOD MEDLEY IN A SPICY TOMATO SAUCE SERVED ON A BED OF HOMEMADE TOASTED BREAD 25

### PESCE AL CARTOCCIO

FISH OF THE DAY BAKED IN PUFF PASTRY WITH SPINACH, SLICED POTATOES, WHITE WINE AND HERBS 28

ALL ENTREES ARE SERVED WITH THE CHEF'S CHOICE OF VEGETABLE AND POTATOES

## CONTORNI

### BROCCOLI RABE

BROCCOLI RABE SAUTÉED WITH GARLIC AND OLIVE OIL 7

### ASPARAGI

GRILLED ASPARAGUS 7

### SPINACI

SPINACH SAUTÉED WITH GARLIC AND OLIVE OIL 7

## BEVANDE

### SODA 3

AQUA PANNA 6

PELLEGRINO 6

ESPRESSO 3

CAPPUCCINO 4

## DOLCI

### DOLCI E GELATI

HOMEMADE DESSERTS AND GELATI 7