

RISTORANTE AROMA

LUNCH MENU

ANTIPASTI

INVOLTINI CON PEPERONI

BUFFALO MOZZARELLA WRAPPED IN ROASTED PEPPERS, TOPPED WITH OLIVE OIL, BASIL, AND A BALSAMIC VINEGAR GLAZE 8

PACCHIERI ALLA NAPOLETANA

FRIED PASTA PURSES STUFFED WITH MASCARPONE CHEESE AND SHRIMP, SERVED WITH TOMATO DIPPING SAUCE 9

TORRE DI PISA

TOWER OF EGGPLANT, MOZZARELLA, AND TOMATOES WRAPPED IN PROSCIUTTO WITH ARUGULA IN A BALSAMIC REDUCTION 10

OLIVE ASCOLANA

FRIED OLIVES STUFFED WITH MIXED MEATS AND MORTADELLA SERVED WITH A SPICY MARINARA SAUCE ON THE SIDE 8

PANINI

PANINO ALLA MELANZANA

GRILLED EGGPLANT WITH BUFFALO MOZZARELLA AND ARUGULA WITH TRUFFLE OIL, SERVED ON FOCACCIA BREAD 12

POLLO ALLA GRIGLIA

GRILLED CHICKEN, ROASTED PEPPER, FRESH BUFFALO MOZZARELLA, PESTO, MASCARPONE, BALSAMIC REDUCTION 12

PANINO CAPRESE

TOMATO, FRESH MOZZARELLA, PROSCIUTTO, AND ARUGULA WITH BALSAMIC REDUCTION AND OLIVE OIL 11

PANINO CON FUNGHI

SAUTEED PORTOBELLO MUSHROOMS WITH FONTINA CHEESE, ARUGULA, AND TRUFFLE OIL 11

PANINO VEGETARIANO

MEDLEY OF SAUTÉED VEGETABLES SERVED ON FOCACCIA BREAD 10

INSALATE

INSALATA LOMBARDA

GRILLED ROMAINE WITH PANCETTA, TRUFFLE OIL, AND SHAVED PARMIGIANO REGGIANO CHEESE 9

INSALATA AROMA

A BED OF ARUGULA TOPPED WITH A DOME OF AVOCADO AND TOMATOES FINISHED WITH OLIVE OIL AND BALSAMIC VINAIGRETTE 9

INSALATA SORRENTINA

HEARTS OF LETTUCE WITH TOMATOES, SHAVED PARMIGIANO WITH LIMONCELLO DRESSING, SERVED WITH GARLIC AND CHEESE CROSTINI 10
WITH GRILLED CHICKEN OR GRILLED SHRIMP 15

INSALATA PAZZA

SPINACH, RAISINS, GRILLED ONIONS, AND GORGONZOLA CHEESE TOPPED WITH BALSAMIC VINAIGRETTE 9

INSALATA NAPOLETANA

ROMAINE LETTECE TOPPED WITH GRILLED SHRIMP AND CALAMARI, FINISHED WITH OLIVE OIL AND LEMON 12

INSALATA TRICOLORE

A BED OF ARUGULA, RADICCHIO, AND ENDIVE WITH OLIVE OIL AND BALSAMIC, TOPPED WITH GRILLED SALMON 15

INSALATA MEDITERRANEO

FRESH SPINACH AND GORGONZOLA TOPPED WITH FRIED SMOKED MOZZARELLA GARNISHED WITH SAUTÉED SHRIMP ROLLED IN PROSCIUTTO FINISHED WITH SHERRY WINE DRESSING 15

PASTA

GNOCCHI ALTO CAMMINO

GNOCCHI WITH FRESH TOMATOES, BUFFALO MOZZARELLA AND PARMIGIANO REGGIANO CHEESE 12

GNOCCHI MISTI

A SAMPLE OF THREE TYPES OF GNOCCHI - MASCARPONE GNOCCHI WITH LOBSTER, SPINACH MASCARPONE GNOCCHI WITH GORGONZOLA, AND POTATO GNOCCHI IN TOMATO SAUCE 15

SPAGHETTI CARBONARA

TRADITIONAL ROMAN CARBONARA MADE WITH HOMEMADE SPAGHETTI, PANCETTA, PARMIGIANO CHEESE AND BLACK PEPPER 13

CAVATELLI COZZE E CECI

HOMEMADE CAVATELLI WITH MUSSELS AND CECI BEANS IN A WHITE WINE SAUCE 14

PACCHIERI MAILE ALLA NONNA

SHORT RIBS COOKED SLOW IN TOMATO SAUCE, SERVED OVER HOMEMADE PACCHIERI "PASTA PURSES" 16

FUSILLI PAESANI

HOMEMADE FUSILLI WITH SAUTÉED SHRIMP, MUSHROOMS, SPINACH, AND ARTICHOKE IN A WHITE WINE SAUCE 17

DOLCI

DOLCI E GELATI

HOMEMADE DESSERTS AND GELATI 7

BEVANDE

SODA 3

AQUA PANNA 6

PELLEGRINO 6

ESPRESSO 3

CAPPUCCINO 4

FULL DINNER MENU IS AVAILABLE FOR LUNCH UPON REQUEST