

AROMA
OSTERIA
Rustic Italian Cuisine
www.aromaosteriarestaurant.com

Time to Dine at Aroma Osteria !

APPETIZERS

Choice Of

Cesarina

Hearts Of Romain Lettuce, Ciabatta Croutons Tossed In An Eggless Caesar's Dressing
With Shaved Of Parmigiano Reggiano

Or

Caprese Con Speck

Fresh Whole Milk Mozzarella, Summer Tomatoes & Fresh Basil, Drizzled With Extra Virgin Olive Oil
& Paired With Smoked Prosciutto

Or

Arancini

Traditional Neapolitan Rice Balls With Mortadella, Sweet Peas & Smoked Mozzarella Served With Arugula Pesto Aioli

Or

Cozze Al Trebbiano

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

Main Course

Choice Of

Cavatelli All'Amatriciana

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

Or

Oriecchette Rustiche

Oriecchette With Fennel Sausage, Broccoli Rabe & Sun-Dried Tomato, Olive Oil & Garlic

Or

Rigatoni Alla Norma

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

Or

Gnocchi Al Ragù Di Maiale

Homemade Potato Gnocchi Tossed In A Savory Pork Ragù Finished With Parmigiano Reggiano

Or

Lombatine Di Maiale Con Peperoni Agrodolci

Medallions Of Pork Loin With Spicy Sweet & Sour Vinegar Peppers Over
Mashed Potato & Green Beans

Or

Pollo Piccata

Breast Of Free Range Chicken Sautéed With White Wine, Garlic, Sicilian Capers,
Red Onions & Fresh Lemon Over Mashed Potato & Green Beans

Or

Gamberoni Alla Brace

Marinated & Grilled Wild American Shrimp Over Arborio Rice & Summer Vegetables

Dolci

Choice Of

Panna Cotta Stagionale

Seasonal Fruit Panna Cotta

Or

Torta Caprese

Traditional Chocolate & Almond Cake Drizzled With Raspberry Sauce

Or

Coppa Mista

A trio Of Chocolate, Vanilla & Gianduja Gelato(Chocolate & Hazelnut)

Prix-fix \$40
Wednesday thru Sunday (Dinner Only)
Exclude other Promotions