

Aromi

ANTIPASTI E INSALATE

Insalata Aromi | Mixed Green and Frisee Salad with Roasted Almonds, Freeze-Dried Cherries, House Cured Duck Prosciutto and Sweet Maui Onion Dressing \$15

Mediterranea | Diced Tomatoes, Cucumbers, Goat Cheese, Red Onions with Avocado and Herb Flavored Italian Dressing \$14

Affettati | Charcuterie Board with House-Baked Bread and Italian Cheeses (serves 2) \$24

Cappesante | Seared Scallops with Lobster Bisque, Toasted Fregola Sarda, Tomato Confit and Crispy Celery \$19

Burrata | Imported Italian Burrata Cheese with Wild Arugula, Golden Beet and Vincotto Dressing \$16

Fritto Misto | Deep Fried Calamari and Shrimp with Asparagus, Sauteed Shishito Pepper and Lightly Spicy Marinara Sauce \$18

Caprese | Sliced Heirloom Tomatoes and Buffalo Mozzarella with Basil Flavored EVOO and Balsamic Glaze \$16

Polpo | Warm Grilled Spanish Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette \$18

Carpaccio | Thinly Sliced Raw Beef Tenderloin with Arugula, Shaved Parmigiano, Capers and Lemon Dressing \$18

Zuppa di Vongole | Clam Stew with Fresh Tomatoes, White Wine, Parsley & Light Chili Flakes \$18

PASTA E RISOTTI

Zuppa | Soup of the Day (Market Price)

Risotto | Risotto of the Day (Market Price)

Le Classiche

Spaghetti | Marinara Sauce and Fresh Basil \$16 - Add Meatballs \$6

Rigatoni | Bolognese Sauce (All Beef) \$19

Parmigiana | Eggplant Layered with Mozzarella Cheese, Basil Flavored Tomato Sauce \$19

Lasagna | Our Classic Home-Made Layered Pasta with Bechamel, Meat Sauce and Shaved Parmigiano-Reggiano \$22

Linguine | Clams Linguine with White Wine, Garlic and Parsley Sauce \$23

Specialita

Spaghetti Neri | Squid Ink Spaghetti with Lobster, Scallops and Arrabbiata Sauce \$29

Pappardelle | White Rabbit Ragout and Its Own Juice \$24

Ravioli | Wild Mushroom Ravioli with Short Ribs and Its Own Demi Glaze \$25

CARNE E PESCE

Filetto | Seared 8 oz. Beef Tenderloin with Porcini Mushroom Sauce, Celery Root Puree and Sauteed Asparagus \$42

Pollo | Pan-Seared Chicken Breast with White Wine, Butter and Capers Sauce, Roasted Potatoes \$24

Vitello | Thinly Sliced Breaded Veal Loin Parmigiana with Spaghetti Marinara \$34

Bistecca | 14oz. Prime Rib-Eye Steak with Rosemary Roasted Potatoes, Asparagus, and Its Own Juice \$48

Agnello | Bread and Thyme Crusted New Zealand Lamb Chop with Onion Marmalade and Root Vegetable Melange \$42

Branzino | Pan-Roasted Mediterranean Sea Bass, Roasted Asparagus with Kalamata Olives, Capers and Baby Heirloom Tomato Sauce \$38

Salmone | Pan-Seared Scottish Salmon with Roasted Vegetable Flavored Forbidden Rice and Citrus Sauce \$32

Cioppino | Seafood Stew with Clams, Scallops, Mussels, Calamari, Lobster, Branzino in a Lightly Spicy White Wine Tomato Sauce \$42

Some classic Italian dishes are not listed, however feel free to ask your server for availability.

Most items can be prepared gluten free. Please be advised that there is a \$20.00 Corkage Fee per bottle if you bring in your own wine.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance.