

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.