

Insalata

Aroma

Field greens, calamata olives, fried leeks, cherry tomatoes, parmigiano-reggiano, balsamic vinaigrette 8

Griglia

Grilled romaine, prosciutto, gorgonzola, roasted red peppers, toasted walnut, balsamic vinaigrette 11

Caesar

Hearts of romaine, grilled Calabrese bread croutons, pecorino, anchovy filet, roasted garlic-parsley dressing 10

Caprese

H2Gro tomato, fresh mozzarella, prosciutto, basil, Velenosi EVOO, balsamic reduction 11

Antipasti

Polpetta

Local beef and pork meatballs, Grilled house calabrese bread, red sauce, ricotta salata, basil oil 11

Carciofi Fritto

Peroni battered and fried artichoke hearts, romesco sauce 9

Salsiccia di Pollo

House-made chicken sausage, fire-roasted red pepper-toasted garlic risotto, fried capers 12

Fritto Misto

Herb fried scallops, calamari, tiger shrimp, horseradish aioli 14

Arancini di Vitello

Fried risotto balls filled with local veal ragu, fresh mozzarella. Sweet pea pesto 11

Carpaccio

Hansen Farm beef tenderloin, fennel, crushed pistachio, orange zest, grana, preserved lemon 14

Asparagi alla Parma

Grilled asparagus spears, prosciutto di parma, local cage-free sunny-side-up egg, pecorino, truffle oil 12

Piatto Grande

Priced for 2 \$24, 4 \$46, 6 \$68

Prosciutto, sopressata, beef carpaccio, imported cheeses & olives, roasted peppers, chicken sausage, creamy polenta, arancini di vitello, warm flatbread

PIZZA BIANCA

Barese

Chicken, caramelized onions, spinach, herbs, asiago 15

Bianca

House-made sausage, cherry tomato, white onion, spinach, herbs, parmigiano-reggiano, mozzarella 15

Funghi

Roasted mushrooms, pancetta, caramelized onions, fontina, truffle oil 15

Porchetta

roasted local pork, caramelized fennel, onion, arugula, herbs, burrata, olive oil 15

PIZZA ROSSA

Quattro Stagioni

Artichoke hearts, calamata olives, mushroom, parma prosciutto, mozzarella 15
Add free-range egg 16

Margherita

Fresh mozzarella, basil 13

Vulcano

Spicy sausage, fresh banana peppers, rapini, roasted peppers, goat cheese, ricotta, chili oil 15

Parma

Prosciutto, sundried tomato, red onion, roasted garlic, mozzarella 15

Quattro Formaggi


burrata, gorgonzola, asiago, parmigiano-reggiano 14

Pasta

Pappardelle Fegato


Local organic chicken livers, house-smoked bacon, charred tomato, shaved zucchini, goat cheese, sherry brodo 22


Lobster Ravioli
Fried leeks, thyme, prosecco-corn brodo 26

 Pappardelle alla Lepre
Riesling-braised Emerald Farm rabbit, vegetable ragu bianca, fresh rosemary,
goat cheese 24

Orecchiette con Pollo
Roasted chicken, prosciutto, peas, roasted garlic, gorgonzola cream 23

 Tagliatelle Bolognese
Slow-cooked hearty ragu of Hansen Farm beef, Forever Farm pork and veal 24

 Pappardelle Piemonte
Wild mushrooms, roasted garlic, roasted tomato, parmigiano-reggiano, white
truffle oil, arugula pesto 22

 Rigatoni Aroma
House-made sausage, caramelized onions, wild mushrooms, plum tomato-cream
25

Spaghetti Carbonara
House-smoked bacon, cracked peppercorn, sweet peas, H2Gro tomato,
egg-pecorino sauce 23


Tagliatelle Frutti di Mare
Scallops, tiger shrimp, calamari, basil, red sauce, chili oil 26

Garganelli Norma
Eggplant, roasted tomato, basil, ricotta salata 21

Pappardelle Mialina
Braised pork ragu, red sauce, mint, pecorino 24

Secondi

Chianti-Braised Beef Short Ribs
Sweet corn-cipollini onion risotto, sugo di pan 26

 Vitello Saltimbocca
Veal scaloppini, prosciutto, sage, roasted potatoes, asparagus,
lemon-butter sauce 27

Mero Sea Bass
Potato hash, bacon-asparagus stufato 27

16oz. Bone-In Strip Steak

Locally raised grass-fed beef, herb grilled, Parma prosciutto-fontina-potato croquette, wilted spinach-bacon sauté, bone-marrow demi 36

Pollo Milanese

Roasted garlic risotto, mushroom ragu, fresh arugula, salsa verde con limone 25

Herb Roasted Salmon

Gnocchi, Swiss chard, house-made bacon arrabiata, aioli 25