



aroma

Dinner

Glossary

AGNELLO lamb
AGRO-DOLCE traditional sweet and sour sauce in Italy
AGLOIE OLIO translates as "garlic and oil"
AMARO bitter
AMATRICIANA traditional sauce based on guanciale (cured pork cheek), pecorino cheese, and tomato
ANTIPASTI traditional first course of a formal Italian meal
ARANCINI stuffed rice balls coated with bread crumbs and deep fried
ARROSTO roasted
BISTECCA steak
BRACIOLE stuffed rolled beef
BUCATINI spaghetti-like pasta with a hole running through the center
CARBONARA Roman pasta using eggs, cheese, bacon (guanciale or pancetta) and black pepper
CARTOCCIO means "cooked in a bag"
CAVATELLI small pasta shells that look like miniature hot dog buns
CIOPPINO Italian seafood stew
DIGESTIVI Liquers to aid digestion

D.O.C.G. (controlled and guaranteed designation of origin) government tested quality assurance label for Italian wines
FATTORIA farm; farmhouse; rural wine estate
FONTINA Italian cow's milk cheese
FORMAGGI cheeses
GAMBERO shrimp or prawn
GRAPPA spirit made by distilling grape pomace (skins and seeds)
GRIGLIA grilled
MELANZANA eggplant
ORECCHIETTE ear shaped pasta from Apulia region of Italy
PANCETTA Italian bacon made of unsmoked pork belly
PAPPARDELLE large, very broad, flat pasta noodles
PASTE translates as "pasta"
PESCE fish
PIATTO FREDDO cold dish, mix of meats, cheese, pickles
POLLO chicken
POLPETTA meatball
POMODORO tomato
RAGU sauce made with ground or minced meat, vegetables and, occasionally, tomatoes.

RIPASSO literally, repassed; a wine whose complexity is enhanced by combining it with the skins of a dried-grape wine to initiating second fermentation
RISERVA reserve; a wine of longer aging and usually higher quality than the norm for that style
ROSSO red
SALTIMBOCCA translates as "jumps into mouth," ours topped with prosciutto and sage or basil
SECONDI meat and fish dishes that could be equated to a main course on an Italian menu
SOPPRESSATA Italian dry salami
SUGO DI PAN pan sauce
SUPPLI AL TELEFONO fried rice balls filled with mozzarella
TAGLIATELLE long, flat ribbon-like pasta from Emilia-Romagna and Marche regions of Italy
TRATTORIA Italian-style eating establishment, less formal than a ristorante, but more formal than an osteria
VIN SANTO literally, holy wine; a traditional wine style of Toscana characterized by an a long, slow fermentation dried grapes.

AROMA BRYANT CAFFE AROMA AROMA N.FRENCH AROMA MAIN

BUFFALO

BUFFALO


E. AMHERST

WILLIAMSVILE

5229 MAIN STREET • 716-631-2687 • AROMAMAINST.COM

 @AROMAONMAIN

 /TRATTORIA.AROMA

 @TRATTORIAAROMA

Insalati

- AROMA**
Mixed greens, fried leeks, calamata olives, artichoke hearts, cherry tomatoes, shaved parmigiano-reggiano, house balsamic vinaigrette 8
- ROASTED BEET CAPRESE**
Burrata, speck, arugula, basil oil 12
- FRISEÉ**
Pear, dried cranberry, walnut, gorgonzola, maple balsamic dressing 12
- CAESAR**
Romaine, house-made croutons, shaved parmigiano-reggiano, anchovies, house caesar dressing 11
- GRIGLIA**
Grilled romaine heart, prosciutto, roasted red peppers, gorgonzola, walnuts, balsamic vinaigrette 12

Antipasti

- STRACCETTI**
Grilled sirloin, tomato agro dolce, risotto bianco, shaved parmigiano-reggiano 14
- CALAMARI ALLA GRIGLIA**
Grilled calamari, roasted red peppers, golden raisins, capers, chili flake, crostini 14
- CIOPPINO**
Tiger shrimp, pancetta, calamari, littleneck clams, green lentils, lemon saffron brodo, crostini 14
- POLPETTE**
House-made meatballs, ricotta, pomodoro, fresh dill 9
- PASTA POMODORO**
Spaghetti 9
- VEGETALI GRIGLIATI**
Grilled and roasted fresh vegetables, goat cheese 12
- PIATTO FREDDO (PRICED FOR 2 OR MORE)**
Imported Italian salumi, cheeses, house-made olive tapenade, grilled focaccia 2p/26, 4p/48

Pizze Rosso

- MARGHERITA**
Fresh mozzarella, fresh basil 13
- MARTHALANA**
Fresh mozzarella, ricotta, caramelized onions, roasted eggplant, roasted red peppers, pine nuts 15
- QUATTRO FORMAGGI**
Smoked mozzarella, gorgonzola, asiago, parmigiano-reggiano 14
- CAPRICIOSA**
Prosciutto, mozzarella, artichokes, calamata olives, wild mushrooms, sunny side up egg 15
- CALABRESE**
Sopressata, banana peppers, white onions, mozzarella 15
- PEPPERONI**
Abruzzi pepperoni, oregano, mozzarella 15

Pizze Bianca

- VERDURE**
Brussels sprouts, wild mushrooms, white onions, smoked mozzarella 15
- BISTECCA**
Beef sirloin, spinach, caramelized onions, white onion, wild mushrooms, mozzarella, gorgonzola, rosemary, extra-virgin olive oil 18
- BARESE**
Roasted chicken, spinach, caramelized onions, asiago, extra-virgin olive oil 15
- AROMA**
Wild mushrooms, pancetta, caramelized onions, asiago 15
- BIANCA**
Cherry tomatoes, white onions, oregano, mozzarella, arugula, shaved parmigiano-reggiano 14
- SALSICCIA DI POLLO**
House-made chicken sausage, fresh mozzarella, sliced tomatoes, fresh basil, garlic, extra-virgin olive oil 16

House-made Pasta

- TAGLIATELLE ADRIATICO**
Tiger shrimp, calamari, littleneck clams, cracked peppercorn thyme cream 26
- PAPPARDELLE ALLA BOLOGNESE**
Traditional ragu of beef, pork and veal 24
- TAGLIATELLE DEL PIEMONTE**
Sautéed wild mushrooms, spinach, extra-virgin olive oil, shaved parmigiano-reggiano, white truffle oil 20
- CANNELLONI**
Fresh herbed ricotta, tomato, roasted eggplant, peas, parmigiano cream 22
- RIGATONI AROMA**
House-made sausage, wild mushrooms, caramelized onions, plum tomato-vodka cream sauce 22
- PAPPARDELLE ALLA LEPRE**
Riesling braised rabbit, vegetable ragu bianco, rosemary, goat cheese 24
- TAGLIATELLE CON POLLO**
Chicken sausage, asparagus, red onion, roasted red pepper, fontina cream 23
- SPAGHETTI CARBONARA**
Pancetta, sweet peas, tomato, cracked black pepper, parmigiano-reggiano, egg 23
- SPAGHETTI CACIO E PEPE**
Cracked black pepper, garlic, pecorino romano 20

Secondi

- MAIALE ALLA GRIGLIA**
12oz bone-in pork chop, herb roasted Yukon potato, roasted Brussels sprout, toasted almond, arugula pesto 27
- VITELLO SALTIMBOCCA**
Veal scaloppini, Prosciutto di Parma, risotto bianco, roasted carrots, white wine lemon pan sauce 28
- SALMONE**
Norwegian salmon, butter poached, smoke seasoned dill aioli, green lentils, pink peppercorns, sautéed spinach 25
- BISTECCA DI MANZO ARROSTO**
8oz beef tenderloin, speck wrapped, cauliflower puree, roasted carrots 33
- POLLO RIPIENO**
Bone in chicken breast, apple-gruyere-toasted pine nut-arugula stuffed, roasted Brussels sprout, brandy cider pan sauce 25
- BRASCIOLE**
Braised pork stuffed with house-made sausage, roasted red pepper, egg and asiago, spaghetti pomodoro 24

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS