

AROMA

ITALIAN KITCHEN & BAR

— SOUTH AUSTIN, TX —

SMALL PLATES

Perfect as starters, sides, or for sharing

- BRUSCHETTA** Grilled sourdough, warm tomato, basil *V*
(ask server for daily bruschetta special) \$12
- OLIVES** Marinated country olives \$6 *GF, V*
- ARANCINI** Crispy risotto fritter, robiola, mushrooms, romesco** \$12 *V*
- TOASTED THREE-CHEESE RAVIOLI** Served with marinara sauce \$10
- FIGS + PROSCIUTTO** Wine-poached figs, goat cheese, prosciutto** \$12 *GF*
- MEAT + CHEESE BOARD** Chef's selection of artisanal meats and cheeses, olives, and house made condiments ** \$15
- POLPETTE** Meatballs, marinara, mozzarella \$10
- MUSSELS** White wine, garlic, fennel, pancetta \$16 *GF*
- PAN SEARED SCALLOPS** With citrus beurre blanc, grapefruit supremes and micro greens** \$12 *GF*

SALADS

All produce locally-sourced

- HOUSE SALAD** Mesclun greens, red onion, basil vinaigrette, warm caprese tomatoes** \$9 *GF, V*
- CAESAR** Romaine hearts, croutons, pecorino, white anchovy, garlic calabrese dressing \$9
- BEETS + FRISEE** Roasted beets, chevre, pine nuts, farro, red wine vinaigrette, shaved pecorino, crispy onion rings** \$10 *V*
- CHOPPED SALAD** Chopped romaine, cherry tomatoes, artichoke hearts, sopressa, chopped olives, feta, sweet drop peppers, sherry caper vinaigrette \$13 *GF*
- CAPRESE** Heirloom tomatoes (available when in season), house-made mozzarella, basil \$13 *GF, V*
- MISTA** Baby Kale, dried Bing cherries, carrot, avocado, zucchini, lemon garlic vinaigrette \$10 *GF, V*

ADD CHICKEN (6), SHRIMP (7), SALMON* (8), OR FISH OF THE DAY (MKT)

NEAPOLITAN PIZZA

Cooked at 900° in our authentic Italian wood-fired Neapolitan pizza oven

- MARINARA** San Marzano tomato sauce, garlic, oregano \$11
- MARGHERITA** San Marzano tomato sauce, basil, mozzarella \$13
- ARUGULA + PROSCIUTTO** Mozzarella, parmesan, garlic, arugula, prosciutto, truffle oil \$16
- FOUR CHEESE** San Marzano tomato sauce, mozzarella, parmesan, gorgonzola, goat cheese \$15
- SCAPEGUAT** Goat cheese, smoked mozzarella, roasted red pepper, portobello mushrooms \$16
- ITALIAN SAUSAGE** San Marzano tomato sauce, smoked mozzarella, Italian sausage, cherry tomatoes \$16
- PEPPERONI** San Marzano tomato sauce, fontina cheese, pepperoni \$16
- FUOCO** San Marzano tomato sauce, mozzarella, spicy capocollo, calabrese peppers, roasted red bell pepper \$15
- IL MAIALE INTERO** San Marzano tomato sauce, mozzarella, pancetta, prosciutto, sausage, capocollo \$18

EXTRAS

Add to any pizza, \$3 each

- SPINACH
- SAUSAGE
- PEPPERONI
- PROSCIUTTO
- TRUFFLE OIL
- CAPOCOLLO
- PANCETTA
- ANCHOVY
- PORTOBELLO
- FARM FRESH EGG
- CALABRESE PEPPERS

MAINS

Ask your server or check the board for daily specials

- DAILY FISH SPECIAL** Chef's daily fish selection \$MKT
- PROSCIUTTO CHICKEN** Chicken breast stuffed with prosciutto, mozzarella and spinach, served with crimini mushroom risotto \$19
- VEAL PICATTA** Veal scaloppine, fettuccine, spinach, capers and lemon \$24
- NEW YORK STRIP** 10 oz. strip steak topped with gorgonzola, served with asparagus and parmesan frites \$31
- CIOPPINO** Fisherman's seafood soup in a tomato saffron broth \$19 *GF*
- RACK OF LAMB*** Tuscan seasoned lamb rack, mascarpone mashed potatoes and spicy roasted carrots.** \$31 *GF*

PASTA

Made fresh daily

- BOLOGNESE** Tomato ragu with beef and pork, pappardelle \$15
- SPAGHETTI & MEATBALLS** Housemade Italian meatballs in a tomato sauce over spaghetti \$15
- LASAGNE** Pasta sheets, marinara, herb ricotta, mozzarella, ground pork sausage, parmesan \$15
- PRIMO PRIMAVERA** Zucchini noodles, pepronata, squash, red onion, cherry tomato, carrots, broccoli. \$15 *GF, V*
- FETTUCCINI GAMBERETTO** Fettuccine with shrimp, prosciutto, cherry tomatoes, arugula and smoked tomato cream \$16
- SEASONAL RAVIOLI** Ask server for details \$16

ADD CHICKEN (6), SHRIMP (7), SALMON* (8), OR FISH OF THE DAY (MKT)

Gluten-free option: Many of our pastas can be substituted with zucchini ribbons. Ask your server.

SIDES

BROCCOLI LIMONE Seared broccoli, lemon, garlic, red pepper flake <i>GF, V</i> 6	PARMESAN RISOTTO Carnaroli rice, Gran Maso Parmesan 6	TRUFFLED CAVATAPPI Truffled three-cheese pasta, chives 9	PEAS & PANCETTA Sautéed with red onions <i>GF</i> 6	FRITES Fresh Parmesean, served with lemon aioli 6	MASCARPONE MASHED POTATOES w/ Italian parsley <i>GF, V</i> 6
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*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. **Contains nuts

GF=Gluten-Free, V=Vegetarian

WHITE

Glass, Bottle

Bocelli Prosecco Veneto, Italy – Floral, light and bubbly	10, 38
Ruffino Prosecco ½ Bottle Veneto, Italy – Apple, Citrus, Floral	18
GH Mumm Brut NV Champagne, France – Vanilla, roasted nuts and a hint of toast	72
Hans Pfeiffer Bernkastel Riesling Mosel, Germany – Off dry, bright and balanced	10, 38
Michele Chiarlo ‘Nivole’ Moscato d’Asti ½ Bottle Piedmont, Italy – Delicate with Apricot	24
Alta Vista Torrontes Classico Salta, Argentina – Grapefruit, Rose and pleasant acidity	9, 34
Stella Pinot Grigio Sicily, Italy – Pear, Citrus and zesty	8, 30
Pighin Sauvignon Blanc Friuli, Venezia – Bell Pepper, Sage, Intensity	11, 42
Ponzi Pinot Gris Willamette, OR – Peach, lime and minerally	11, 42
Matanzas Creek Sauvignon Blanc Sonoma, CA – Crisp, bright, fruity	10, 38
Santa Margherita Pinot Grigio Trentino, Italy – Tart Fruit, bright and balanced	65
Duchman Vermentino Texas – Light, Aromatic and Refreshing	42
Cerreto Blange Arneis Piedmont, Italy – Fruity, fresh and minerally	46
10 Span Chardonnay Central Coast, CA – Crisp Citrus, lightly oaked	9, 34
Vitiano Bianco Vermentino/Verdicchio Blend Umbria, Italy – Fresh, soft and balanced	8, 30
Davis Bynum Chardonnay Russian River, CA – Tropical, Creamy and Lush	12, 46

ROSE

Rose De’ Salici Vino Spumante IGT Piave, Italy – Fresh, crispy, lively, full of ripe cherry	10, 38
Esprit Gassier Côtes de Provence, France – Round and delicate with notes of white peach	13, 50
Tasca D’Almerita ‘Regaleali’ Rose Sicily, Italy – Cherry, Raspberry, Long finish	9, 34
Ruffino Rosatello Rose Tuscany, Italy – Field Strawberry, Sweet and effervescent	9, 34

RED

Twomey Pinot Noir by Silver Oak Russian River, CA – Plush fruit and perfumed spice	82
Rodney Strong Pinot Noir Russian River, CA – Cherry, pomegranate and toasted oak	12, 46
Duchman Sangiovese High Plains, TX – Fresh raspberries and pleasant acidity	11, 42
Antinori Peppoli Chianti Classico DOCG Tuscany, Italy – Expressive red fruit, vibrant freshness	15, 58
Rocca Delle Macie Chianti Classico DOCG Tuscany, Italy – Lively, black cherry and violets	10, 38
Mazzei Poggio Badiola Super Tuscan Tuscany, Italy – Licorice and spice, long, polished finish	11, 44
Masi Passo Doble Mendoza, Argentina – Intense fruitiness, delicate spice	10, 38
Zenato Ripasso Valpolicella DOC Veneto, Italy – Harmonious and velvety, good structure	58
Col d’Orcia Brunello di Montalcino DOCG Tuscany, Italy – Ripe plum, vigorous and vibrant	92
Masi Costasera Amarone Classico DOCG Valpolicella, Italy – Baked fruits, hints of coffee and cocoa	97
Michele Chiarlo Barbera D’Asti DOCG Piedmont, Italy – Fresh dark fruit, light spice	11, 42
Falesco Tellus Merlot Umbria, Italy – Dark fruit aromas and a savory, earthy complexity	10, 38
Tormaresca Primitivo Puglia, Italy – Raspberry, black pepper, supple tannins	9, 34
Edmeades Zinfandel Mendocino, CA – Ripe berries, vanilla and cinnamon	12, 46
Michele Chiarlo ‘Tortoniano’ Barolo DOCG Piedmont, Italy – Red fruit, bright acidity, soft tannins	88
Silver Palm Cabernet Sauvignon Mendocino, CA – Black cherry, spice and oak	11, 42
Roth Cabernet Sauvignon Sonoma, CA – Nutmeg, sweet oak, red cherries and currant	16, 60
Stag’s Leap Artemis Cabernet Sauvignon Napa, CA – Full, juicy and structured	95
The Prisoner Napa, CA – Bing cherries, roasted figs, lustrous finish	90
Burgess Syrah Napa, CA – Juicy dark berries and long finish of cocoa	60