

CAFE AROMA

Food, Drink & Art Gallery



DINNER MENU

gather friends &
be welcome

For Starters Apps, Soups & Salads

Ciabatta & Garlic Oil FIRST SERVING IS COMPLIMENTARY	6	Felipe's Soup CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS	7/10	Chopped Caesar ROMAINE, CROUTONS, PARMESAN	half 9/14
Salmon Toasts SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	19	Escargot GARLIC BUTTER & CROSTINI	16	Bistroux GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & CITRUS HERB DRESSING	half 9/14
Warm Roasted Beets ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST	12	Pesto Bruschetta ON CIABATTA WITH BASIL, TOMATOES BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS	14	Strawberry Fields MIXED GREENS, GOAT CHEESE, APPLES, STRAWBERRIES, CANDIED WALNUTS, GRACIE'S STRAWBERRY ZEST VINAIGRETTE	half 10/16
Blue Mussels 1LB OF MUSSELS WITH SHALLOT & GARLIC WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA	19	Vegan Queso CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA	14	Heirloom Burrata HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE	16

Pastas Split Plate +5 Grain Free with Riced Cauliflower for +2

Cacio e Pepe with Black Truffle PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE	32	Alexander Chicken A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE	26
Penne Ala Vodka SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA	24	Chicken Alfredo SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER	25
Stew's Ragu A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN	33	Cashew Fauxfredo CASHEW CREAM, WHITE WINE, GARLIC, FETTUCCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING	21
Sausage, Penne Arrabbiata ITALIAN SAUSAGE, GARLIC, ONION, ALLEPO CHILI, SPICY MARINARA, BASIL & PARMESAN (SUB MUSHROOMS -4)	25	Creamy Pesto Penne A RICH & CREAMY PESTO SAUCE WITH 3 SHRIMP AND TOPPED WITH BRUSCHETTA	28
Seafood Pasta SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS	32	Rojo Dragon A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPEN0 ON PENNE	22

Sausage + 6, Grilled Chicken + 7, Marinated Shrimp + 10, Salmon + 12, Seared Tofu + 4

Mains Split Plate +5

Pan Fried Rainbow Trout* 8OZ FILLET WITH BROCCOLINI, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER	33	The Ribeye* 16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BROCCOLINI LIMITED AVAILABILITY	mkt.
Red Rock Tofu SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH	24	Steak Argentina* 12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BROCCOLINI & MASHED POTATOES	46
Incredible Lightness GRILLED CHICKEN, BROCCOLINI & SIDE SALAD	23	Pepper Filet* 6OZ BEEF TENDERLOIN FILET WITH BRANDY PEPPERCORN-CREMINI MUSHROOM SAUCE, BROCCOLINI & MASHED POTATOES	50
Duck à l'Orange ROASTED WITH BRANDY ORANGE SHALLOT MARMALADE, MASHED POTATOES & BROCCOLINI	41		
Blackened Atlantic Salmon* 6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE	33		

Sides for the Table

herb roasted potatoes	10
mashed potatoes	10
sauteed broccolini	12
sautéed mushrooms	12

-GLUTEN FREE -CAN BE GF -PLANT BASED VEGAN -VEGETARIAN CAN BE VEGAN