

# CAFE AROMA

Food, Drink & Art Gallery



# DINNER MENU

gather friends &  
be welcome

## For Starters Apps, Soups & Salads

<b>Ciabatta &amp; Garlic Oil</b> FIRST SERVING IS COMPLIMENTARY	6	<b>Felipe's Soup</b> CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS	7/10	<b>Chopped Caesar</b> ROMAINE, CROUTONS, PARMESAN	13
<b>Salmon Toasts</b> SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	18	<b>Escargot</b> GARLIC BUTTER & CROSTINI	16	<b>Bistroux</b> GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & DEVIN'S CITRUS HERB DRESSING	13
<b>Warm Roasted Beets</b> ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST	12	<b>Pesto Bruschetta</b> ON CIABATTA WITH BASIL, TOMATOES BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS	14	<b>Fall into Flavor</b> MIXED GREENS, SUPREMED ORANGE, DICED APPLE, CANDIED ALMONDS, GOAT CHEESE, HONEYDEW-MINT VINAIGRETTE	14
<b>Blue Mussels</b> 1LB OF MUSSELS WITH SHALLOT & GARLIC WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA	19	<b>Vegan Queso</b> CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA	14	<b>Heirloom Burrata</b> HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE	16

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

<b>Cacio e Pepe with Black Truffle</b> PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE	29	<b>Alexander Chicken</b> A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE	26
<b>Penne Ala Vodka</b> SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA	23	<b>Chicken Alfredo</b> SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER	25
<b>Stew's Ragu</b> A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO SERVED OVER PAPPARDELLE WITH PARMESAN	32	<b>Cashew Fauxfredo</b> CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & ASPARAGUS WITH CASHEW PEPITA TOPPING	20
<b>Sausage, Penne Arrabbiata</b> ITALIAN SAUSAGE, GARLIC, ONION, ALLEPO CHILI, SPICY MARINARA, BASIL & PARMESAN (SUB MUSHROOMS -4)	24	<b>I Love You Penne</b> A RICH & CREAMY TAKE ON THE CLASSIC SHRIMP SCAMPI; TOMATOES, ALEPPO, HERBS, GARLIC, BUTTER & 3 SHRIMP	26
<b>Seafood Pasta</b> SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS	30	<b>Rojo Dragon</b> A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPEN0 ON PENNE	21

Sausage + 6, Grilled Chicken + 7, Marinated Shrimp + 9, Salmon + 12, Seared Tofu + 4

## Mains Split Plate +5

<b>Pan Fried Rainbow Trout*</b> 8OZ FILLET WITH ASPARAGUS, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER	32	<b>The Ribeye*</b> 16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & ASPARAGUS LIMITED AVAILABILITY	mkt.
<b>Red Rock Tofu</b> SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH	23	<b>Steak Argentina*</b> 12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, ASPARAGUS & MASHED POTATOES	44
<b>Incredible Lightness</b> GRILLED CHICKEN, ASPARAGUS & SIDE SALAD	23	<b>Pepper Filet*</b> 6OZ BEEF TENDERLOIN FILET WITH BRANDY PEPPERCORN-CREMINI MUSHROOM SAUCE, ASPARAGUS & MASHED POTATOES	49
<b>Duck à l'Orange</b> ROASTED WITH BRANDY ORANGE SHALLOT MARMALADE, MASHED POTATOES & ASPARAGUS	39		
<b>Blackened Atlantic Salmon*</b> 6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE	32		

### Sides for the Table

herb roasted potatoes	10
mashed potatoes	10
seared asparagus	12
sautéed mushrooms	12

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