

White Wine

House White £19.95

A light dry crisp white wine with a nutty and creamy flavour with a slight bitter almond finish

By the glass, 175ml - £4.25, 250ml - £5.65

Soave Aldegheri £22.95

An elegant white wine with a delicate, fresh fragrance of green fruit and flowers with a hint of bitter almonds

Pinot Grigio Aldegheri £25.95

A rich and fruity aroma with notes of green apples. Light bodied, this wine is fresh and crisp on the palate

Vermentino Sardegna Villa Solais £27.90

Pale yellow colour with green hues, crystalline, of medium consistency, fresh and fruity with light hints of toast and vanilla with a slight bitter almond finish

Diadema Calunga £28.90

The bouquet is true to typical characteristic of the varietal. Vivacious in the mouth with a strong aromatic persistence

Solo Lei Calunga £29.90

Pale yellow colour with green hues, crystalline, of medium consistency, fresh and fruity with light hints of toast and vanilla with a taste of exotic fruits such as pineapple and mango

Red Wine

House Red £19.95

A deep red garnet, with dense texture and impenetrable, clear and of good consistency.

By the glass, 175ml - £4.25, 250ml - £5.65

Chianti Bellini £24.95

Ruby red colour with violet tones. Intense and complex perfumes of red cherry and blackberries, with some spices and leather which follow on to the palate

Montepulciano Zaccagnini £26.95

A soft and fruity red with dried berries and hints of forest fruits and distinctive and persistent ethereal bouquet. Full body, ripe tannins and an opulent intense aroma

Regale Calunga £29.90

Crimson red colour, light cherry and spice aromas: light bodied with soft berry flavour. The taste is full, balanced and harmonious, of great complexity and elegance

Cannonau Sartu Doc £34.95

The wine has a dark ruby red colour, an intense aroma of wild berries with hints of vanilla and palate is warm, robust and well balanced

Amarone della Valpolicella Aldegheri £69.96

Bright intense flavour with inky-depths of colour, fiery tannins and a firm structure.

Rose Wine

Pinot Grigio Blush £19.95

Stupendous pale pink colour with a fresh flavour. The grape captures the aroma of hay and toasted almond and presents a dry harmonious flavour

By the glass, 175ml - £4.25, 250ml - £5.65

Zinfandel £15.95

Characterised by delicious ripe red fruits like raspberry, cherry and strawberries with refreshing acidity and balanced sweetness. It pairs perfectly with spicy dishes and desserts.

By the glass (175ml) £4.95

Sparkling Wine

Prosecco £23.95

Pale straw yellow colour with greenish tints and a bright pearly colour. Elegant, delicate and soft savoury aroma, with a fresh and fragrant flavour which is reminiscent of acacia and wisteria

By the glass, Small - £4.25, Large - £5.65

Soft Drinks

Coca Cola 330ml £2.65

Diet Coke 330ml £2.65

S.Pellecrino Sparkling Water 750ml £2.95

Aqua Panna Still Water 750ml £2.65

J2O £2.95

Orange & Passionfruit / Apple & Raspberry

Apple & Mango

Orange Juice £2.65

Cranberry juice £2.65

Apple juice £2.65

Soda Water £2.25

Lemonade £2.25

Slimline Tonic £2.25

Lime Cordial £2.25

Orange Cordial £2.25

Blackcurrant Cordial £2.25

Cocktails

Woo Woo £5.25

Vodka, peach schnapps and cranberry juice shaken well over ice.

Cosmopolitan £6.70

Vodka with orange flavoured liqueur, cranberry juice, a hit of lime and dash of gomme, shaken over ice.

Long Island Iced Tea £6.70

A blend of white rum, gin, tequila, vodka, orange flavoured liqueur, sweet and sour mix topped with cola.

Kahlua Espresso Martini £6.70

Kahlua mixed with vodka, espresso and sugar, shaken over ice.

SPECIAL MENU

ANTIPASTI

Cornetto Di Aroma £9.95

Prawns wrapped in smoked salmon served with Marie Rose sauce.

Cozza Provincide or Marintere £6.95

Fresh mussels cooked in cherry tomatoes, wine, onion, parsley and garlic OR white wine, garlic and parsley.

Insalata Di Tonno e Fagoli £7.95

Tuna salad with borlotti beans and caramelised onions.

Cocktail Di Gamberetti £9.95

Tender Norwegian prawns on a bed of crispy romaine lettuce with Marie Rose sauce.

Prosciutto and Mozzarella £7.95

Prosciutto with buffalo mozzarella.

SECONDI PIATTI

King Prawns Aroma £18.45

Large prawns cooked with onions and peppers served in a pink sauce and plain rice.

Salmon Aroma £15.95

Poached salmon served with asparagus and sour cream.

Filetto Di Branzino £17.95

Sea bass filet served with rocket and tomato salad.

Fish and Chips £15.95

Battered in Peroni beer.

Hamburger Aroma £13.95

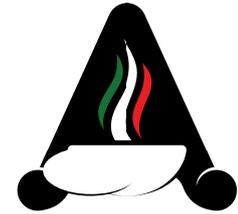
Aroma 100% ground beef burger served with goat cheese, traditional garnish in a hamburger bun, deep fried onion rings and chips.

Risotto Al Funghi Tartufo Nero £17.95

Risotto with black truffles.

Ravioli Tartufo £14.95

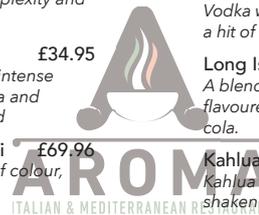
Handmade ravioli filled with pecorino cheese and served with creamy truffle sauce.



AROMA
ITALIAN & MEDITERRANEAN RESTAURANT

9/11 Kings Road
Harrogate
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Tel. 01423 567 777



ANTIPASTI

Starter	Main
5.95	MOZZARELLA IN CARROZZA Mozzarella in fried bread with garlic and Napolitano sauce.
5.50	HOMEMADE PATE Aroma's very own chicken liver and cognac pate served with toast and cranberry sauce.
5.95	FUNGHI PIEMONTESE (V) Sautéed button mushrooms with garlic and parsley butter in filo pastry.
6.95	INSALATA CAPRESE (V) Avocado, tomato and mozzarella salad, dressed with olive oil and basil.
7.95	INSALATA ADRIATICA Squid, prawns and octopus salad dressed with olive oil and lemon juice.
6.95	PROSCIUTTO & MELONE Parma ham and melon.
6.95	CALAMARI FRITTI Deep fried calamari served with tartar sauce.
7.95	AQUATIC AVACADO Avocado with tiger prawn and Norwegian prawns, served with cocktail sauce and salad.
7.95	AQUATIC GAMBERONI Tiger prawns with garlic, chilli, tomato sauce with a touch of cream.
6.50	BIANCHETTI FRITT E ZUCCHINI Deep fried whitebait with baby marrows.
4.95	ZUPPA DEL GIORNO (V) Please ask for the homemade soup of the day.
2.95	OLIVES (V)

TO SHARE

(minimum 2 people)

THE GREAT AROMA ANTIPASTO 7.95 per person
Start your meal the true Italian way. Our chef will prepare a large plate of antipasto.

FRITTURA DI PESCE AROMA 8.95 per person
Deep-fried calamari, prawns and whitebait served with a spicy tartar sauce.

BRUSCHETTE E PANE

Starter	Main
4.30	BRUSCHETTE ROMANA (V) Toasted bread with freshly topped cherry tomatoes and garlic.
4.25	BRUSCHETTE TOSCANA (V) Topped with roasted sweet peppers, garlic, olive oil and fresh parsley.
4.95	TRIO DI BRUSCHETTE Chef's selection of the day with 3 different toppings.
4.50	GARLIC BREAD WITH TOMATO (V)
6.00	GARLIC BREAD WITH TOMATO & CHEESE (V)
4.30	FOCACCIA (V) Flat bread with garlic, rosemary and sea salt.

PIZZA

8.50	PIZZA MARGHERITA (V) Tomato, mozzarella and oregano.
9.60	PIZZA PROSCIUTTO FUNGHI Tomato, mozzarella, ham and mushroom.
11.50	PIZZA AROMA Tomato, mozzarella, parma ham, rocket and parmesan shavings.
10.95	CALZONE POLLO Folded pizza with chicken, garlic, spinach and cheese, topped with tomato sauce.
11.95	CALZONE SALSICCA PICCANTE Folded pizza with spicy sausage, tomato, mozzarella and chilli.
10.30	PIZZA POLLO ROSMARINO Tomato, buffalo mozzarella, chicken, mushroom and rosemary.
10.95	PIZZA RUSTICA PICCANTE With Calabria 'Nduja sausage, pepperoni, chilli, tomato and rocket.
11.95	PIZZA 4 STAGIONI Tomato, mozzarella, mushrooms, ham, peppers & artichokes.

Extra toppings for £1.50

PASATA

Starter	Main
5.50	10.95 SPAGHETTI CARBONARA Spaghetti in cream, bacon, egg yolk and parmesan cheese.
5.40	8.40 PENNE ALL'ARRABBIATA Short tubes of pasta in a spicy tomato sauce with chilli and garlic.
5.40	8.40 SPAGHETTI POMODORO BASILICO (V) Thin spaghetti with tomato sauce, garlic and fresh basil.
5.50	9.95 LASAGNE EMILIANE Layers of pasta with béchamel and slow cooked bolognese sauce, baked with mozzarella and parmesan cheese.
	11.45 RISOTTO AROMA Italian alborio rice, wild mushrooms, cream and white wine wrapped in parma ham.
5.70	8.95 PASTA ALLA NORMA The most popular pasta dish in southern Italy. With au bergine, tomato, basil and garlic, topped with cheese.
	10.95 PENNE ALLA ROMANA Short tubes of pasta with Italian bacon, onion, garlic and tomato sauce, served with parmesan shavings.
	13.95 SPAGHETTI GAMBERONI PICCANTI Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley and San Marzano tomato.
	9.95 TORTELLINI PANNA E PROSCIUTTO Most popular dish in Romagna. Filling of spinach and ricotta in ham and creamy sauce, parmesan cheese.
5.70	8.40 TAGLIATELLE BOLOGNESE Pasta ribbons with a slow cooked beef and tomato ragu.
	13.95 TAGLIATELLE MONTE AROMA Pasta ribbons served with king prawns, shallots, white wine, chilli, tomato and cream.

CARNE

Starter	Main
7.80	10.95 ISALATA DI CESARE Caesar salad with grilled chicken, anchovie dressing & sardinean flat bread
12.95	POLLO ALLA ROMANA Pan-fried breast of chicken with English mustard and cream, served with gnocchi, sautéed in butter and sage.
11.95	POLLOSPREPRESA Chicken breast in breadcrumbs, stuffed with garlic.
12.95	POLLO ALLA MILANESE Chicken breast in breadcrumbs pan-fried in olive oil.
14.95	SUPREMA DI POLLO PRINCIPESSA Pan-fried breast of chicken with white wine, mushrooms and cream sauce, garnished with asparagus.
17.95	AGNELLO TOSCANA Lamb cutlets with Barola and rosemary sauce.

BISTECCHES

FILLET STEAK

(All of our 9oz fillet steaks are sourced in the UK, aged for 28 days and are pan fried)

20.95	PEPE VERDE Brandy and green pepper sauce.
20.95	TOURNEDO ROSSINI Croton base topped with pate and Madeira wine sauce.
20.95	TAGLIATA DI FILETTO DI MANZO Aroma special, sliced and flambéed with brandy and balsamic vinegar. Served with rocket.

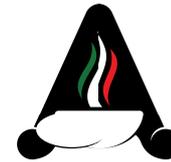
CHARCOAL GRILL

(All served with garlic butter OR béarnaise sauce)

17.95	RIBEYE 10oz aged 28 days.
19.95	FILLET 9oz aged 28 days.

CONTORNI

2.65	FRENCH FRIES.
3.70	ZUCCHINE FRITTE Fried courgettes.
3.70	SAUTEED POTATOES With bacon, onion and rosemary.
3.95	ROCKET and PARMESAN SALAD.
3.10	SICILIAN TOMATO and ONION SALAD.
3.10	MIXED SALAD.



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Information on allergens is available on request from the duty manager

DRINKS

Bottles	
Peroni 330ml	£3.95
Morreti 330ml	£3.95
Corona 330ml	£3.95
Bulmers 500ml	£4.95
Kopparberg 500ml	£4.95

Moretti Draught (pint)	£5.00
Peroni Draught (pint)	£5.00

Whiskey		(25ml / 50ml)
Jack Daniel's	£3.50 / £5.80	
Jameson Whiskey	£3.50 / £5.80	
Bell's whiskey	£3.50 / £5.80	

Vodka	
Vodka	Small £3.50 / Large £5.80
Vodka Absolut	Small £3.50 / Large £5.80
Grey Goose Vodka	Small £4.00 / Large £6.50

Brandy	
Courvoisier	Small £3.75 / Large £5.80
Vecchia Romagna	Small £3.75 / Large £5.80

Rum		(25ml / 50ml)
Malibu	£3.50 / £5.50	
Archers	£3.50 / £5.50	
Captain Morgan	£3.50 / £5.50	
Bacardi	£3.50 / £5.50	

Gin		(25ml / 50ml)
Gordon's Special Dry	£3.50 / £5.50	
Gordon's Premium Pink	£3.50 / £5.50	
Hendrick's	£3.50 / £5.50	
Slingsby Rhubarb	£3.50 / £5.50	
Tanqueray No. Ten	£3.50 / £5.50	
Bombay Sapphire	£3.50 / £5.50	

Liqueur	
Disaronna	25ml £3.50 / 50ml £5.50
Cointreau	25ml £3.50 / 50ml £5.50
Tia Maria	25ml £3.25 / 50ml £4.50
Amaretto	25ml £3.25 / 50ml £4.50
Baileys	25ml £3.25 / 50ml £4.50
Port 125ml	£5.50
Kahlua	£2.95
Pimm's No. 1	£2.95
Tequila	£2.95
Sambuca	£2.65

Martini Bianco	25ml £3.50/ 50ml £5.80
Martini Extra Dry	25ml £3.50/ 50ml £5.80
Martini Rosso	25ml £3.50/ 50ml £5.80

ANY DRINK MIXTURE EXTRA £1