

AROMA ON BRYANT

ANTIPASTI E INSALATI

BREAD BASKET

HOUSE-MADE FOCACCLA & ITALIAN BREADS, HERBED BUTTER, DIPPING OIL 7

INSALATA “AROMA”

MIXED GREEN BALSAMIC DRESSING, ROASTED LOCAL TOMATO, CASTELVETRANO OLIVES,
LEEK BREADCRUMBS, PECORINO ROMANO 14

INSALATA DI FINOCCHIO

ARUGULA, SHAVED FENNEL, SMOKED GORGONZOLA, ROASTED & OJ VINAIGRETTE, PISTACHIOS 14

CAESAR

WEST SIDE TILTH KALE, FOCACCLA CROUTONS, CAESAR DRESSING, GRANA PADANO 14

ARTICHOKES FRANCESE

EGG & PARMIGIANO REGGIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 17

FRITTELLE DI SALMONE

SMOKED SALMON FRITTERS, RICOTTA, PICKLED LOCAL CARROTS, LOCAL RED CANDY ONIONS,
JALAPENO HONEY 16

BONE MARROW

ROASTED BEEF BONES, PICKLED LOCAL SCAPES, FOCACCLA CROSTINI 22

CALAMARI

CRISPY SQUID, SAFFRON AIOLI 18

SECONDI

POLENTA CON FUNGHI

CREAMY POLENTA, ROASTED GROUNDWORKS MUSHROOMS, BRAISED LEEKS, CAPONATA, PECORINO,
FRESH HERBS 28

LAMB

MARINATED AND GRILLED LEG OF LAMB, CANNELLINI BEANS, LOCAL GREENS, BREADCRUMBS,
PECORINO ROMANO 34

SALMON

PAN SEARED NORWEGIAN SALMON, CHILLED ORZO SALAD, GROUNDWORKS TOMATOES,
LOCAL ROASTED ONIONS, CHARRED SCALLION PESTO, GREEN PEPPERCORN VINAIGRETTE 34

SHORT RIB

BONELESS BRAISED BEEF, CARAMELIZED ONION & GORGONZOLA RISOTTO, LOCAL BEANS AND SQUASH,
BEEF JUS 39

CHICKEN

CONFIT ERBA VERDE LEG & THIGH, CHARRED CORN AND LEEK RISOTTO,
BLISTERED LOCAL HOT CHERRY PEPPERS 29

STEAK

10 OZ PAN SEARED BEEF TENDERLOIN, MARSALA BRAISED LOCAL CIOPPOLINI ONIONS & WILD MUSHROOMS,
HOUSECUT FRIES, SMOKED GORGONZOLA COMPOUND BUTTER 58

PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 27

PENNE AROMA

HOUSE-MADE PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 28

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 30

CAVATELLI

HOUSEMADE PANCETTA, LOCAL JALAPENO, LOCAL ONIONS, LOCAL TOMATO, GREENS, PECORINO ROMANO 30

POLPETTE DI AGNELLO

HOUSE-MADE LAMB MEATBALLS, HANDKERCHIEF PASTA, SHALLOTS, LEEKS, WHITE WINE, GOAT CHEESE, GREENS, PISTOU 31

LINGUINE ALLA AMALFITANA

SEARED SHRIMP, LOCAL ZUCCHINI & SUMMER SQUASH, TOASTED WALNUT, GARLIC, ANCHOVY, CHILI FLAKE, FRESH HERBS, LEMON 32

SPAGHETTI ALLA NORMA

LOCAL TOMATOES, EGGPLANT, & SWEET CHERRY PEPPERS, POMODORO SAUCE, WHIPPED RICOTTA 27

PIZZA

ZUCCHINI

LOCAL ZUCCHINI, EVOO, SHALLOT, GOAT CHEESE, PECORINO ROMANO 21

TOMATO

GROUNDWORKS TOMATOES, RICOTTA, LOCAL BASIL, PECORINO ROMANO, EVOO 22

CARNE AMANTE

FONTINA, BOLOGNESE SAUCE, PEPPERONI, ASIAGO, PANCETTA, ONION 23

CALABRESE

SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASIAGO, POMODORO SAUCE, HONEY 22

STAGIONE

POMODORO, FONTINA, ASIAGO, OLIVES, ARTICHOKE, WILD MUSHROOMS, PROSCIUTTO, EGG 22

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 20

QUATTRO FORMAGGI

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO REGGLIANO, POMODORO SAUCE 21

TARTUFO DI PORCINI

WILD MUSHROOMS, WHITE TRUFFLE PORCINI CREAM, FONTINA, LEMON BRAISED SPINACH, TRUFFLE OIL 22

POLLO

GRILLED HERBED CHICKEN, CARAMELIZED ONIONS, TOMATO JAM, CHIVES, BASIL, FONTINA 22