

AROMA ON BRYANT

INSALATI

AROMA

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

FINOCCHIO

ARUGULA, LIVING ACRES FENNEL, SMOKED GORGONZOLA, ROASTED GARLIC & OJ VINAIGRETTE, PISTACHIO 14

KALE CAESAR

WESTSIDE TILTH PURPLE KALE, CAESAR DRESSING, FOCACCIA CROUTONS, GRANA PADANO 14
(ADD WHITE ANCHOVY 2)

ANTIPASTI

BREAD BASKET

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

ARTICHOKES FRANCESE

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

BONE MARROW

ROASTED BEEF BONES, PICKLED LOCAL VEGETABLES, FOCACCIA CROSTINI 21

CALAMARI

LIGHTLY FRIED SQUID, PARMIGIANO REGGIANO, LOCAL CONFIT TOMATO VINAGRETTE, BASIL 19

MELANZANE GRIGLiate

GRILLED LOCAL EGGPLANT, CONFIT GROUNDWORKS TOMATOES & SWEET PEPPERS, HOUSE MADE RICOTTA,
EVOO, LOCAL HERBS 15

VEAL

GRILLED VEAL SKIRT, CAPONATA, PISTOU 16

SECONDI

SHORT RIB

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

CHICKEN

CONFIT ERBA VERDE LEG & THIGH, LOCAL GREENS, ROASTED POTATOES, ONION, GARLIC, CHICKEN JUS 34

POLENTA CON GAMBIERI

PAN SEARED SHRIMP, POLENTA, GARLICKY PURPLE BEAN, TOMATO JAM 30

DUCK

PAN ROASTED DUCK BREAST, LOCAL SWEET PEPPERS, BUTTERNUT SQUASH, FENNEL, ROASTED MUSHROOMS,
SQUASH PUREE 38

PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 28

PENNE AROMA

HOUSE-MADE PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 29

PAPPARDELLE BOLOGNESE

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

GNOCCHI

HOUSE-MADE RICOTTA GNOCCHI, STEWED CANNELLINI BEANS & TOMATO, LOCAL GREENS, GRANA PADANO, BREAD CRUMBS 27

RAGU DI AGNELLO

HOUSE-MADE HANDKERCHIEF PASTA, RED WINE BRAISED LAMB, ROSEMARY & LAMB FAT CRUMBLE 31

SPAGHETTI FLORENTINE

PAN SEARED CHICKEN, LOCAL TOMATOES, MUSHROOMS, SPINACH, WHITE WINE CREAM, PECORINO ROMANO, FRESH HERBS 28

PIZZA

ZUCCHINI

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

TOMATO

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

CALABRESE

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

STAGIONE

POMODORO, FONTINA, ASIAGO, OLIVES, ARTICHOKES, 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

MOLTI PEPPERONCINI

POMODORO, FRESH MOZZARELLA, LOCAL MIXED FRESH SPICY PEPPERS, LOCAL JALAPENO HONEY, PEPPERONI 23