

# AROMA ON BRYANT

## ANTIPASTI E INSALATI

### BREAD BASKET

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

### INSALATA DI ASPARAGI E FUNGHI

*ROASTED ASPARAGUS & SHIITAKI, ARUGULA & FRISEÉ, GOAT CHEESE, CURED EGG YOLK, LEMON VINAIGRETTE 14*

### INSALATA "AROMA"

*MIXED GREENS, BALSAMIC DRESSING, ROASTED TOMATO, CASTELVETRANO OLIVES, LEEK BREADCRUMBS, GRANA PADANO 14*

### BEETS

*ROASTED PURPLE BEETS, SEGMENTED ORANGE, GOAT CHEESE, FENNEL FRONDS, SHALLOT, EVOO 13*

### ARTICHOKE FRANCESE

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

### CACIO E PEPE

*HOUSEMADE STROZZAPRETI PASTA, BLACK PEPPER, PECORINO ROMANO 16*

### BROCCOLINI

*GRILLED BROCCOLINI, FIRE ROASTED PEPPERS, CALABRIAN CHILI HONEY, TOASTED PISTACHIOS, GRANA PADANO 14*

### MUSSELS

*STEAMED MUSSELS, "CIOPPINO" BROTH, TOMATO, BELL PEPPER, FENNEL, HOUSEMADE GRILLED BREAD 24*

## SECONDI

### CAULIFLOWER STEAK

*FLASH FRIED CAULIFLOWER, EGGPLANT CAPONATA, ROASTED GARLIC CREAM 24*

### SHORT RIB

*BONELESS BRAISED BEEF, CARAMELIZED ONION & GORGONZOLA RISOTTO, ROASTED CARROTS & CAULIFLOWER, BEEF JUS 37*

### DUCK

*PAN ROASTED DUCK BREAST, CABBAGE, PANCETTA, LUXARDO CHERRY VINAIGRETTE 37*

### PORK BELLY

*PRESSED AND ROASTED BELLY OF PORK, ROASTED FENNEL, CARROTS, MELTED ONIONS, SPINACH CAVATELLI, GASTRIQUE 32*

## **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*

### **FETTUCCHINE GRANCHIO**

*CRAB, LOBSTER SAUCE, CHERRY TOMATO, GREENS 35*

### **POLPETTE DI AGNELLO**

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

### **CAVATELLI**

*HOUSEMADE RICOTTA PASTA, LOCAL ASPARAGUS, SHITTAKI MUSHROOM, LEMON, GRANA PADANO, HERBS, EVOO 28*

## **PIZZA**

### **MARGHERITA**

*FRESH MOZZARELLA, POMODORO, FRESH BASIL 20*

### **QUATTRO FORMAGGI**

*ASLAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO REGGLIANO, POMODORO SAUCE 18*

### **CARNE AMANTE**

*FONTINA, BOLOGNESE SAUCE, PEPPERONI, ASLAGO, PANCETTA, ONION 22*

### **CALABRESE**

*SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASLAGO, POMODORO SAUCE, HONEY DRIZZLE 21*

### **STAGIONE**

*POMODORO, FONTINA, OLIVES, ARTICHOKE, WILD MUSHROOMS, PROSCIUTTO, EGG 21*

### **TARTUFO DI PORCINI**

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

### **BIANCA**

*PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, ASLAGO, EVOO 20*

### **MAIS**

*CREAMED CORN, PORK BELLY, PECORINO ROMANO 18*