

AROMA ON BRYANT

ANTIPASTI E INSALATI

INSALATA CAESAR

HEARTS OF ROMAINE, PARMIGLIANO REGGLIANO, ANCHOVY, GARLIC & LEMON AIOLI 13

INSALATA GRIGLIA

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, TOASTED WALNUTS, FIRE ROASTED PEPPERS, GORGONZOLA, BALSAMIC VINAIGRETTE 13

INSALATA AROMA

MIXED GREENS, ARTICHOKE, OLIVES, GRAPE TOMATOES, FRIED LEEKS, BALSAMIC VINAIGRETTE 12

BREAD BASKET

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

CALAMARI FRITTO

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16

ARTICHOKE FRANCAISE

EGG & PARMIGLIANO REGGLIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 15

PIATTO FREDDO

PROSCIUTTO, SOPPRESSATA, FINOCCHIONA, MANCHEGO, TALEGGIO AND BURRATA WITH CROSTINI, ROASTED RED PEPPERS AND ALMONDS 22

POLPETTE IN BIANCO

PORK, VEAL, PROSCIUTTO, MEATBALLS, PORCINI CREAM SAUCE 12

EGGPLANT ROLLATINI

THINLY SLICED EGGPLANT, RICOTTA, ROMANO, ASIAGO AND POMODORO 12

RICOTTA

FRESH RICOTTA, PINE NUTS, STRAWBERRIES, EVOO, CROSTINI 14

BRUSSELS SPROUTS

CARAMELIZED SPROUTS, PANCETTA, SHALLOTS, BROWN BUTTER, BALSAMIC SYRUP 12

SECONDI

LAMB CHOPS

GRILLED AUSTRALIAN LAMB, COUSCOUS WITH CARROTS, RAISINS, MINT, SALSA VERDE 42

ROASTED CHICKEN

HALF ROASTED CHICKEN WITH WHIPPED POTATOES, GRAPE TOMATOES, AND CREAMY ROASTED GARLIC LEMON SAUCE 30

RIBEYE

GRILLED 14 OZ RIBEYE WITH HERBED BREAD CRUMBS, GORGONZOLA, BALSAMIC GLAZE AND PARMESAN STEAK FRIES 48

CAULIFLOWER STEAK

ROASTED CAULIFLOWER, EGGPLANT CAPONATA, ROASTED GARLIC CREAM, ARUGULA 22

HALIBUT

DIJON CRUSTED, HERB COUSCOUS, GRAPE TOMATOES, WARM LEMON VINAIGRETTE, VEGETABLE 44

GAMBERI CON POLENTA

JUMBO SHRIMP, GRAPE TOMATOES, ARTICHOKE, LEMON, WHITE WINE, CREAMY POLENTA, ARUGULA 34

PORK TOMAHAWK

GRILLED 14 OZ CHOP, PROSCIUTTO-FONTINA STUFFED, ROASTED FINGERLING POTATOES, PORCINI SAUCE 36

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 24

FETTUCCINE CON CAPELANTE

SEARED DIVER SEA SCALLOPS, SHERRY-CARROT CREAM, TARRAGON, PEAS 38

PENNE AROMA

PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 26

SPAGHETTI POMODORO

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGLIANO REGGLIANO 20

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 28

SPAGHETTI FRUTTI DI MARE

*HOUSE-MADE SPAGHETTI, SEA SCALLOPS, MUSSELS, CALAMARI, TIGER SHRIMP, CLAMS,
SPICY POMODORO, BASIL 34*

RAVIOLI ALL' ARAGOSTA

HOUSE-MADE RAVIOLI WITH LOBSTER TOMATO-VODKA CREAM 32

RIGATONI GENOVESE

RIGATONI, ONION-HERB BRAISED SHORT RIB RAGU, SHAVED PARMESAN 28

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

QUATTRO FORMAGGI

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO REGGLIANO, POMODORO SAUCE 18

CARNE AMANTE

FONTINA, BOLOGNESE SAUCE, PEPPERONI, ASIAGO, PANCETTA, ONION 20

CALABRESE

*SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASIAGO, POMODORO SAUCE,
HONEY DRIZZLE 19*

VERDE

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 18

TARTUFO DI PORCINI

WILD MUSHROOMS, WHITE TRUFFLE PORCINI CREAM, FONTINA, LEMON BRAISED SPINACH, TRUFFLE OIL 19

BIANCA

PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, ASIAGO, EVOO 19