

AROMA ON BRYANT

INSALATI

AROMA

MIXED GREENS, BALSAMIC DRESSING, GRAPE TOMATO, CASTELVETRANO OLIVES,
LEEK BREADCRUMBS, PECORINO ROMANO 15

BEET AND FENNEL

BEETS, ARUGULA, FENNEL, SMOKED GORGONZOLA, ROASTED GARLIC & OJ VINAIGRETTE, PISTACHIO 15

AUTUNNO

LOCAL MIXED GREENS, ROASTED LOCAL KOHLRABI, RADISH & CARROTS, ROASTED SQUASH SEEDS, GOAT
CHEESE, APPLE CIDER & DUCK FAT DRESSING 13

ANTIPASTI

BREAD BASKET

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

AMATRICIANA

HOUSE-MADE SMOKED GUANCIALE, LOCAL HEIRLOOM TOMATO, PANTALEO, CHILI FLAKE 16

CURED SALMON

HOUSE-MADE CURED SALMON, CRISPY DILL POTATO, HORSERADISH AIOLI 13

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

ARANCINI

FONTINA, PEA, BOLOGNESE STUFFED ARANCINI, HEIRLOOM TOMATO SAUCE, RICOTTA, CELERY LEAF, PARSLEY
& RED ONION SALAD 16

GRIGLIA

SPECK WRAPPED WEST SIDE TILTH BOK CHOY, PICKLED LOCAL ONIONS, BUTTERMILK BLUE CHEESE
DRESSING 15

SECONDI

SHORT RIB

BONELESS BRAISED BEEF, CARAMELIZED ONION & GORGONZOLA RISOTTO,
ROASTED LOCAL ROOT VEGETABLES, BEEF JUS 42

CHICKEN

ERBA VERDE PAN ROASTED BONE IN CHICKEN BREAST, BUTTERNUT SQUASH RISOTTO, ROASTED
GROUNDWORKS MUSHROOMS, SAGE, GRANA PADANO 34

DUCK

CONFIT DUCK LEG & THIGH, BRAISED LOCAL CABBAGE, PANCETTA, CRISPY POTATOES,
LUXARDO CHERRY VINAIGRETTE 32

SALMON

PAN SEARED NORWEGIAN SALMON, STEWED CANNELLINI BEANS, CARROT, CELERIAC, PEPPERS, LOCAL
GREENS, PESTO 30

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, LOCAL CARROT SAUCE, MASCHO FARMS CRISPY PORK BELLY, CANTICLE FARMS PEPPERONATA 30

RAGU DI AGNELLO

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

CAVATELLI

HOUSE-MADE CAVATELLI, LOCAL KABOCHA SQUASH, LOCAL CELERY ROOT, LOCAL FENNEL, PANTALEO, FRESH HERBS 29

SPAGHETTI

ZUCCHINI, ONIONS, SAFFRON, SPECK, SHRIMP, BASIL, PARSLEY, CHIVES 28

PIZZA

SQUASH & PANCETTA

BUTTERNUT SQUASH PUREE, PANCETTA, GORGONZOLA, PECORINO ROMANO, SAGE, 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, WHITE 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, BASIL, FONTINA 22

SAUSAGE

HOUSE-MADE PORK SAUSAGE, WHITE SAUCE, BANANA PEPPERS, FONTINA, ASIAGO, PECORINO, FRESH HERBS 21

SPECK

PORCINI CREAM, ROASTED LOCAL CARROT & POTATO, CARAMELIZED ONIONS, SPECK, PANTALEO CHEESE 22