

# AROMA ON BRYANT

## ANTIPASTI E INSALATI

### BREAD BASKET

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

### INSALATA CAESAR

HEARTS OF ROMAINE, PARMIGIANO REGGIANO, 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, ARTICHOKES, OLIVES, GRAPE TOMATOES, FRIED LEEKS, BALSAMIC VINAIGRETTE 12

### CALAMARI FRITTO

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16

### ARTICHOKES FRANCESE

EGG & PARMIGIANO REGGIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 15

### PIATTO FREDDO

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

### EGGPLANT ROLLATINI

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

### RICOTTA

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

### GRILLED CORN

OFF THE COB, TOMATOES, PARSLEY, CREAM, PANCETTA, RICOTTA SALATA 14

## SECONDI

### MELANZANE PARMIGIANA

WHOLE BREADED EGGPLANT, POMODORO, FONTINA, PARMESAN, ARUGULA 25

### CHICKEN FRANCESE

EGG-ROMANO DIPPED CHICKEN CUTLET, LEMON-WHITE WINE SAUCE, ARUGULA, TOMATOES OLIVE OIL 34

### NY STRIP

GRILLED 14 OZ, HERB PARMESAN FRITTES, VEGETABLE, GARLIC-BELL PEPPER COMPOUND BUTTER, CALABRIAN CHILE BEARNAISE 55

### CAULIFLOWER STEAK

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

### HALIBUT

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

### GRILLED SALMON

CHILLED CUCUMBER-YOGURT VINAIGRETTE, MATCHSTICK POTATOES, VEGETABLE 38

### 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*