

AROMA ON BRYANT

FOR THE TABLE

ARANCINI

FONTINA, PEA, BOLOGNESE STUFFED ARANCINI, POMODORO, RICOTTA, FRESH HERBS, PANTALEO CHEESE 8.50 P/P

INSALATI

AROMA

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

BEET AND FENNEL

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

AUTUNNO

SPINACH, ROASTED LOCAL TURNIP, RADISH & CARROTS, CRISPY SUNCHOKES, GOAT CHEESE, APPLE CIDER & DUCK FAT DRESSING 13

PANZANELLA

HOUSE-MADE BREAD, ARUGULA, PICKLED LOCAL ONIONS & CELERY, GROSS FAMILY APPLES, PORK BELLY CROUTONS, PANTALEO CHEESE, EVOO 12

ANTIPASTI

BREAD BASKET

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

AGNOLOTTI

HOUSE-MADE PASTA STUFFED WITH LOCAL BRAISED PORK, HERBS, PORK JUS, TOMA PIEMONTESE 15

CURED SALMON

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

PATE

DUCK LIVER PATE, GROSS FAMILY APPLES, AMARENA CHERRY SYRUP, CROSTINI 11

ARTICHOKES FRANCESE

EGG & PARMIGLIANO REGGLANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 17

BONE MARROW

ROASTED BEEF BONES, PICKLED LOCAL VEGETABLES, FOCACCIA CROSTINI 21

SECONDI

SHORT RIB

BONELESS BRAISED BEEF, CARAMELIZED ONION & GORGONZOLA RISOTTO, ROASTED LOCAL ROOT VEGETABLES, CRISPY SUNCHOKES, BEEF JUS 44

CHICKEN

CONFIT ERBA VERDE LEG & THIGH, TOASTED ORZO, OYSTER MUSHROOMS, WEST SIDE TILTH KALE, LOCAL BUTTERNUT SQUASH PUREE, GRAVY, GRANA PADANO 30

SALMON

PAN SEARED ATLANTIC SALMON, RISOTTO VERDE, FENNEL-ORANGE-TOMATO JAM 35

CIOPPINO

GRILLED HALIBUT, SHRIMP, SQUID, MUSSELS, BRAISED BEANS, TOMATO, ONION, GARLIC, LOCAL GREENS, FUMETTO, GRILLED BREAD, FRESH HERBS 42

OSSOBUCO

ERBA VERDE PORK, BRAISED CABBAGE, HOUSEMADE SMOKED PANCETTA, GROSS FAMILY APPLE SLAW 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, LOCAL CARROT SAUCE, CRISPY PORK BELLY, PEPPERONATA 30

RAGU DI AGNELLO

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

CAVATELLI

HOUSE-MADE CAVATELLI, LOCAL SQUASH, HOUSEMADE BACON, LOCAL GREENS, LOCAL CELERY ROOT, LOCAL FENNEL, PANTALEO, FRESH HERBS 28

SPAGHETTI CON BACCALA

HOUSE-MADE SALTED COD, SHALLOT, LOCAL NAPA CABBAGE, GARLIC, LEMON, FRESH DILL, LEEK BREADCRUMBS 29

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, ARTICHOKE, 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 & TURNIP, CARAMELIZED ONIONS, SPECK, PANTALEO CHEESE 22