

# AROMA ON BRYANT

## ANTIPASTI E INSALATI

### BREAD BASKET

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

### INSALATA DI ASPARAGI E FUNGHI

*ROASTED ASPARAGUS & SHIITAKI, ARUGULA & FRISEÉ, GOAT CHEESE, CURED EGG YOLK, LEMON VINAIGRETTE 13*

### INSALATA "AROMA"

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

### CALAMARI FRITTO

*FRIED CALAMARI, GREENS, CAESAR DRESSING 18*

### ARTICHOKES FRANCESE

*EGG & PARMIGLIANO REGGLIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 16*

### BONE MARROW

*TWO ROASTED BEEF BONES, FOCACCIA CROSTINI, PICKLED BUTTERNUT SQUASH, RED ONIONS, & FRESNO PEPPERS 17*

### BROCCOLINI

*GRILLED BROCCOLINI, FIRE ROASTED PEPPERS, CALABRIAN CHILI HONEY, TOASTED PISTACHIOS, GRANA PADANO 13*

### AGNOLOTTI

*HOUSEMADE PASTA STUFFED WITH BRAISED LOCAL PORK, BROWN BUTTER & SAGE, CHICKEN FAT CRUMBLE 15*

## SECONDI

### CAULIFLOWER STEAK

*FLASH FRIED CAULIFLOWER, EGGPLANT CAPONATA, ROASTED GARLIC CREAM 22*

### SHORT RIB

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

### SALMON

*PAN FRIED SALMON, TOASTED ORZO, GREENS, CAPONATA 32*

### PORK MILANESE

*PISTACHIO CRUSTED PORK LOIN, SHALLOT, TOMATO, ARUGULA, FENNEL, BABY KALE SALAD, ORANGE-BALSAMIC VINAIGRETTE, SHAVED GRANA PADANO 30*

### COD FRITTO

*MORETTI BEER BATTERED COD, HOUSE-MADE COLESLAW & POTATO SALAD, TARTAR SAUCE 30*

### DUCK

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

## HOUSE-MADE PASTA

### PAPPARDELLE PIEMONTE

*ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGIANO REGGIANO 25*

### PENNE AROMA

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

### PAPPARDELLE BOLOGNESE

*SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 29*

### FETTUCCHINE FRUTTI DI MARE

*SEA SCALLOPS, MUSSELS, CALAMARI, TIGER SHRIMP, CLAMS, SPICY POMODORO, BASIL 35*

### FETTUCCHINE GRANCHIO

*CRAB, LOBSTER SAUCE, CHERRY TOMATO, GREENS 34*

### POLPETTE DI AGNELLO

*HOUSE-MADE LAMB MEATBALLS, HANDKERCHIEF PASTA, SHALLOTS, LEEKS, WHITE WINE, GOAT CHEESE, GREENS, PISTOU 30*

### GNOCCHETTI

*SAUTEÉED ASPARAGUS, ARTICHOKEs, SHIITAKI MUSHROOM, LEMON, GRANA PADANO 26*

## PIZZA

### MARGHERITA

*FRESH MOZZARELLA, POMODORO, FRESH BASIL 17*

### QUATTRO FORMAGGI

*ASLAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE 18*

### CARNE AMANTE

*FONTINA, BOLOGNESE SAUCE, PEPPERONI, ASLAGO, PANCETTA, ONION 20*

### CALABRESE

*SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASLAGO, POMODORO SAUCE, HONEY DRIZZLE 20*

### STAGIONE

*POMODORO, FONTINA, OLIVES, ARTICHOKEs, WILD MUSHROOMS, PROSCIUTTO, EGG 20*

### TARTUFO DI PORCINI

*WILD MUSHROOMS, WHITE TRUFFLE PORCINI CREAM, FONTINA, LEMON BRAISED SPINACH, TRUFFLE OIL 21*

### BIANCA

*PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, ASLAGO, EVOO 19*