

AROMA ON BRYANT

INSALATI

AROMA

MIXED GREENS, BALSAMIC DRESSING, TOMATO, CASTELVETRANO OLIVES,
LEEK BREADCRUMBS, PECORINO ROMANO 16

BEET AND FENNEL

OLE'S FARM BEETS, FENNEL, & MIXED GREENS, SMOKED GORGONZOLA,
ROASTED GARLIC & OJ VINAIGRETTE, PISTACHIO 16

CAESAR

ROMAINE, CAESAR DRESSING, FOCACCIA CROSTINI, PECORINO TOSCANO 16

ANTIPASTI

FOCACCIA

ROSEMARY & SALT, BUTTER, DIPPING OIL 7

ARTICHOKES FRANCESE

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

BONE MARROW

ROASTED BEEF BONES, PICKLED LOCAL VEGETABLES, FOCACCIA CROSTINI 21

CALAMARI

CRISPYSQUID, SAFFRON AIOLI, CHIVES 19

MUSHROOM TOAST

HOUSE-MADE FOCACCIA, PORCINI RICOTTA, FROM THIS VALLEY MUSHROOMS,
HERB PISTOU, TRUFFLE PECORINO CHEESE 17

SEAFOOD BISQUE

LOBSTER & SHRIMP BISQUE, CRAB CAKES, CHIVES 18

SECONDI

HALIBUT

PAN FRIED HALIBUT, RISOTTO ROSSO, MELTED CHERRY TOMATO, ROASTED RED PEPPERS, GREENS, HERBS,
LEEK BREADCRUMBS 49

CHICKEN

ERBA VERDE CHICKEN BREAST, HOUSE-MADE BACON, POTATO-FENNEL-ROOT VEGETABLE HASH, GREENS,
SAGE-LEMON-WHITE WINE SAUCE, GRANA PADANO 36

SHORT RIB

BONE IN BRAISED BEEF, CARAMELIZED ONION & GORGONZOLA RISOTTO,
ROASTED LOCAL ROOT VEGETABLES, CRISPYSUNCHOKES, BEEF JUS 56

GAMBERI E FAGIOLI

GRILLED SHRIMP, BRAISED BEANS, SPAGHETTI SQUASH, FENNEL, RED CABBAGE, PRESERVED GROUNDWORKS
MUSHROOMS, FRESH HERBS 32

PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE PECORINO 30

PENNE AROMA

HOUSE MADE PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 31

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 33

RAGU DI AGNELLO

HOUSE-MADE HANDKERCHIEF PASTA, RED WINE BRAISED LAMB, ROSEMARY & LAMB FAT CRUMBLE 35

CARBONARA

HOUSE-MADE CAVATELLI, HOUSE MADE GUANCIALE, EGG, PECORINO ROMANO, CURED DUCK EGG 32

GNOCCHI

HOUSEMADE RICOTTA GNOCCHI, HOUSEMADE BACON, GORGONZOLA CREAM, PEAS, LEEK BREADCRUMBS 34

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, PARMIGIANO REGGIANO, WHITE SAUCE 21

TARTUFO DI PORCINI

WILD MUSHROOMS, PORCINI CREAM, FONTINA, 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

ROSEMARY & POTATO

THINLY SLICED POTATO, ROSEMARY, BACON FAT, GRANA PADANO, PECORINO ROMANO 22