

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 & FRISEE, GOAT CHEESE, CURED EGG YOLK, LEMON VINAIGRETTE 14

INSALATA "AROMA"

MIXED GREENS, BALSAMIC DRESSING, ROASTED TOMATO, CASTELVETRANO OLIVES, LEEK BREADCRUMBS, PECORINO ROMANO 14

INSALATA DI SALMONE AFFUMICATO

HOUSE SMOKED SALMON, ARUGULA, PICKLED SCAPES & ONIONS, ROASTED SCAPE AIOLI, POTATOES, SOFT BOILED EGG, CRISPY SALMON SKIN 16

ARTICHOKES FRANCESE

EGG & PARMIGIANO REGGIANO DIPPED ARTICHOKE HEARTS, LEMON, GARLIC-CAPER-BUTTER SAUCE 17

GNOCCHI

HOUSEMADE BEET GNOCCHI, PURPLE BEETS, LOCAL GARLIC SCAPES AND RAINBOW CHARD, VEAL JUS, HOUSE SMOKED GORGONZOLA, FRESH HERBS 13

FRITTO MISTO

CRISPY CALAMARI, SCALLOP, SHRIMP, SAFFRON AIOLI 24

SECONDI

SHORT RIB

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

DUCK

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

CHICKEN

PAN ROASTED LOCAL BONE IN CHICKEN BREAST, FINGERLING POTATOES, CASTELVETRANO OLIVES, SWEET & SPICY PEPPERS, ROASTED GARLIC SCAPES, FRESH HERBS, LEMON 34

LEG OF LAMB

MARINATED & GRILLED 10 oz LEG OF LAMB, CANNELLINI BEANS, GREENS, LAMB FAT CRUMBLE, SMOKED MANCHEGO CHEESE 32

HALIBUT

PAN ROASTED HALIBUT, GRAPE TOMATOES, FENNEL, GREENS, FENNEL & CITRUS COMPOUND BUTTER, GARLIC SCAPES MP

PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL, PARMIGLIANO REGGLIANO 27

PENNE AROMA

HOUSE-MADE PORK SAUSAGE, WILD MUSHROOM, CARAMELIZED ONION, PLUM TOMATO-CREAM SAUCE 28

PAPPARDELLE BOLOGNESE

SLOW COOKED, HEARTY RAGU OF BEEF, PORK & VEAL 30

SPAGHETTI FRA DIAVOLO

SEARED SHRIMP, SPICY SAFFRON TOMATO SAUCE, PEPPERS, FRESH HERBS 34

CAVATELLI

HOUSE-MADE SPINACH CAVATELLI, LOCAL ASPARAGUS, CABBAGE & GARLIC SCAPES, HOUSE-SMOKED PANCETTA, CURED DUCK EGG, GORGONZOLA DOLCE 30

POLPETTE DI AGNELLO

HOUSE-MADE LAMB MEATBALLS, HANDKERCHIEF PASTA, SHALLOTS, LEEKS, WHITE WINE, GOAT CHEESE, GREENS, PISTOU 31

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 20

QUATTRO FORMAGGI

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO REGGLIANO, POMODORO SAUCE 18

AGNELLO

BRAISED LAMB, HORSERADISH CREAM, FONTINA CHEESE, FRESH DILL, CHIVES 22

CARNE AMANTE

FONTINA, BOLOGNESE SAUCE, PEPPERONI, ASIAGO, PANCETTA, ONION 22

CALABRESE

SOPPRESSATA, RADICCHIO, PICKLED BANANA PEPPERS, FONTINA, ASIAGO, POMODORO SAUCE, HONEY 21

STAGIONE

POMODORO, FONTINA, ASIAGO, OLIVES, ARTICHOKES, WILD MUSHROOMS, PROSCIUTTO, EGG 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, CHIVES, BASIL, FONTINA 20

FRIARIELLI CON SALSICCE

LIGHTLY CHARRED LOCAL GREENS, HOUSEMADE PORK SAUSAGE, LEEKS, PECORINO ROMANO 20

ASPARAGI E PROSCIUTTO

CARAMELIZED ONIONS, LOCAL ASPARAGUS, PROSCIUTTO, FRESH MOZZARELLA, CHIVES, PECORINO ROMANO, 10 YEAR AGED BALSAMIC 20