

# AROMA ON BRYANT

## ANTIPASTI E INSALATI

### BREAD BASKET

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

### INSALATA CAESAR GRIGLIA

*HEARTS OF ROMAINE LIGHTLY GRILLED, PARMIGLIANO REGGLIANO, ANCHOVY, GARLIC & LEMON AIOLI 13*

### INSALATA AROMA

*MIXED GREENS, ARTICHOKE, OLIVES, GRAPE TOMATOES, FRIED LEEKS, BALSAMIC VINAIGRETTE 12*

### CALAMARI FRITTO

*LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16*

### ARTICHOKE FRANCESE

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

### PIATTO FREDDO

*ASSORTED ITALIAN MEATS AND CHEESES WITH CROSTINI 26*

### EGGPLANT ROLLATINI

*THINLY SLICED EGGPLANT, RICOTTA, ROMANO, ASIAGO AND POMODORO 14*

### RICOTTA

*FRESH RICOTTA, PINE NUTS, CRANBERRIES, EVOO, CROSTINI 14*

### SMOKED SALMON

*POTATO PANCAKE, ARUGULA, TOBIKO CAVIAR, SOUR CREAM FRIED CAPERS, CHIVE OIL 18*

### DUCK SAUSAGE

*SMOKED DUCK, APPLE-BRANDY SAUSAGE WITH CREAMY POLENTA AND APPLE COMPOTE 14*

### FAVA BEANS

*SAUTEED WITH DUCK FAT, ROMANO, GARLIC AND CROSTINI 8*

## SECONDI

### VEAL CHOP

*14 OZ VEAL T-BONE CHOP WITH CREAMY POLENTA, GRILLED BROCCOLINI AND FENNEL-CIDER REDUCTION 48*

### CHICKEN FRANCESE

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

### RIBEYE

*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*

### CRISPY SALMON

*PAN SEARED, SAUTEED SPAGHETTI SQUASH, CALABRIAN CHILE HONEY GLAZE, BASIL OIL 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 REGGIANO 25*

### PENNE AROMA

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

### SPAGHETTI POMODORO

*MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGLIANO REGGIANO 22*

### PAPPARDELLE BOLOGNESE

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

### SPAGHETTI FRUTTI DI MARE

*HOUSE-MADE SPAGHETTI, SEA SCALLOPS, MUSSELS, CALAMARI, TIGER SHRIMP, CLAMS, SPICY POMODORO, BASIL 35*

### RAVIOLI ALL' ARAGOSTA

*HOUSE-MADE RAVIOLI WITH LOBSTER TOMATO-VODKA CREAM 33*

### RIGATONI GENOVESE

*RIGATONI, ONION-HERB BRAISED SHORT RIB RAGU, SHAVED PARMESAN 29*

### GNOCCHI AGNELLO

*PUMPKIN GNOCCHI, LAMB MERGUEZ SAUSAGE, PEAS, ROMANO, POMODORO 30*

## PIZZA

### MARGHERITA

*FRESH MOZZARELLA, POMODORO, FRESH BASIL 17*

### QUATTRO FORMAGGI

*ASLAGO, MOZZARELLA, GORGONZOLA, PARMIGLIANO 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, ARTICHOKE, 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*