

AROMA ON BRYANT

ANTIPASTI E INSALATI

BREAD BASKET

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

INSALATA CAESAR

HEARTS OF ROMAINE, 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

EGGPLANT ROLLATINI

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

RICOTTA

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

SECONDI

VEAL CHOP

14 OZ VEAL T-BONE CHOP WITH WHIPPED MASH, CARAMELIZED ONION, WHITE WINE PAN SAUCE, BROCCOLINI 48

CHICKEN FRANCESE

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

RIBEYE

SEARED 14 OZ, GORGONZOLA, RISOTTO, MUSHROOM GRAVY, BROCCOLINI 48

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, ROASTED FINGERLING POTATOES, WITH PROSCIUTTO AND FONTINA, GASTRIQUE, BROCCOLINI 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

RIGATONI GENOVESE

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

FETTUCCHINE FRUTTI DI MARE

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

RAVIOLI ALL' ARAGOSTA

HOUSE-MADE RAVIOLI WITH LOBSTER TOMATO-VODKA CREAM 33

GNOCCHI AGNELLO

POTATO 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