



716-881-7592

TRATTORIA AROMA ON BRYANT

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

SMALL PLATES

INSALATA CAESAR

HEARTS OF ROMAINE, CROUTONS, PARMIGLIANO, ANCHOVY, GARLIC-LEMON AIOLI 11

INSALATA GRIGLIA

GRILLED HEARTS OF ROMAINE, PROSCIUTTO, FIRE ROASTED PEPPER, GORGONZOLA, WALNUTS, BALSAMIC VINAIGRETTE 11

INSALATA CAPRESE *BURRATA, TOMATO, FRESH BASIL, BALSAMIC REDUCTION 13*

INSALATA WATERMELON *GOAT CHEESE, SERRANO CHILI, CUCUMBER, MINT, LIME VINAIGRETTE 12*

BEET AND BURRATA *GREENS, PARMA PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 13*

BREAD BASKET *HOUSE-MADE FOCACCIA & ITALIAN BREADS, HOUSE BUTTER & DIPPING OIL 5*

CIOPPINO *SEA SCALLOPS, MUSSELS CLAMS, CALAMARI, TOMATO-GARLIC BRODO, TOAST POINTS 17*

GAMBERI COCKTAIL *LEMON POACHED JUMBO SHRIMP, HOUSE COCKTAIL SAUCE 12*

STEAMED CLAMS *ORANGE & FENNEL WHITE WINE BRODO 17*

EGGPLANT CAPONATA *TOMATO, CAPERS, GARLIC, TOAST POINTS 10*

COZZE MUSSELS, *DRY VERMOUTH, LEEKS, CREAM 13*

MOTHERS LITTLE HELPERS *MARTINI DEVILED EGGS, GREEN OLIVES, COCKTAIL ONIONS 9*

PANE SPINACI *LEMON BRAISED SPINACH, FONTINA, GARLIC BREAD 7*

FRITTO MISTO *CORNMEAL DUSTED & FRIED SEA SCALLOPS, TIGER SHRIMP, CALAMARI, LEMON-GARLIC AIOLI 14*

FAMILY STYLE

SERVES 4 - \$60, SERVES 8 - \$120, SERVES 10 - \$150

SPAGHETTI

POMODORO SAUCE & MINI MEATBALLS

FARFALLE BOLOGNESE

WHITE BOLOGNESE SAUCE

PENNE AROMA

WILD MUSHROOMS, CARAMELIZED ONION, TOMATO CREMA

SPAGHETTI PUTANESCA

ROASTED TOMATO, CAPERS, CURED BLACK OLIVES, GARLIC

WE APOLOGIZE BUT NO MENU CHANGES OR SUBSTITUTIONS AT THIS TIME

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A TASTE OF ITALY IN THE ELMWOOD VILLAGE

PASTA

SPAGHETTI

HOUSE-MADE PASTA, POMODORO SAUCE & MINI MEATBALLS 19

LEPRE DIAVOLO

PAPPARDELLE, BRAISED RABBIT, TOMATO, MUSHROOM, GARLIC, CHILI FLAKE 26

FAZZOLETTO DI SETA

HANDMADE HANDKERCHIEF PASTA, HOUSE GROUND CHICKEN, WHITE BOLOGNESE SAUCE

*(VEGETARIAN OPTION AVAILABLE) 23

FETTUCCINE

PROSECCO CREAM, LIGHTLY BREADED TIGER SHRIMP SCAMPI SKEWERS 24

PENNE AROMA

HOUSE-MADE PORK SAUSAGE, WILD MUSHROOMS, CARAMELIZED ONION,

PLUM TOMATO CREMA 25

TAGLIATELLE FRUTTI DI MARE

SPICY POMODORO, SEA SCALLOP, TIGER SHRIMP, CLAMS, MUSSELS, CALAMARI 32

PAPPARDELLE PIEMONTE

WILD MUSHROOM, ROASTED GARLIC & TOMATO, WHITE TRUFFLE OIL, BASIL PESTO,

PARMIGLIANO REGGLANO 24

SPAGHETTI PUTTANESCA

ROASTED TOMATO, CAPERS, CURED BLACK OLIVES, GARLIC 23

PIZZA BIANCO

FUNGHI

PANCETTA, CARAMELIZED ONION, WILD MUSHROOM, FONTINA, TRUFFLE OIL 18

BARESE

CHICKEN, SPINACH, ASLAGO, CARAMELIZED ONION, EVOO 18

BIANCA

HOUSE-MADE PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, HERBS, PARMIGLIANO-REGGLANO, FRESH MOZZARELLA 18

GUSTO

ZUCCHINI, FENNEL, ARTICHOKE HEARTS, ROASTED GARLIC, BURRATA, BASIL PESTO,

PINE NUT GREMOLATA 18

PIZZA ROSSO

SALUMI

FENNEL SALUMI, FONTINA, ASLAGO, POMODORO 18

CALABRESE

SOPRESSATA, BANANA PEPPERS, WHITE ONION, FONTINA 18

QUATTRO FORMAGGI

FRESH MOZZARELLA, GORGONZOLA, ASLAGO, PARMIGLIANO-REGGLANO 16

QUATTRO STAGGIONI

PARMA PROSCIUTTO, CALAMATA OLIVES, ARTICHOKE HEARTS, WILD MUSHROOM, FRESH MOZZARELLA 18

MARGHERITA

FRESH MOZZARELLA, BASIL 16

VULCANO

SPICY SAUSAGE, FIRE ROASTED PEPPERS, BANANA PEPPERS, ZUCCHINI, GOAT CHEESE, RICOTTA, CHILI OIL 18