



TRATTORIA AROMA ON BRYANT

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

716-881-7592

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 ARUGULA CRISPY PANCETTA, APPLE, GOAT CHEESE, CANDIED PECANS, SHAVED RED CABBAGE, ROASTED GARLIC VINAIGRETTE 12

BEEF AND BURRATA GREENS, PARMA PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 13

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

POLPETTE BEEF MEATBALLS, POMODORO, RICOTTA, GREENS, TOAST POINTS 11

VITELLO TONNATO THIN SLICED VEAL, TUNA-CAPER CREAM 14

ARANCINI TRADIZIONALE BOLOGNESE-TOMATO-SWEET PEA-FORMAGGI STUFFED 9

ZUPPA DI PEPERONCINO HOT BANANA PEPPER, HOUSE MADE CHICKEN-ROMANO SAUSAGE 8

MINISTRONE ALLA TOSCANA SHAVED PARMIGLIANO, TOAST POINTS 8

COZZE MUSSELS, LEEKS, DRY VERMOUTH, CREAM 13

PAN SEARED SEA SCALLOPS SWEET PEA & CORN PURÉES, PEA SHOOTS, HEIRLOOM CHERRY TOMATO 16

EGGPLANT CAPONATA TOMATO, CAPERS, GARLIC, TOAST POINTS 10

PANE SPINACI LEMON BRAISED SPINACH, FONTINA, GARLIC BREAD 7

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

PIATTO FREDDO ASSORTED ITALIAN MEATS & CHEESES 18 (SERVES 2) 32 (SERVES 4)

LARGE PLATES

SALMONE

LEMON & CHIVE CITRONETTE, CANNELLINI PUREE 26

WILD CAUGHT HALIBUT

RISOTTO BLANCA, SALMORIGLIO 34

CIOPPINO SEA SCALLOP, MUSSELS, CLAMS, CALAMARI, TOMATO-GARLIC BRODO, TOAST POINTS 30

AROMA BURGER

HOUSE-GROUND BEEF & CAPPICOLA BLEND, CRISPY PROSCIUTTO, ARUGULA, TOASTED PINE NUTS, CACIOCAVALLO CHEESE, ASLAGO FRICO, TUSCAN HERB BUTTER, POTATO ROLL, HOUSE MADE POTATO CHIPS 18

POLLO ALLA VALDOSTANA

CHICKEN BREAST, PROSCIUTTO DI PARMA, FONTINA, RISOTTO BLANCO, WHITE WINE - GARLIC BUTTER 26

BISTECCA DI TOSCANA

WAGYU STRIP STEAK, SPINACI SFORMATO, MARSALA ROSSO, CHERRY TOMATO 49

LOCAL CIDER BRINED TUSCAN PORK CHOP

ROASTED PUMPKIN PUREE, SEASONAL VEGETABLE 28

COSTOLETTE DI VITELLO

GRILLED FRENCHED VEAL CHOP, PORCINI RISOTTO, SEASONAL VEGETABLE 49

BOMBETTE

TRADITIONAL ITALIAN STREET FOOD- PORK WRAPPED PANCETTA, CACIOCAVALLO CHEESE & HERBS, CREAMY POLENTA, SAGE BROWN BUTTER 26

BRACIOLE

BEEF, PORK & VEAL STUFFED, SOFT BOILED EGG, SPAGHETTI POMODORO 26

GRILLED TROUT

CREAMY POLENTA, ROSEMARY THYME COMPOUND BUTTER 26



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PASTA

SPAGHETTI

HOUSE-MADE PASTA, POMODORO SAUCE & MINI MEATBALLS 19

ORECCHIETTE ALLA BOLOGNESE

PORK, BEEF & VEAL RAGU 28

PASTA E FAGIOLI

IMPORTED BORLOTTI BEANS, PORK STOCK, MEZZI RIGATONI 26

FETTUCCINE

PROSECCO CREAM, LIGHTLY BREADED TIGER SHRIMP SCAMPI SKEWERS 24

PENNE AROMA

HOUSE-MADE PORK SAUSAGE, WILD MUSHROOMS, CARAMELIZED ONION,
PLUM TOMATO CREMA 25

PAPPARDELLE PIEMONTE

WILD MUSHROOM, ROASTED GARLIC & TOMATO, WHITE TRUFFLE OIL, BASIL PESTO, PARMIGLIANO REGGLANO 24

PIZZA BIANCO

TARTUFO PORCINI

TRUFFLE-PORCINI CREAM, FONTINA, WILD MUSHROOM, LEMON-BRAISED SPINACH 19

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

NAPOLI

ANCHOVY, OIL CURED BLACK OLIVES, WHITE ONION, OREGANO, FONTINA, PARSLEY, 18

MARGHERITA

FRESH MOZZARELLA, BASIL 16

VULCANO

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

WE APOLOGIZE BUT NO MENU CHANGES OR SUBSTITUTIONS AT THIS TIME

WE ARE CURRENTLY OFFERING 90MIN SEATING TIMES

PLEASE ASK YOUR SERVER FOR GLUTEN FREE & VEGETARIAN OPTIONS