



# AVENTINE

ROME, GA

## STARTERS

### Charcuterie Board \$28

chef's choice of imported cheeses and cured meats, seasonal preserves, honeycomb, and whole grain mustard, served with artisan bread

### Brioche Rolls \$8

with sorghum butter

### Hummus \$13

chickpea, labna, Yemenite S'chug, cold pressed olive oil, and espellete, served with wood-fired flatbread

## SALADS

### Kale & Chicory Salad \$13

with Wensleydale blue cheese, black walnut, marinated egg, and a cranberry vinaigrette  
(supplement-salmon \$8, chicken \$7)

### Tucker Farms Seasonal Salad \$12

with artisan greens, shaved asparagus & radicchio, shishito pepper, English peas, and a springtime ranch dressing  
(supplement-salmon \$8, chicken \$7)

### Tapenade Salad \$12

with HoneyGem lettuce, olive, pepperoncini, sweet drop pepper, Genoa salami, fresh mozzarella, and fresh basil

## MAINS

### Duck Breast \$36

Maple Leaf Farms duck breast, rhubarb agrodolce, cauliflower purée, grilled asparagus, and jicama

### Mafaldine alla Napoletana \$27

mafaldine pasta, pomodoro & sun-dried tomato, ground beef, Italian sausage, herbed ricotta, basil, sage, oregano, thyme, and lemon oil

### Filet \$59

Black Hawk Farms beef tenderloin, chili caramel-glazed carrot, whipped sour cream potato, and early spring chicory

### Spring Onion Soubise \$26

rigatoni pasta, sweet onion, guanciale breadcrumbs, and parmesan

### Hot Honey Red Fish \$45

Gulf Coast red fish woodfire grilled with charred broccolini, polenta, and fermented hot clover honey with shallot, garlic, and Fresno chili

### Quail Roulade \$37

quail breast stuffed with buffalo chicken & pancetta sausage, served with a carrot & celery salad, blue cheese snow, smoked paprika, and a wild ramp dressing

## SMALL PLATES

### Lamb Casoncelli \$19

Detweiler Farms lamb shoulder casoncelli, carrot purée, green garlic chimichurri, sugar snap peas, and fennel flowers

### French Onion Dip \$8

with housemade chips

### Bone Marrow \$30

wood-fired, served with grilled artisan bread, and scape relish

### Grilled Octopus \$24

woodfire grilled octopus with giardiniera, chorizo foam, smoked paprika, and micro cilantro

### Fried Chicken Skins \$17

Springer Mountain Farms chicken skins, whipped cream cheese, and white peach pepper jelly

## PIZZAS

### Prato \$24

oil and garlic base, mozzarella, wild boar salami, arugula, pickled blueberry, and crushed pistachio

### Brisket \$21

black angus, caramelized onion, mozzarella, goat cheese, and balsamic glaze

### Salami e Pesto \$23

preserved lemon pesto, mozzarella, ricotta, and Genoa salami

### Pepperoni \$20

ricotta, mozzarella cheese, and spicy honey

### Black & Bleu \$25

oil and garlic base, blackened NY strip, fontina, mozzarella, Stilton bleu cheese, parmesan, shaved red onion, arugula, and balsamic glaze

### Mushroom Deluxe \$22

oil and garlic base, Bella Vita mushrooms, black truffle powder, fresh mozzarella, chili flakes, parmesan, and lemon spritz

## SIDES

### Brussel Sprouts \$9

with pancetta and maple glaze

### Pomme Frites \$8

fresh-pressed fried potatoes with parmesan cheese, truffle, and garlic aioli

CHEF de CUISINE Jamey Brazier

FRONT OF HOUSE MANAGER Johana Martinez Vanegas

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.