



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

Fried Chicken Skins \$17

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

SOUP / 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, toasted Millet, Granny Smith apple slices, carrot curls, feta cheese, and a pomegranate-white balsamic vinaigrette
(supplement-salmon \$8, chicken \$7)

Chorizo Kale Soup \$10/ \$12

with kale, mustard greens, chorizo sausage, and potatoes

MAINS

Walleye a la Meunière \$37

with roasted romanesco, celery root purée, and fried capers

Lamb Shank \$46

braised lamb shank with saffron risotto and gremolata

Teres Major \$45

with leek puree, shishito, sweet drop pepper, roasted Maitake mushroom, and horseradish demi-glace
(supplement-grade 9 Australian Wagyu filet + \$50)

Roasted Garlic Miso Alfredo \$27

rigatoni pasta, Grana Padano, toasted cashew, lemon spritz, and Aleppo chili

Black Cod \$43

pan roasted cod with eggplant, mustard greens, apricot white miso, pickled shallot, and bourbon togarashi

Calamari Pomodorini \$28

bucatini con creste, calamari ring, cherry tomato, fennel, Calabrian chili, and parmesan

SMALL PLATES

Turkish Ravioli \$18

Freedom Run Farm lamb-stuffed manti, spiced labna, dry mint, Aleppo chili flake, and sumac

Bison Meatballs \$16

with currant and black-raspberry BBQ sauce, sour cream whipped potato, and green onion curl

French Onion Dip \$15

caramelized sweet yellow onion, beef demi, and fontina, served with crostini

Scallops Beurre Blanc \$27

with trout roe, cucumber roll, finger lime pulp, micro cilantro, and chive

PIZZAS

Pineapple \$22

red base, mozzarella, fresh jalapeño, golden pineapple, country ham, fresh basil, and pickled mustard seed

Brisket \$21

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

Winter Larder \$23

Meredith Dairy goat and sheep cheese, cranberry, Granny Smith apple slices, pancetta, and honeycomb

Pepperoni \$20

ricotta, mozzarella cheese, and spicy honey

Soppressata Sweet Potato \$23

oil and garlic base, Soppressata salami, Okinawa sweet potato, fresh mozzarella, caramelized onion, crushed red pepper flake, and balsamic glaze

Margherita \$18

fresh mozzarella, garden basil, and olive oil

SIDES

Brussel Sprouts \$9

with pancetta and maple glaze

Pomme Frites \$8

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

Turnip Greens \$6

with potlikker, smoked bacon, and hot pepper vinegar

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.