Trattoria Aroma
5229 Main Street, Williamsville NY 14221
716.631.2687

Appetizer Menu

Piatto Freddo Platter- Selection of Cheeses, Cured Meats, Mediterranean Olives 11 per Person

Insalata Caprese Platter-Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Basil 9 per Person

Raw Vegetable Platter-Assorted Fresh Vegetables, House Made Dipping Sauce 9 per Person

Grilled Vegetable Platter-Seasonal Vegetables, Extra Virgin Olive Oil, Balsamic Vinegar, Goat Cheese 10 per Person

Fresh Fruit Platter 7 per Person

(Priced Per Dozen)

Bruschetta Varieties

- Traditional-Tomatoes, Garlic Fresh Basil, Extra Virgin Olive Oil 8
- Caprese-House Made Fresh Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction 9
- Goat Cheese, Basil, Sun Dried Tomatoes 9
- Smoked Salmon, Capers, Dill Sauce 16
- Caesar-Romaine, Grilled Chicken, Caesar Dressing, Shaved Parmigiano Reggiano 9
- Roasted Red Pepper Hummus, Goat Cheese, Chives 8

Skewers

- Steak Skewers-Grilled Marinated Steak In Sicilian Spices And Soy 16
- Chicken Skewers-Grilled Marinated Chicken in Citrus And Herbs 14

Mild or Hot Cherry Peppers -Stuffed with Gorgonzola Cheese and Marinated in Our House Balsamic Dressing 8

Bacon Wrapped Sea Scallops 48

Limoncello Shrimp-Fresh Shrimp, Pan Seared With Limoncello Liquor, Garlic and Parsley 24

Fresh Shrimp with Cocktail Sauce 24

Stuffed Mushrooms-House Made Sausage and Cheese Stuffed Mushrooms 16

Prosciutto Wrapped Asparagus Spears-Grilled Asparagus Wrapped In Prosciutto Di Parma 12

Grilled Marinated Roman Artichokes 9

Banquet Menus All Are Served Family Style

Breakfast Menu

1. $22 per Person Includes:
   - Fresh Fruit
   - Vegetable and Cheese Frittatas
   - Sausage with Peppers and Onions
   - Roasted Italian Potatoes
   - Assorted Bagels with Butter, Cream Cheese and Jam
   - Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

Brunch Menu

2. $26 Per Person Includes:
   - Fresh Fruit
   - Vegetable and Cheese Frittatas
   - Sausage with Peppers and Onions
   - Sausage with Peppers and Onions
   - Assorted Bricks Oven Pizzas
   - Mini Biscotti Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette
   - Penne Pomodoro- Penne Pasta Tossed With Our House Red Sauce
   - House Made Bread and Dipping Oil
   - Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

Salad Luncheon Menu (Individually Plated)

3. $18 Per Person Includes Choice Of:
   - Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette
   - Caesar-Romaine, House Made Croutons, Parmigiano-Reggiano, White Anchovies, House Caesar Dressing

Choice of the Following Proteins:

- Grilled Chicken
- Grilled Shrimp
- Grilled Salmon
- Grilled Sirloin Steak

House Made Bread and Dipping Oil

Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

Salad, Pizza and Pasta Lunch Menu

4. $19 Per Person Includes:
   - Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette
   - Assorted Brick Oven Pizzas

Choice of One Pasta:

- Penne Pomodoro- Penne Pasta Tossed With Our House Red Sauce
   - Orecchiette Alla Bolognese- Traditional Bolognese, Slow Cooked Hearty Ragu of Beef, Pork and Veal
   - Fettuccini Del Piemonte- Sautéed Wild Mushrooms, Spinach, Extra Virgin Olive Oil, Shaved Parmigiano, White Truffle Oil
   - Penne Aroma-House Made Sausage, Caramelized Onions, Wild Mushrooms, Plum Tomato Vodka Cream Sauce
   - Penne Con Pollo-Roasted Chicken, Broccoli, Cherry Tomatoes, Smoked Mozzarella Crema, Focaccia Crumbs

House Made Bread and Dipping Oil

Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

Traditional Lunch Menu

5. $21 Per Person Includes:
   - Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette
   - Choice of Two of the Following Entrées:
     - Pollo Alla Limone-Boneless Chicken Breast, Pan Seared, Lemon, Cracked Black Pepper, White Wine
     - Grilled Salmon with Herb Butter
     - Grilled Beef Sirloin with Balsamic Reduction

Served With Roasted Fingerling Potatoes, Seasonal Vegetable, House Made Bread and Dipping Oil

Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks
Dinner Menus

6. $27 Per Person: This Option Is Intended For Parties Looking To Eat On The Lighter Side, Or Where Time May Be A Factor. Includes:

   Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette

   Choice of One of the Following:
   - Pollo Alla Limone-Boneless Chicken Breast, Pan Seared, Lemon, Cracked Black Pepper, White Wine
   - Grilled Salmon with Herb Butter
   - Penne Pomodoro- Penne Pasta Tossed With Our House Red Sauce
   - Orecchiette Alla Bolognese- Traditional Bolognese, Slow Cooked Hearty Ragu of Beef, Pork and Veal
   - Fettuccini Del Piemonte- Sautéed Wild Mushrooms, Spinach, Extra Virgin Olive Oil, Shaved Parmigiano, White Truffle Oil
   - Penne Aroma-House Made Sausage, Caramelized Onions, Wild Mushrooms, Plum Tomato Vodka Cream Sauce
   - Penne Con Pollo-Roasted Chicken, Broccoli, Cherry Tomatoes, Smoked Mozzarella Crema, Focaccia Crumbs

   Served With Seasonal Vegetables, House Made Bread and Dipping Oil

   Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

7. $37 per Person: Our Most Popular Choice Includes a Family Style Four Course Menu Consisting Of Salad, Pasta, Main Course Entrée, And Dessert. Includes:

   Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette

   Choice of One Pasta:
   - Penne Pomodoro- Penne Pasta Tossed With Our House Red Sauce
   - Orecchiette Alla Bolognese- Traditional Bolognese, Slow Cooked Hearty Ragu of Beef, Pork and Veal
   - Fettuccini Del Piemonte- Sautéed Wild Mushrooms, Spinach, Extra Virgin Olive Oil, Shaved Parmigiano, White Truffle Oil
   - Penne Aroma-House Made Sausage, Caramelized Onions, Wild Mushrooms, Plum Tomato Vodka Cream Sauce
   - Penne Con Pollo-Roasted Chicken, Broccoli, Cherry Tomatoes, Smoked Mozzarella Crema, Focaccia Crumbs

   Served With Seasonal Vegetables, House Made Bread and Dipping Oil

   Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

   2. $50 Per Person: This Option Is Intended For Parties Looking To Eat On The Heavier Side, Or Where Time May Be A Factor. Includes:

   Insalata Aroma- Mixed Greens, Calamata Olives, Fried Leeks, Artichoke Hearts, Cherry Tomatoes Shaved Parmigiano Reggiano, House Balsamic Vinaigrette

   Assorted Brick Oven Pizzas

   Choice of One Pasta:
   - Penne Pomodoro- Penne Pasta Tossed With Our House Red Sauce
   - Orecchiette Alla Bolognese- Traditional Bolognese, Slow Cooked Hearty Ragu of Beef, Pork and Veal
   - Fettuccini Del Piemonte- Sautéed Wild Mushrooms, Spinach, Extra Virgin Olive Oil, Shaved Parmigiano, White Truffle Oil
   - Penne Aroma-House Made Sausage, Caramelized Onions, Wild Mushrooms, Plum Tomato Vodka Cream Sauce
   - Penne Con Pollo-Roasted Chicken, Broccoli, Cherry Tomatoes, Smoked Mozzarella Crema, Focaccia Crumbs

   Choice of One Entree:
   - Pollo Alla Limone-Boneless Chicken Breast, Pan Seared, Lemon, Cracked Black Pepper, White Wine
   - Grilled Salmon with Herb Butter
   - Grilled Beef Sirloin with Balsamic Reduction

   Served With Seasonal Vegetables, House Made Bread and Dipping Oil

   Mini Biscotti & Cannoli Platter, Coffee /Soft Drinks

   Additional Options:

   Service Of Two Main Course Entrees Additional $5 per Person

   Two Pastas Additional $3 per Person

   Beverage pricing

   Beer, Wine and Soda
   1 Hour $10.00 per Person
   2 Hours $15.00 per Person

   Liquor, Beer, Wine and Soda
   1 Hour $14.00 per Person
   2 Hours $22.00 per Person

   All prices are subject to Tax (8.75%) and Gratuity (20%) 7/12/2016 *All prices are subject to change

   Room Charge $50.00

   All menus are available for take-out.

   Dine in requirements:

   10 or more guests

   Functions have a $500.00 minimum excluding tax and gratuity.

   Our restaurant is available for private parties until 3:45 pm daily (no room charge fee)

   Our private room is available Sunday-Saturday from 4:30pm, Mondays anytime and can accommodate up to 30 guests

   Private room fee $50
The Aroma Group Lunch Catering Menu

(Priced For Takeout/Delivery Only)

Delivery Charge $50.00

Paper Products (Plates, Utensils, Napkins) $10.00/20 People

Soda (2 Liters) $4.50 Ea.

Water (Small Bottles) $1.00 Ea.

Asst. Cookie Tray- $1.50 Pp.

Cost Per Person $16.99

Menu as Follows:

House-Made Bread And Butter

Aroma Salad-Field Greens, Calamata Olives, Artichokes, Red Onions, Cherry Tomatoes, Parmigiano-Reggiano, Balsamic Vinaigrette.

Pasta (Choice of One)

Penne Aroma-House-Made Sausage, Caramelized Onion, Wild Mushrooms, Plum Tomato Cream Sauce.

Penne Del Piemonte-Sautéed Wild Mushrooms, Spinach, Extra Virgin Olive Oil, Shaved Parmigiano, White Truffle Oil

Penne Verdure-Mixed Roasted Farm Fresh Vegetables, Light Chardonnay Cream Sauce.

Spaghetti Pomodoro-Fresh House Made Plum Tomato Sauce.

Entrée (Choice of One)

Chicken Marsala

Chicken Parmigiano

Salmon with Herbed Butter (4 Oz.)