

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

•Insalata 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 Or

•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 Ragù 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 Entrees:

•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

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

8. \$47 Per Person: Enjoy Dinner Like An Italian! Start With Imported Meats And Cheeses From Around Italy Along With Assorted Pizzas From Our Brick Oven And Salad. Move On To Pasta, Then Main Course, And Dessert With Coffee. Includes:

Piatto Freddo - Selection of Cheeses, Cured Meats, Mediterranean Olives

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)

<i>Delivery Charge</i>	<i>\$50.00</i>
<i>Paper Products (Plates, Utensils, Napkins)</i>	<i>\$10.00/20 People</i>
<i>Soda (2 Liters)</i>	<i>\$4.50 Ea.</i>
<i>Water (Small Bottles)</i>	<i>\$1.00 Ea.</i>
<i>Asst. Cookie Tray-</i>	<i>\$1.50 Pp.</i>
<i>Cost Per Person</i>	<i>\$16.99</i>

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.)