

BANQUET MENU

\$49.00

FAMILY STYLE STARTER

POMODORO BRUSCHETTA

fresh tomato, garlic, basil

MAIN COURSE

- choice of -

RIGATONI CARBONARA

guanciale, egg yolk, parmesan cheese

ROASTED CHICKEN

roasted potato, lemon pepper sauce

PARMIGIANA MELANZANE

eggplant, marinara sauce, parmesan cheese, basil

FISH OF THE DAY

DESSERT

TIRAMISU

BANQUET MENU

\$69.00

APPETIZER SAMPLER

FRITTO MISTO

squid, shrimp, zucchini, carrots, select chef sauce.

GARLIC BREAD

garlic, parmesan cheese, parsley

MAIN COURSE

- choice of -

PAPPARDELLE RAGU

slowly braised beef

ROASTED CHICKEN

roasted potato, lemon pepper sauce

PARMIGIANA MELANZANE

eggplant, marinara sauce, parmesan cheese, basil

RAVIOLI MEDITERRANEO

salmon, cherry tomato, pesto, pistachio

DESSERT

- choice of -

CHEESECAKE

LIMONCELLO SPONGE CAKE

TIRAMISU

AROMI
ITALIAN CUISINE

BANQUET MENU
\$80.00

FIRST COURSE

- choice of -

PROSCIUTTO SALAD

arugula, dry cranberries, pear, feta cheese, evoo, honey

SOUP OF THE DAY (MP)

SECOND COURSE

**TABLE SIDE PARMIGIANO WHEEL
& PECORINO WHEEL**

Chef's daily pasta tossed in the cheese wheel of your choice MP

MAIN COURSE

- choice of -

RIGATONI CARBONARA

guanciale, egg yolk, parmesan cheese

CIOPPINO

clams, mussels, squid, daily fish, tomato sauce

RIBEYE

italian seasoning, truffle mashed potato, asparagus

ROASTED CHICKEN

roasted potato, lemon pepper sauce

PARMIGIANA MELANZANE

eggplant, marinara sauce, parmesan cheese, basil

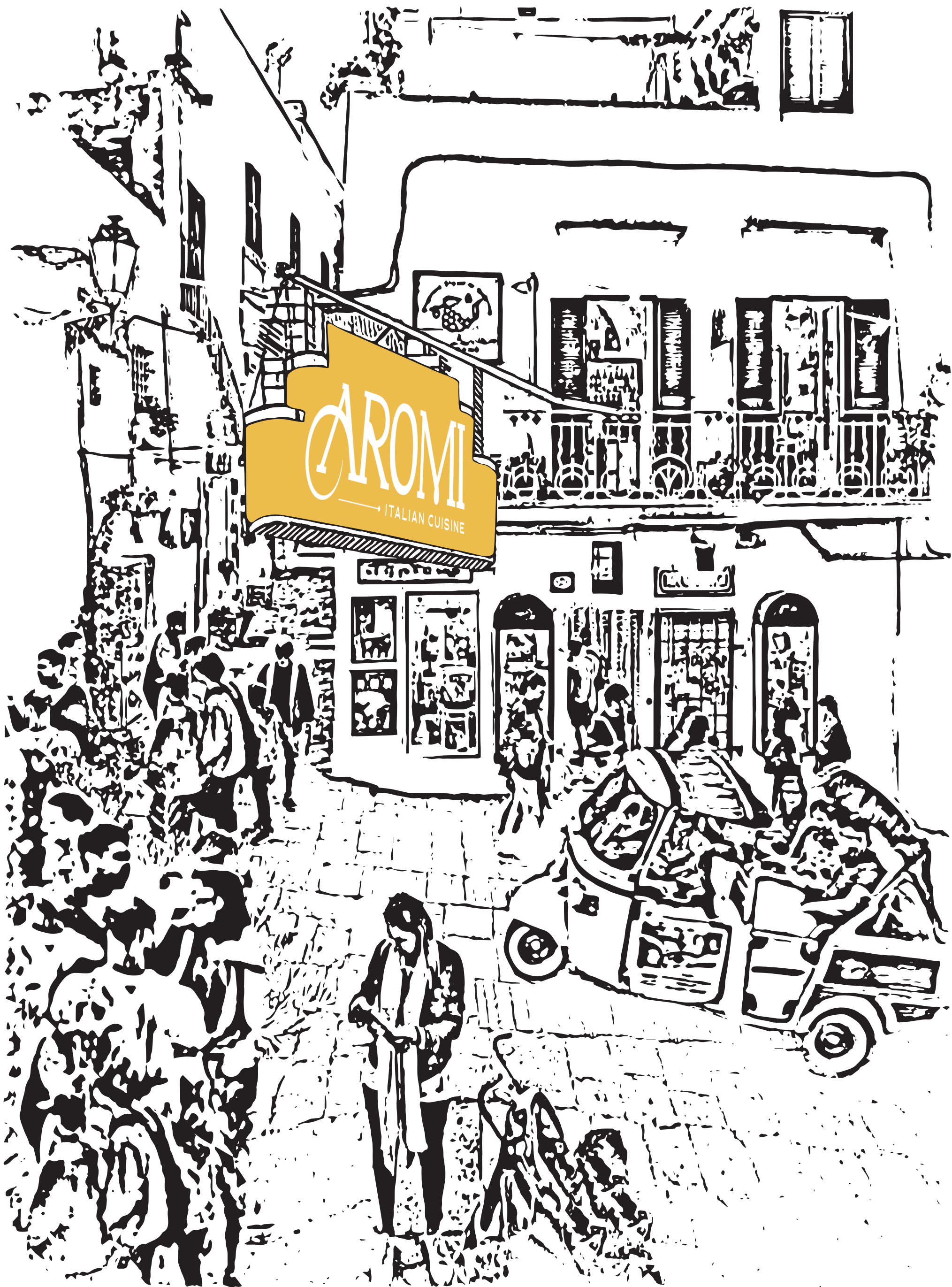
DESSERT

- choice of -

CHEESECAKE

LIMONCELLO SPONGE CAKE

TIRAMISU



AROMI
→ ITALIAN CUISINE



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