



PIZZA & BAKED
DELICACIES

PÂTISSERIE
& GELATO

SOFT DRINKS
& COFFEE



ARTISAN DELICACIES AND GELATO FOR CORPORATE AND PRIVATE EVENTS

If you're looking for delicious and freshly cooked delicacies to impress your family, guests or colleagues, look no further: AROMI CATERERS!

You can choose a selection of bites and nibbles from our exciting catering menu, where sizes are party-friendly. The variety of our dishes, with different flavours and textures, will take you on a tasting journey through Sicily. If your mouth is starting to water, it's time to get in touch with us, we'll be happy to help!

We also offer a delicious range of handmade gelato cakes to suit all occasions.

Contact us to discuss your requirements!
catering@aromi.co.uk

PLEASE NOTE:

- ✓ prices listed do not include VAT
- ✓ please inform us of any allergens and special dietary requests
- ✓ gluten-free, vegan and vegetarian dishes are also suitable for people who follow halal diet
- ✓ disposable cutlery and plates are available upon request only at an extra charge
- ✓ Our food is delivered in classic pizza and patisserie boxes, disposable and recyclable

SHARING A LITTLE OF THE AROMI SECRET

Lovingly preparing simple ingredients is at the heart of our slow-rising sourdough. We blend the best varieties of rice and wheat flour with mother yeast, fresh cold water, the finest Italian extra virgin olive oil and a pinch of natural sea salt, harvested off the coast of Sicily.

This is what creates our wonderful sourdough, which is given time to rest for three full days before being baked in a traditional oven. The result is a truly authentic dough that is naturally low in fat, rich in flavour and so much more digestible than the standard stuff, so you can tuck into a guilt-free treat!

IT TAKES TIME TO PREPARE THE PERFECT BALANCE OF TEXTURE
AND TASTE - ENJOY LIFE IN TRUE SICILIAN STYLE...

ARTISAN BAKERY AND SALADS

Perfect for parties and events
(Suggested quantity: 3 to 4 pcs for a full adult meal)



PIZZA

Minimum quantity **30 pcs**
(up to 2 different types)

£2.40 per piece
Each piece roughly 8x8 cm

Pancetta: Tomato Sauce, Mozzarella Cheese, Italian Pancetta, Roasted Peppers, Garlic, Parsley **(NF)**

Capricciosa: Tomato Sauce, Mozzarella Cheese, Italian Cooked Ham, Artichokes, Grilled Olives, Parsley **(NF)**

Salame: Tomato Sauce, Mozzarella Cheese, Spicy Salami, Caramelised Onions, Olives, Parsley **(NF)**

Margherita: Tomato Sauce, Mozzarella Cheese, Sicilian Oregano, Basil **(V, NF)**

Zucchini: Grilled Courgettes, Tomato Sauce, Balsamic Glaze, Parsley **(VG, NF)**

Golosa: Tomato Sauce, Mozzarella Cheese, Gorgonzola Cheese, Sicilian Style Smoked Turkey, Rocket, Balsamic Glaze **(NF)**

V (vegetarian) – **VG** (vegan) – **GF** (gluten free) – **NF** (nut free)

Please note all items may contain or come into contact with all allergens. For more information, please contact us.

ARTISAN BAKERY AND SALADS



ARTISAN BAKERY AND SALADS

PIZZA ALTERNATIVES

Swap mozzarella for vegan cheese: on any pizza, minimum order 30 pieces, cost £2.70 per piece

Swap base for one made without gluten (may contain traces): on any pizza, minimum order 15 pieces on an order of at least 30 pieces of pizza, cost £3 per piece

V (vegetarian) – **VG** (vegan) – **GF** (gluten free) – **NF** (nut free)

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CIPOLLINE

£2.30 per piece

Ham: Tomato Sauce, Ham, Onions, Mozzarella Cheese **(NF)**

Vegetarian :

Spinach, Cheese, Onions **(V, NF)**

PANELLE

Minimum quantity **50 pcs**

£0.90 per piece

Chickpea Fritters **(VG, NF, GF)**



ARANCINI

£2.30 per piece

Spinaci: Risotto Balls with Spinach, Mozzarella Cheese, Béchamel Sauce **(NF, V)**

ARTISAN BAKERY AND SALADS

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SALADS

£2.80 per pot (individual portions)

Rocket: Rocket, Roasted Peppers, Balsamic Glaze, Parmesan Cheese (**V, GF**)

Siciliana: Sun blushed Tomato, Provolone Cheese, Olives, Basil Pesto (**V, GF, NF**)

Caprese salad: Mozzarella Cheese, Tomato, Basil infusion (**VG, GF, NF**)

Vegan Salad: Sun blushed Tomato, Green Olives, Artichokes, Red Onions, Balsamic Vinegar (**VG, GF, NF**)

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PARMIGIANA POTS

£3.50 per pot

G/F Parmigiana Pot: Aubergines, Provolone Cheese, Tomato Sauce, Basil (**V, GF, NF**)

Vegan and G/F Parmigiana Pot: Aubergines, Tomato Sauce, Basil (**VG, GF, NF**)

PERFECT PATISSERIE

An enticing selection of perfectly bite-sized patisserie
and delicious artisan delicacies



PISTACHIO TORTA

£2.00 per piece

Homemade Pistachio cake bite,
topped with our Pistachio Nutella and
Pistachio Sprinkles (**V**)

*Also available in a version made
without gluten, may contain traces*



CHOCOLATE & RICOTTA

£1.80 per piece

Homemade Chocolate and
Ricotta cake bite,
topped with Icing Sugar (**V, NF**)

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PERFECT PATISSERIE



CANNOLICCHI

£2.20 per piece

Ricotta: Ricotta Cheese,
Chocolate Chips, Cinnamon,
Candied Orange (**V**)



TIRAMISU

£3.60 per piece

Coffee-flavoured dessert with
homemade sponge and Mascarpone
Cheese Mousse (**V, NF**)

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PERFECT PATISSERIE



BISCUITS AND BITES

Tartellette (Chocolate or Pistachio mini tarts) (V)	£1.30 each
Tartellette (Strawberry mini tarts) (V, NF)	£1.30 each
Apple Mini Muffin (made without gluten, may contain traces) (V, GF)	£1.30 each
Occhi di Bue (Chocolate or Pistachio) (V)	£2.40 each
Sicilian Panzerotto (Custard or Chocolate) (V)	£2.80 each
Biscotti Cioccolato (with Pistachio, Chocolate and Sea Salt) (VG)	£0.95 each
Lemon Custard Biscotto (V)	£1.30 each
Croissants (Plain) (V, NF)	£2.80 each
Croissants (filled with Pistachio) (V)	£3.60 each
Croissants (filled with Chocolate) (V)	£3.30 each
Carrot Cake bites (with Almond Flour) (VG)	£1.80 each

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PERFECT PATISSERIE

HOMEMADE CAKES

approx. 12 slices

Chocolate and Ricotta (V, NF)

£30.00

Pistachio (V)

£42.00

(Pistachio cake is available as gluten-free, it may contain traces)

Orders to be placed at least one day prior to collection

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PACKAGING

Our food is delivered in classic pizza and patisserie boxes, disposable and recyclable.

Disposable, recyclable plates and cutlery available upon request for an extra charge.

COFFEE AND DRINKS

Fresh Sicilian Coffee, a rich and full bodied blend
and a selection of drinks



COFFEE AND DRINKS

COFFEE AND TEA

Minimum quantity **2 litres** - **available only if ordered with food**
£12.00 per litre serving approx. 5 guests

Sicilian Coffee

Tea (English Breakfast, Earl Grey, Peppermint)

COLD DRINKS

Organic Sicilian Lemonade (275ml)	£3.30
Aranciata Rossa San Pellegrino (330 ml)	£2.30
Limonata San Pellegrino (330 ml)	£2.30
Coca-Cola / Diet Coke (330 ml)	£2.30
Orange and Clementine Juice (330 ml)	£3.30
Local Apple Juice (330 ml)	£3.30



GELATO

Handmade the traditional way with the freshest fruits and creamiest flavour



ARTISAN GELATO

Please don't call it 'Ice-cream'; Aromi makes *gelato*!

Our gelato is one of the creamiest and lightest kinds you have ever tasted. It is prepared daily in our kitchen, by our '*gelatiere*', Italian for 'gelato-maker'.

We use real fruit, organic milk and sugar, there are no artificial flavours or preservatives in our recipe. We source local strawberries for our *Fragola* flavour, we brew 20 litres of real coffee for our *Espresso* flavour and we source Sicilian pistachio and Sicilian lemons for our best-selling *Pistachio* and *Limone di Sicilia* gelato.

We use the traditional slow-churning process which allows the gelato to become soft and smooth.

Would you like to hire our gelato box (serves 150+ guests) or cart (serves 250+ guests) for your event? Get in touch with our catering team at the address below.

catering@aromi.co.uk



TO ORDER YOUR

SICILIAN FEAST

email › catering@aromi.co.uk

