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Chef Steve Menu Collection

Campus House

1980

Caffé Aroma

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DESSERTS

Desserts starting at \$3.25 per serving.

Desserts marked with a check (✓) denote today's featured selections.

Ask about our "Daily Special" Desserts Too!

- ☐ **Tira Misu—Our Specialty**
Homemade savoiardi, soaked in espresso and layered in imported mascarpone, chocolate ganache and fresh whipped cream, finally dusted with the finest powdered cocoa available. Delicioso!
- ☐ **Mocha Ricotta Cake**
Homemade sponge cake that is layered with sweetened ricotta filling & topped with mocha icing.
- ☐ **Mocha Ricotta Fudge Cake**
Dense chocolate fudge cake layered with sweetened ricotta filling and chocolate ganache icing.
- ☐ **Peanut Butter Ganache**
Rich chocolate cake layered with fresh peanut butter frosted with chocolate ganache and decorated with peanut butter cups.
- ☐ **Cinnamon Chocolate Torte**
Thin cinnamon wafers layered with a light chocolate cream.
- ☐ **Espresso Loaf**
Chocolate fudge cake layered with mocha espresso cream & frosted with ganache.
- ☐ **Fresh Fruit Tart**
Homemade crust filled with custard and topped with only the freshest & sweetest fruit available.
- ☐ **Bread Pudding**
Luscious bread pudding with nuts, chocolate chips & glazed with espresso sauce.
- ☐ **Cassatta Torte**
White cake layers soaked with Rum flavored syrup, filled with cannoli filling (Ricotta). Iced with whipped cream and garnished with chocolate chips and cannoli shells.
- ☐ **Bombe**
A dome shaped cake filled with chocolate or white chocolate mousse. Glazed with chocolate ganache.
- ☐ **German Chocolate Torte**
Chocolate cake layers, filled and topped with our home-made coconut-pecan icing.

- ☐ **Cheesecake**
N.Y. Style Cheesecake
Plain or with Fresh Fruit
Ask about our "Daily Special" Cheesecake!
- ☐ **Black Forest Torte**
Chocolate cake filled with dark sweet cherries— topped with sweet whipped cream & chocolate shavings.
- ☐ **Espresso Chocolate Tart**
Chocolate tart shell filled with espresso flavored chocolate ganache.
- ☐ **Sacher Torte**
Chocolate cake filled with layers of ganache & raspberry (or apricot) preserves & iced in ganache.
- ☐ **Raspberry Velvet Torte**
Chocolate cake layers filled with chocolate ganache and raspberry mousse. Iced with chocolate ganache.
- ☐ **Linzer Tart**
Nut flavored pastry crust filled with raspberry preserves.
- ☐ **Cappuccino Torte**
Chocolate cake, flavored with cappuccino & chocolate—iced with cappuccino flavored buttercream & topped with ganache
- ☐ **Cassatta Cake**
White cake layers infused with rum. Filled with sweetened ricotta cheese & chocolate pieces. Iced with whipped cream & garnished with chocolate shavings.
- ☐ **Caramel Macadamia Tart**
A chocolate tart shell filled with toasted macadamia nuts and our home made caramel.
- ☐ **Apple Crumb Tart**
A streusel crumb tart crust filled with Granny Smith Apples and topped with streusel crumb topping.
- ☐ **Linzer Tart**
A lattice topped, toasted almond and spice tart crust filled with seedless raspberry filling. Dusting with confectioners sugar.
- ☐ **Frangipane**
Tart shell glazed with a thin layer of seedless raspberry preserves. Filled with an almond flavored custard (frangipane) and topped with fresh pears or plums.
- ☐ **Napoleons**
Puff Pastry layers, filled with an almond flavored pastry cream filling. Iced with fondant.

- ☐ **Carrot Cake**
Homemade carrot cake, loaded with carrots, pineapple, walnuts & spices. Filled with cream cheese icing & frosted with buttercream.
- ☐ **Chocolate Almond Praline Torte**
Chocolate cake filled with sweetened mascarpone cheese & crushed almond brittle. Iced in Chocolate ganache. Garnished with almond praline
- ☐ **Strawberries 'n Cream Torte**
White cake layered with sweetened whipped cream & sliced fresh strawberries— covered with sweet cream & a berry garnish.
- ☐ **Lemon-Coconut Torte**
Yellow cake filled with lemon custard— iced with buttercream— garnished with coconut sides and a lemon & buttercream top.
- ☐ **Upside Down Cake**
Ask about our flavor of the day!
- ☐ **Mocha Mousse Torte**
Chocolate cake layered with mocha flavored mousse & iced in chocolate, buttercream & chocolate ganache.
- ☐ **Aosta Torta**
An Italian, rustic torte comprised of a sweet pastry crust filled with a caramelized walnut and honey filling.
- ☐ **Espresso-Hazelnut Dacquoise**
Toasted hazelnuts baked into meringue layers. The torte is filled and iced with Espresso flavored Butter cream. Garnished with more toasted hazelnuts.
- ☐ **White-Out Torte**
White cake layers filled with white chocolate mousse. The torte is glazed with white chocolate ganache and garnished with white chocolate.
- ☐ **Oreo-Cream Torte**
Chocolate cake layers filled with whipped cream and Oreo cookie chunks. Iced with cream and garnished with Oreo cookies.

PIE FAVORITES

Boston Cream
Coconut Cream
Banana Cream
French Silk
Peanut Butter
Seasonal Pies

Ask about our seasonal selection of pies such as apple, pumpkin, etc...



MENU

After considering
all the following
selections...

Ask about
our
"Daily Specials"
too!



Catering Services
Available For
Meetings, Parties
&
Special Events



884-4522
957 Elmwood Ave.
Buffalo, NY 14222

631-2687
5229 Main Street
Williamsville, NY 14221

You'll Love the Aroma!

WRAPS

\$1.95 single **\$2.50** single with pasta salad
\$3.95 for two **\$4.95** for two with pasta salad

Veggie

☐ Parmesan-peppercorn ranch dressing with tomato, carrots, cucumber, red onion, sprouts and lettuce.

Chicken

☐ Fajita chicken, red pepper aioli, black olives, tomato, provolone and lettuce.

Roast Beef

☐ Tender roast beef with horseradish aioli, tomato, red onion and lettuce.

Salami

☐ Delicious Italian salami with basil aioli, roasted red pepper, provolone tomato and lettuce.

PANINI (Sandwiches)

Tuna Panino...\$5.95

☐ Tuna mixed with celery, apples & walnuts

☐ **Turkey with Roasted Red Peppers...**\$5.95

☐ **Aroma Panino...**\$5.95

Prosciutto, thinly sliced with roasted red peppers, tomatoes, provolone cheese and basil aioli.

☐ **Vegetali...**\$5.95

Tomato, roasted red peppers, eggplant, basil aioli and provolone cheese.

☐ **Caprese...**\$5.95

Fresh mozzarella, basil, tomato and olive oil.

☐ **Grilled Chicken...**\$5.95

Grilled Chicken Breasts with roasted red peppers, provolone cheese and artichoke aioli.

☐ **Grilled Portabella...**\$5.95

Marinated portabella mushrooms with roasted garlic and fresh parmesan cheese.

SOUP & SALADS

Chicken Caesar with focaccia bread...\$4.95

Chicken Pasta Salad with Fresh Fruit...\$4.95

Pasta Salad Special of the Day...\$3.95

Soup of the Day Seasonal Favorites...\$2.50

Pizza Daily selection of gourmet pizzas...\$2.50

BAKED GOODS

Muffins...\$1.20 (Assorted muffins)

Banana & Zucchini Bread...\$1.09

Assorted Pastries...\$1.09

Apollini Filo dough filled with custard...\$2.25

Bagels with Cream Cheese...\$1.25

Biscotti....99¢ (Almond or Anise)

Sfogliatelli...\$1.95

Filo dough filled with sweetened ricotta and orange zest.

Cannoli A sweetened ricotta & chocolate filling...\$1.50

Cookies Chocolate chip, peanut butter, oatmeal raisin....99¢

Croissant....99¢

ESPRESSO DRINKS

A EUROPEAN TRADITION

Espresso...\$1.00

A single serving of espresso; about 1½ ounces.

Espresso Ristretto...\$1.00

A restricted shot of espresso; about 1 ounce.

Espresso Doppio...\$1.75

A double shot of espresso; about 3-4 ounces.

Espresso Americano...\$1.50

A single serving of espresso mixed with hot water.

Espresso Con Panna...\$1.75

A single serving of espresso topped with fresh whipped cream.

Espresso Macchiato...\$1.75

A single serving topped with thick frothed milk.

Caffe Breve...(8oz) \$1.95 ...(12oz) \$2.50 ...(16oz) \$2.75

A single serving of espresso topped with frothed half and half.

Cappuccino...(8oz) \$1.85 ...(12oz) \$2.35 ...(16oz) \$2.65

A single serving of espresso topped with frothed milk; about 6 ounces.

Latté...(8oz) \$2.25 ...(12oz) \$2.75 ...(16oz) \$3.00

A single serving of espresso mixed with steamed milk; about 8 ounces.

Chai Latté...(8oz) \$1.50 ...(12oz) \$1.75 ...(16oz) \$2.00

Chai tea, steamed milk & honey.



Did You Know...

Espresso is brewed using only the best quality roasted coffee beans. The beans are ground very fine and infused with hot water under pressure for between fifteen and twenty seconds, resulting in a perfect espresso.

Espresso drinks can be made double, tall or flavored. For a drink made with a double espresso, please add 50¢ For a tall (made with extra milk) please add 25¢ To add a flavor, please add 50¢

The difference between a cappuccino and a latte is minimal but significant. Compared to a latte, a cappuccino is stronger because it is a smaller drink. Also a cappuccino has a large head of foam while the latte has almost none.

AROMA FAVORITES

YOU'LL LOVE THE AROMA

Mocha...(8oz) \$2.95 ...(12oz) \$3.25 ...(16oz) \$3.50

A single serving of espresso mixed with steamed milk and chocolate syrup, topped with fresh whipped cream.
• *For Something different... try a White Mocha* •
Also available iced.

Flavored Latte...(8oz) \$2.75 ...(12oz) \$3.00 ...(16oz) \$3.25

Choose from one of our many Italian syrups: almond, cinnamon, vanilla, hazelnut, caramel, black forest, Irish cream & Macadamia nut...
or pick one of our Italian syrups listed below!
Also available iced.

Steamer...(8oz) \$1.50 ...(12oz) \$1.75 ...(16oz) \$2.00

Steamed milk flavored with one of our many Italian syrups listed below.

Fruit flavors generally do not work as well in flavored drinks containing milk, as sometimes the fruit causes the milk to coagulate.

Hot Cocoa...(8oz) \$1.50 ...(12oz) \$1.75 ...(16oz) \$1.95

Steamed milk mixed with Ghirardelli cocoa, topped with fresh whipped cream.
Try our hot white cocoa too!

COFFEE DRINKS

Please ask about today's special blends and flavors.

Regular/Flavored/Decaf...\$1.20

Take out available.....(8oz) \$1.05 ...(12oz) \$1.35 ...(16oz) \$1.65

French Press...1 cup pot \$1.75/ 4 cup pot \$5.00

Cafe au lait...(8oz) \$1.50 ...(12oz) \$2.00 ...(16oz) \$2.50

Many Special Iced Coffee Drinks Available...
Ask to see our special menu

ITALIAN SODAS

\$1.25

Choice of Italian Syrup mixed with soda water
pick one of our Italian syrups listed below

ITALIAN SYRUPS

Almond • Apple • Bavarian Chocolate • Blackberry
Black Forest • Caramel • Cinnamon • Cherry • Cranberry
Coconut • Grape • Hazelnut • Irish Cream • Kiwi • Lemon
Lime • Licorice • Macadamia Nut • Orange • Peach • Pear
Pineapple • Raspberry • Rum • Strawberry • Vanilla

BEVERAGES

\$1.25

Pepsi, Diet Pepsi, 7Up, Naya Water, Tynant Water,
San Pellegrino Water, Nantucket Juices,
Chinotto, Limonata, Aranciata

THE REPUBLIC OF TEA

All teas \$1.50 per serving

BLACK TEAS

All Day Breakfast

Keemun leaves with a touch of formosan oolong.

British Breakfast

Select mixture of China, India, Ceylon & Kenya leaves.

Organic Breakfast

Organically grown second flush unblended Assam.

GREEN TEAS

Tea of Inquiry

Rolled green leaf tea with toasted rice.

Moroccan Mint

Rolled formosan gun powder tea & top grade peppermint.

Spring Cherry

Cherries combined with green tea, rose petals and white paklum blossoms.

BLACK BLENDED

Mango Ceylon

Mango fruit, marigold blossom, and Ceylon tea.

Ginger Peach

Peaches mixed with spicy ginger.

Cinnamon Plum

Ceylon and China leaves blended with cinnamon & plum.

Vanilla Almond

Real vanilla bean & almonds combined with black tea.

Blackberry Sage

Soft blackberry notes with white sage make this smooth tea a favorite!

Republic Chai

Darjeeling & Assam leaves blended with cinnamon, ginger, cloves and orange peel.

Earl Greyer*

Light liquoring leaves combined with natural bergamot oil. (*also available in decaf)

HERBAL BLENDS

(naturally caffeine free)

Chamomile Lemon

Whole chamomile, lemon balm, valerian root and other potent botanicals.

Orange Ginger Mint

Orange bergamot mint and soft and spicy botanicals.

Cardamon Cinnamon

Cardamon, cinnamon and pink peppercorns.

Ginseng Peppermint

Ginseng & echinacea blended with cinnamon, berries and mint.

Rainforest Tea

Allspice, rooibosch, cinnamon blended with vanilla bean.

Desert Sage

Native herbs desert tea and white sage blended with orange, bergamot mint and blackberry leaves.

Buy our teas in bulk for home brewing!