
AROMI

RISTORANTE & BISTRÒ





AROMI

Aromi is the creation of Italian chef Riccardo Lucque. Opening in 2005, Aromi specializes in fish and seafood, bringing the best of “frutti de mare” to the Czech people. It has become synonymous with authentic, traditional Italian cuisine, using modern methods of preparation. In a fine dining atmosphere, customers will enjoy dishes made from only the finest ingredients, imported to the Czech Republic through Riccardo’s close relationship with Italian suppliers.

FOUNDER
RICCARDO
LUCQUE

Riccardo's career in gastronomy began at the age of 16, working in hotels in the Marche region of Italy. In 1990 he began working at the Michelin starred Da Alceo seafood restaurant in Pesaro. Since 1993,

Riccardo has worked in London, including the highly regarded Zafferano Restaurant. His skills even led him to New York City for a brief time. In 2002, Riccardo came to Prague as the head chef of a restaurant named Square. Three years later, he opened his first restaurant, Aromi, on Mánesova Street. La Finestra in Cucina and the La Bottega Bistros followed shortly.





SPECIAL MENUS

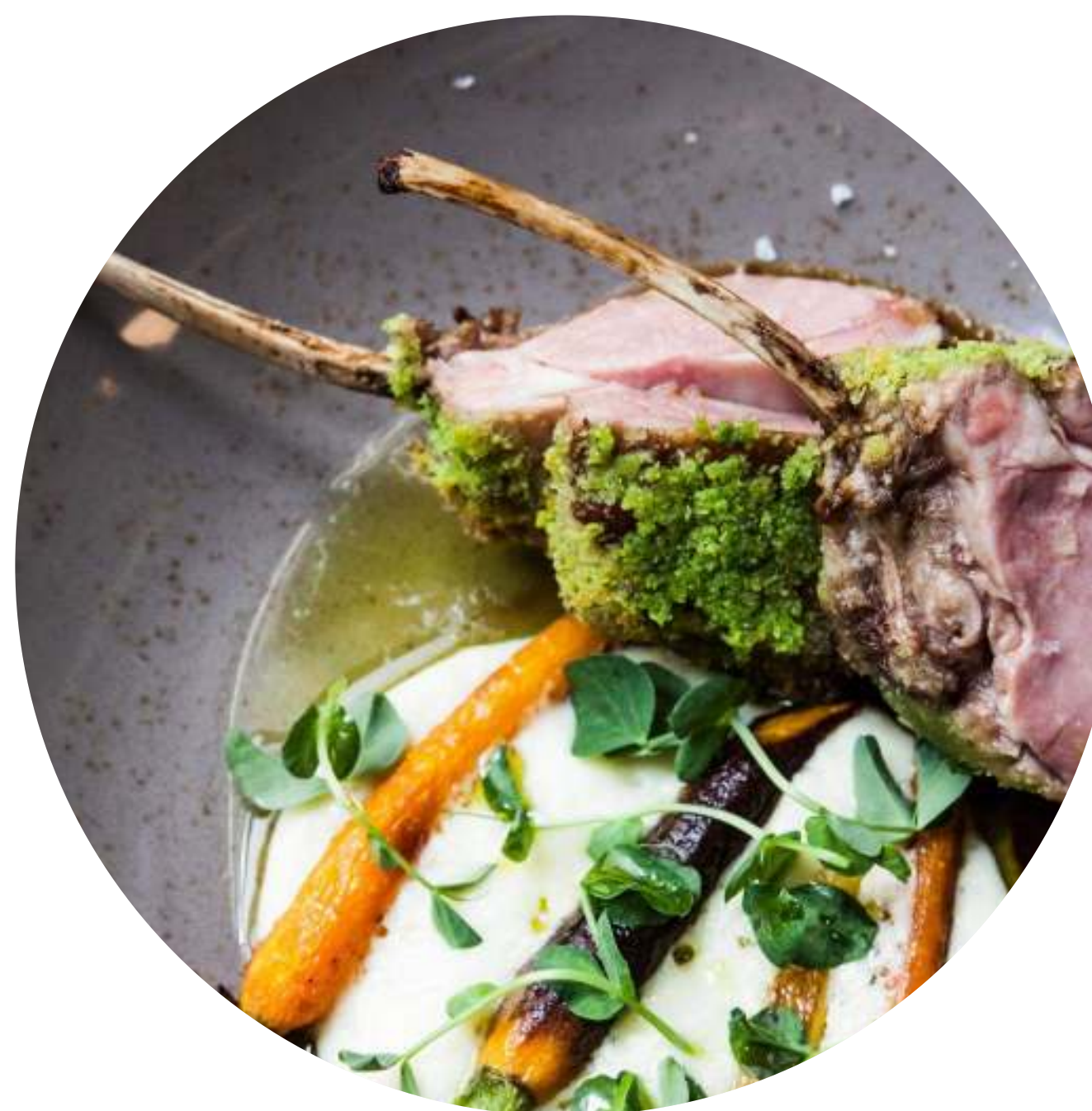
Throughout the year, we create special menus in addition to our à la carte offerings, carefully created specifically for each event.

These menus always rely strongly on the freshest seasonal ingredients.



VALENTINE'S DAY

In mid-February, we create an exclusive Valentine's Day dinner for two. The focus is on fish and seafood, as well as original Italian desserts. Valentine's Day dinner is a great way to celebrate love.



EASTER

Easter also has an important place in Italian cuisine. At Aromi, we prepare a traditional menu featuring the best of the Spring vegetables, lamb, rabbit, asparagus, and wild garlic.



ASPARAGUS

The asparagus season is one of the most important gastronomic events of the spring. We prepare a special asparagus menu, where you will find both white and green varieties of this delicate and delicious vegetable.



TRUFFLES

Truffles are a true Italian delicacy, and one of the most anticipated seasons at Aromi is our exclusive truffle menu. We create a variety of dishes each year, featuring them with fresh pasta, in risotto, in steak Rossini, and even in desserts.



CHRISTMAS

For Christmas, Aromi provides another special degustation menu and wine pairing. It includes fish, seafood, venison, and dry-aged meats.



NEW YEAR'S EVE

We celebrate the end of the year in style, with a different theme every New Year's Eve. But we always feature a special degustation menu and wine pairing.

A formal dining table is elegantly set for a private event. The table is covered with a light-colored, patterned tablecloth. In the center, a large, vibrant floral centerpiece features pink, yellow, and white flowers with green foliage. Several white plates and clear wine glasses are arranged around the table. A small, decorative pumpkin sits near the center. In the foreground, a white napkin is folded, and a silver knife is visible. A small card with a floral design is placed on the table. The background is softly blurred, showing more of the table and a warm, ambient light.

PRIVATE ROOMS TO RENT

At Aromi, we can organize a variety of private events such as gala dinners, product presentations, or private parties. We have 3 key factors that ensure a successful event: delicious food, great atmosphere, and perfect service.



ALL INCLUSIVE

We can host private events with up to 200 guests by closing the entire restaurant.



LOUNGE

The lounge can host a single table for up to 30, or two tables for a maximum of 60 guests.



LOUNGE WITH FIREPLACE

This intimate location provides extra privacy, and is appropriate for 10 to 30 guests.



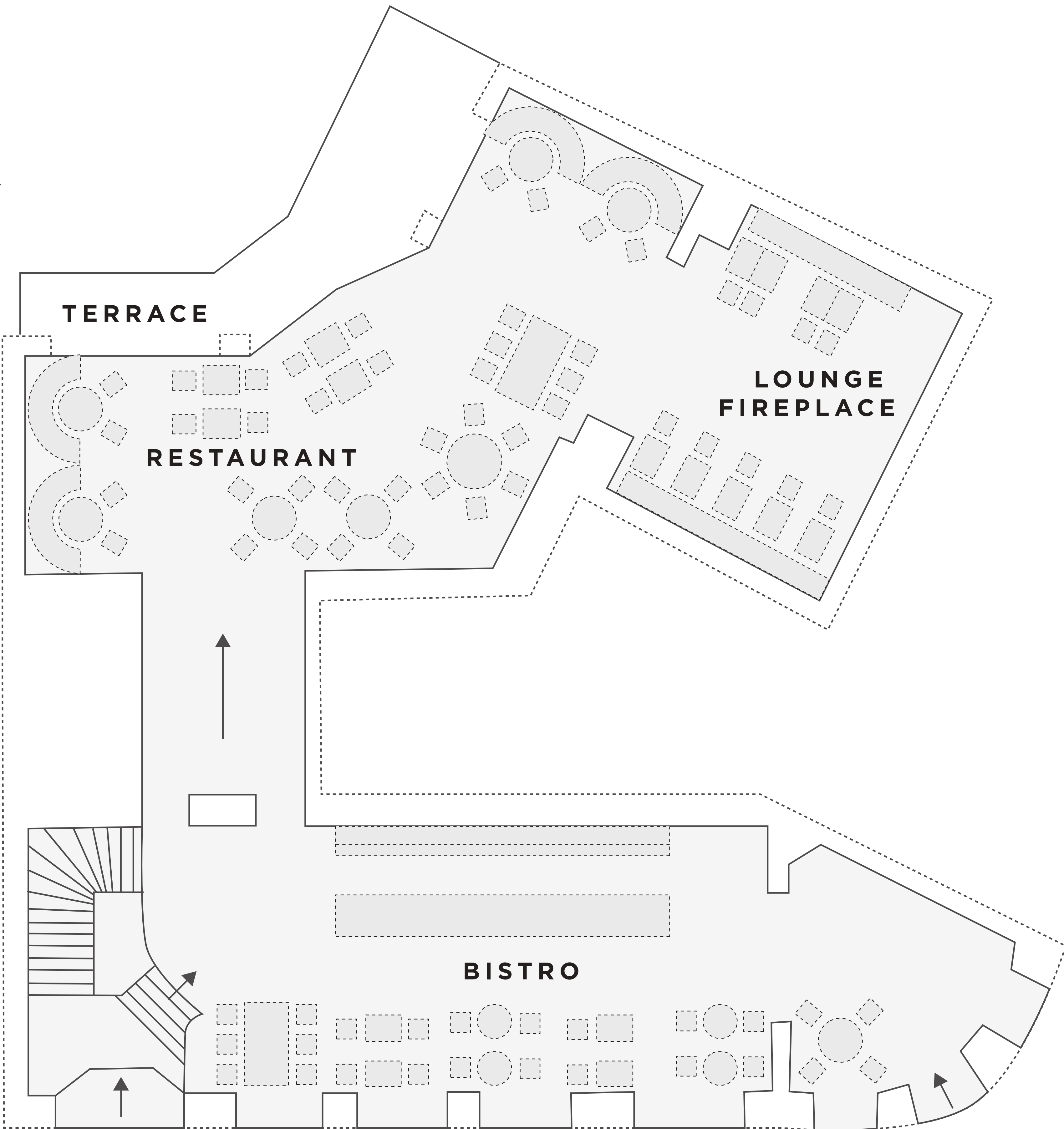
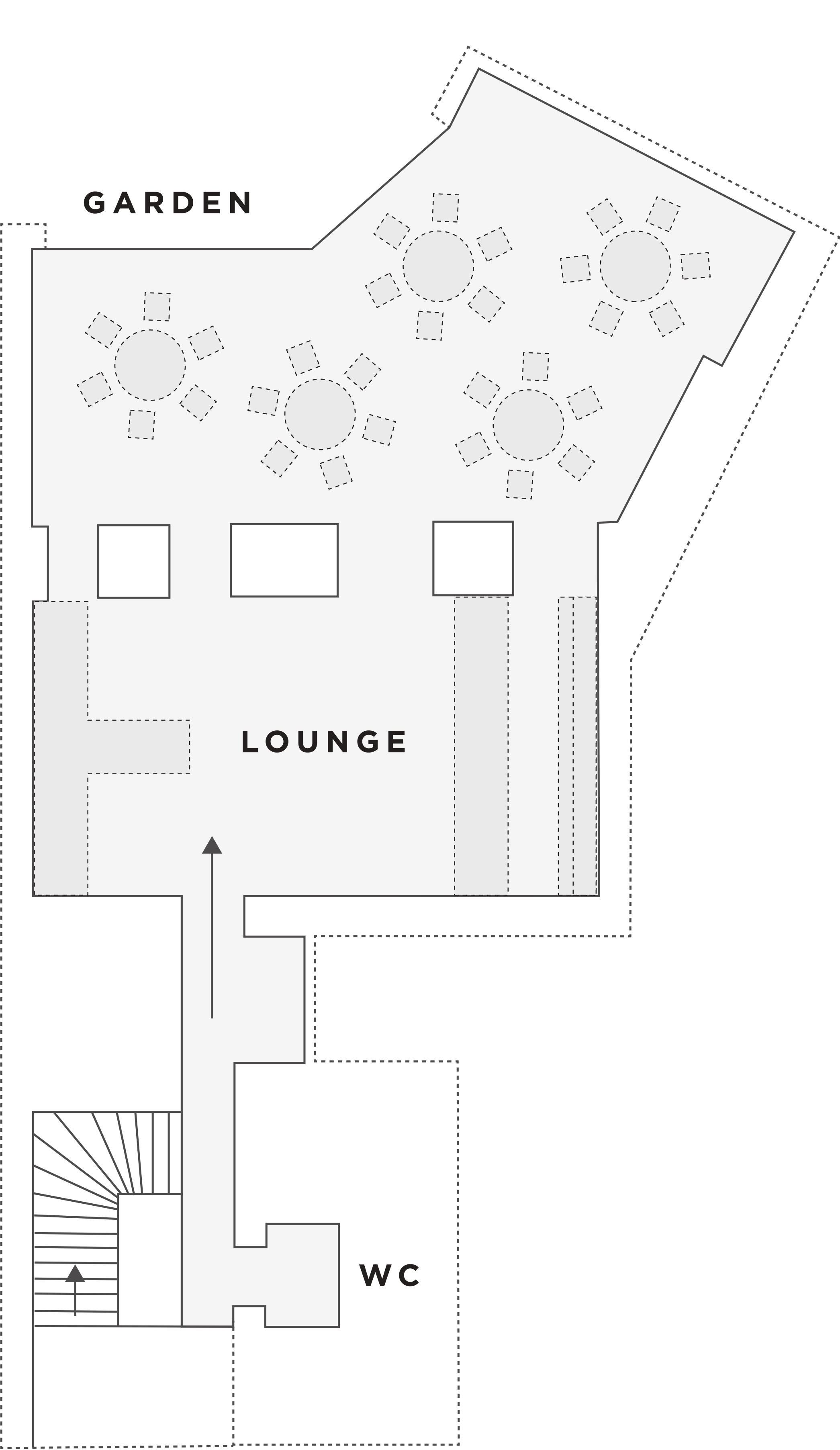
BISTRO

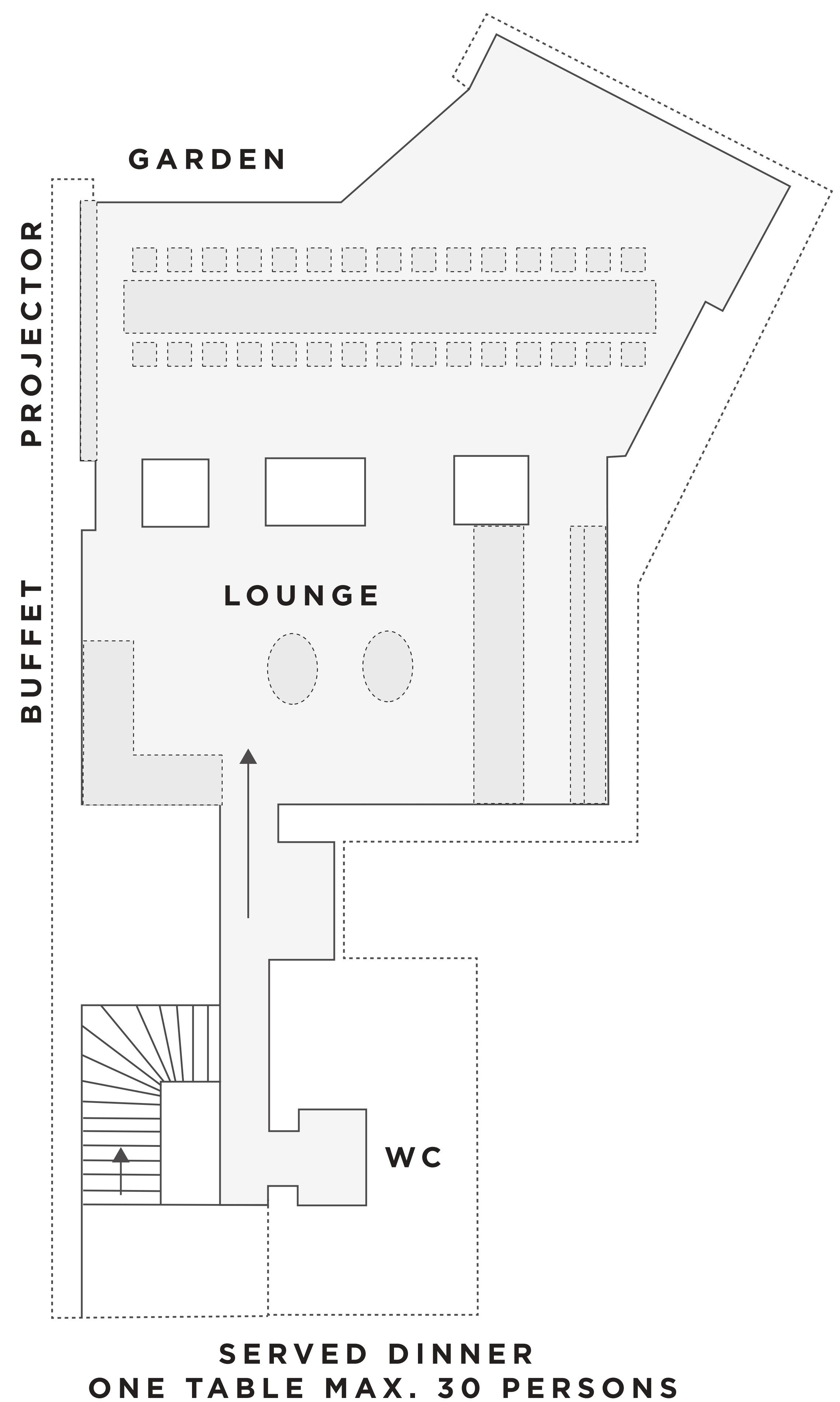
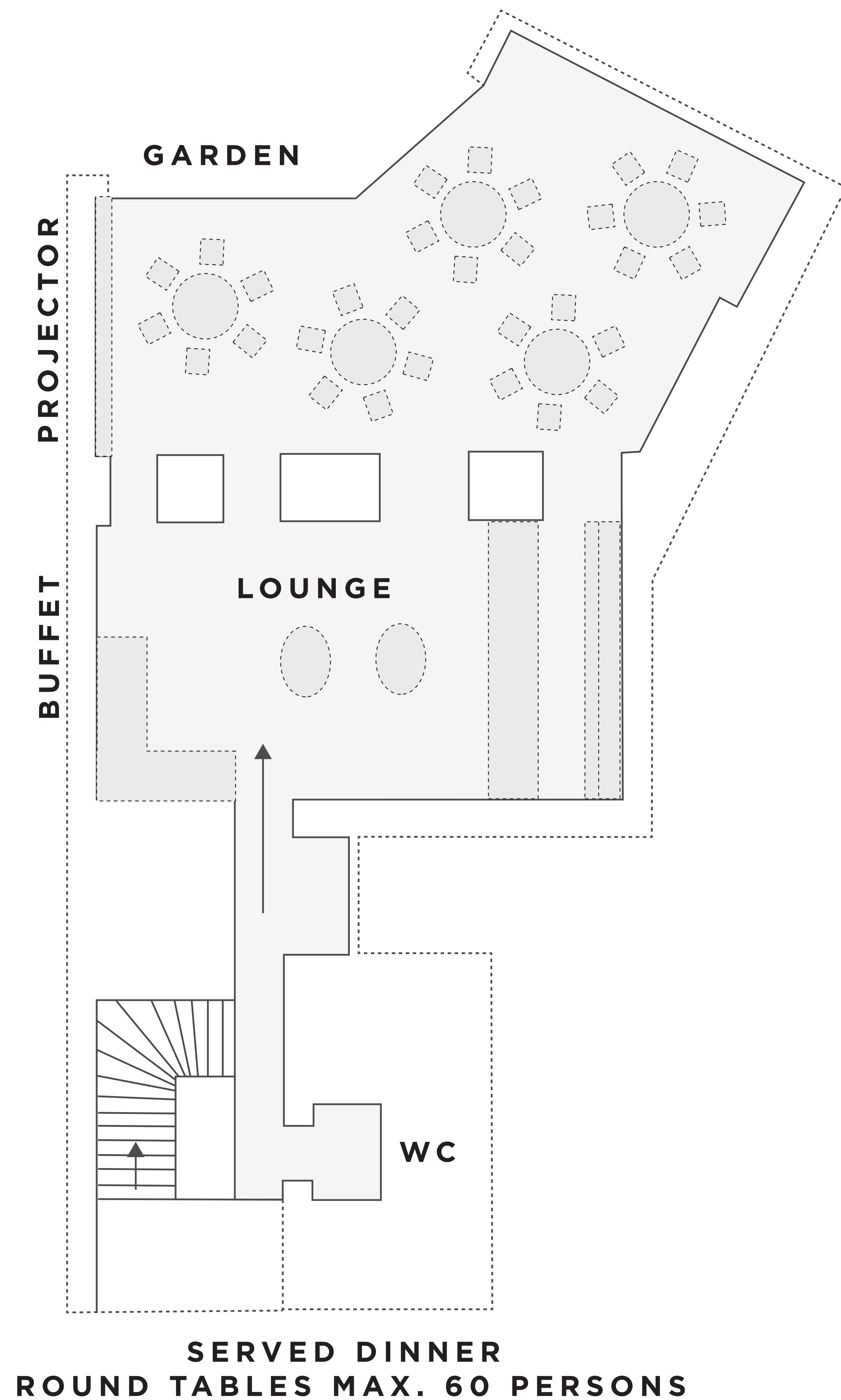
This area is great for medium-sized events, with single table seating for up to 20 people, or separate seating for up to 40 guests maximum.

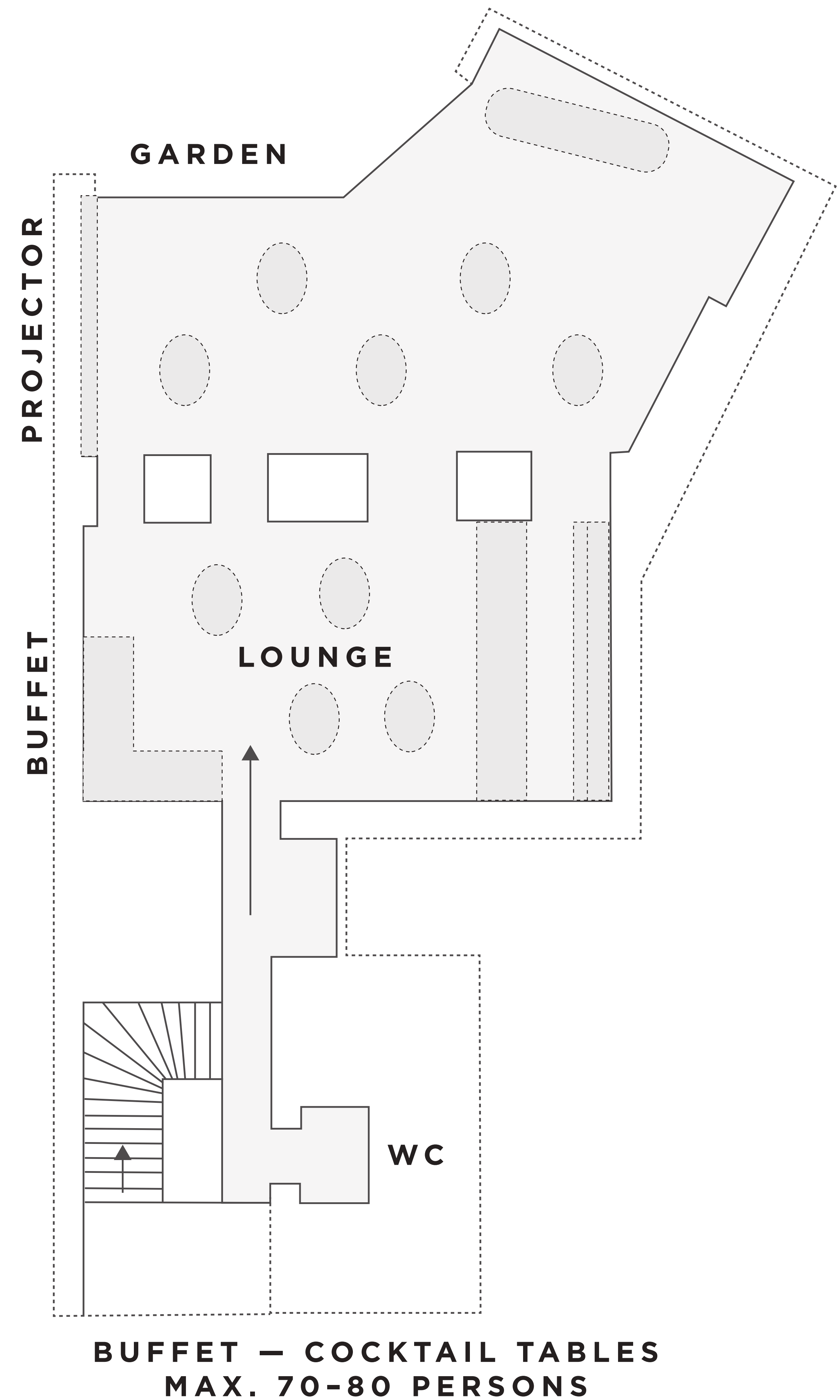
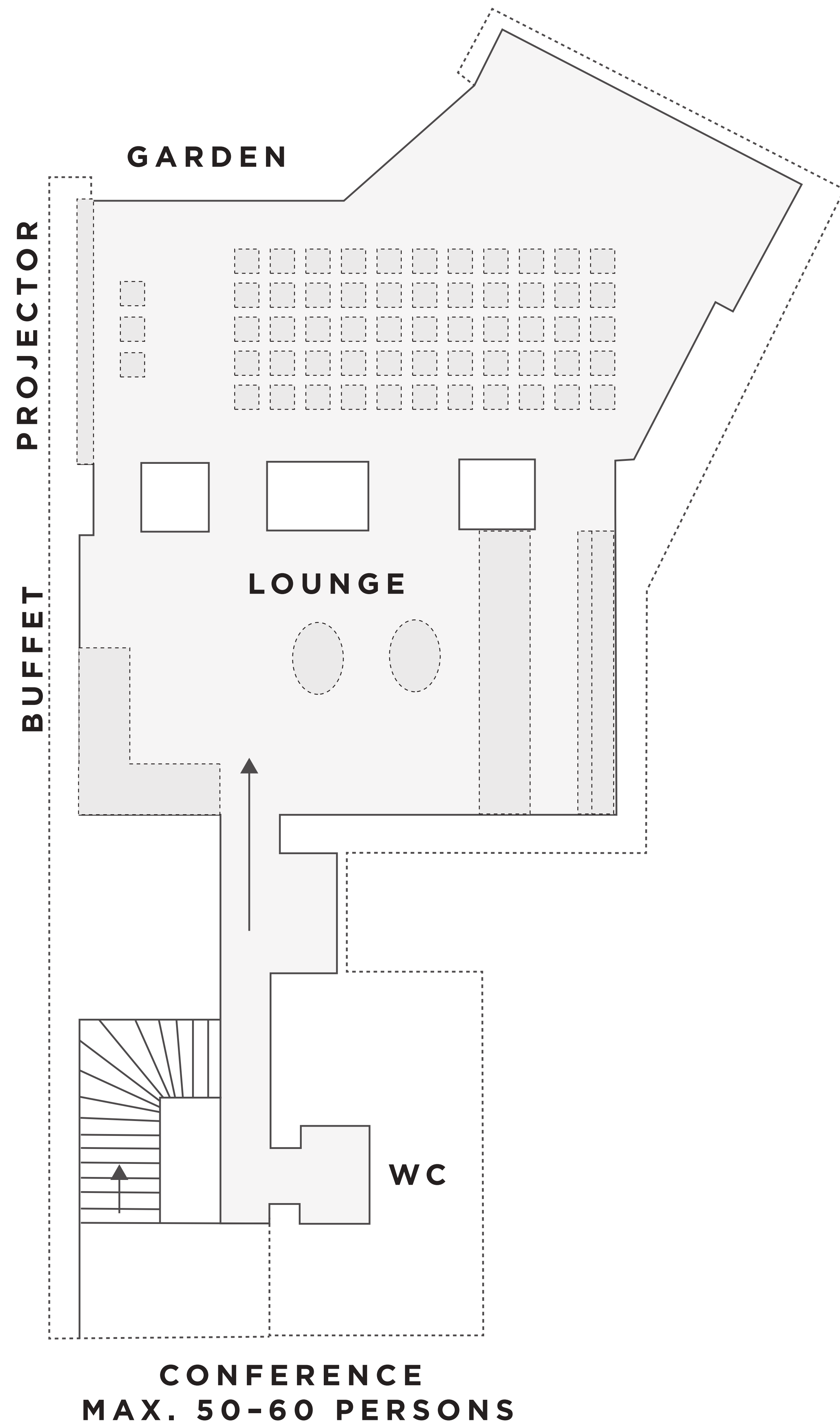


SUMMER GARDEN

During the summer season, our beautiful garden can host up to 40 guests.









COFFEE BREAK



C O F F E E B R E A K

Homemade fruit cake

Fresh fruit salad

Mixed leaf salad

Homemade pâté

Eggs in a glass, parmasan croutons, herb butter

Selection of coffees and teas

Sparkling or still water, Homemade lemonades

Additional charge offer - 50 Kč per meal

Selection of Italian salamis and cheeses

Sandwich with prosciutto and rocket

Savoury croissant with salmon and mascarpone

Tramenzzini sandwich with tuna

Price of the coffee break is **495 Kč** per person



THREE COURSE MENU

S T A R T E R S

Gratinated oysters

Smoked beef tartar, truffle, grisina

Burrata, aubergine caviar, baby salad

M A I N C O U R S E S

Beef entrecote, mixed lettuce with
Datterino tomatoes, pepper sauce

Cod filet, mashed potatoes, shrimp-saffron sauce

Rigatoni with tomato sauce, mozzarella, rukola

D E S S E R T S

Chocolate fondant with white chocolate sauce, coconut ice cream

Poached pear, lime ricotta, nuts

950 Kč per person





BUFFET



S T A R T E R S

Selection of Italian salami and cheeses, olives, pickled vegetables

Mozzarella, various Italian tomatoes, basil

Marinated anchovies, salicornia, Borlotti beans, onion

Fried artichokes, balsamic emulsion

Mixed salad, red chard, spinach, chicory

For an additional charge – 120 Kč per meal

Octopus salad

Tuna tagliata

Beef tartare

S O U P S

Beef consommé, passateli, root vegetables

Chickpea soup, cuttlefish, garlic croutons

Minestrone

P A S T A

Classic tortellini with parmesan fonduta
and veal roast sauce

Rigatoni Amatriciana

M A I N C O U R S E S

Grilled cod with thyme, lemon

Veal Milanese

Grilled chicken thigh steak

Beef cheeks with wine

Grilled rib eye steak, pepper sauce

Aubergine parmigiana, taleggio cheese fonduta, basil, balsamico





B U F F E T ' S S I D E D I S H E S

Roasted potatoes with rosemary

Potato purée

Grilled vegetables

Mixed leaf salad with Datterino tomatoes

B U F F E T D E S S E R T S

Variety of homemade mini-desserts

The price of 3 courses is 980 Kč per person

The price of 4 courses is 1 080 Kč per person

The price of 5 courses is 1 180 Kč per person

For the combination of two different courses,
please contact our event manager



GALA DINNER

S T A R T E R S

Vitello tonnato, parmasan ice cream, crispy capers

Grilled calamari, Guazetto sauce, Datterino tomatoes

Beef tartare, egg yolk emulsion, truffle

Tuna carpaccio

Burrata, caponata

P A S T A / R I S O T T O

Saffron risotto, sweetbread, parmasan fondue

Risotto with Mazzancole prawns tartare,
cream of black pepper

Risotto with black truffle

Classic tortellini with parmesan fonduta and veal roast sauce

Garganelli with cheese and pepper, black lentils, mizuna salad





M A I N C O U R S E S

Seabass fillet, wild brocolli, clams

Grilled octopus with sugar snap peas,
black quinoa and veal demi-glace

Beef ribs with smoked potato purée and onion hearts

Beef steak Rossini, potato fondant, foie gras, black truffle

Grilled lamb chops with pistachio-mint crust,
baby broccoli and sauce with capers

Beluga lentils, cauliflower purée, grilled seasonal
vegetables, marinated Tropea onion

D E S S E R T S

Chocolate fondant with white chocolate sauce, coconut ice cream

Poached pear, lime ricotta, nuts

The price of 3 courses is 1 150 Kč per person

The price of 4 courses is 1 350 Kč per person

For the combination of two different courses,
please contact our event manager



CANAPÉS



CANAPÉS

Pork belly, onion dust, apple purée

Foie gras, pistachios, apricots

Beef tartare, black salsify chips

Baked bell peppers, goat cheese, olives, caramelised walnuts

Dried sea bass, sea weed, lime

Shrimp, avocado, tomato ceviche

Quail egg with black truffle

Vitello tonnato, fresh tuna, fried capers

Homemade pâté, bruschetta, fig

Price of one canape is **35 Kč.**

Minimum total order is 40 pieces, minimum of 20 pieces per item.

A close-up photograph of a hand holding a glass of red beverage. The glass is filled with a red liquid, ice cubes, and a slice of lemon. Three fresh raspberries are perched on the rim of the glass. The hand is wearing a black watch. The background is a blurred blue and white checkered shirt.

BEVERAGE PACKAGES

B E V E R A G E P A C K A G E S

Welcome drink

Prosecco	95 Kč
Crodino (nealko)	95 Kč
Franciacorta	155 Kč
Aperol Spritz	125 Kč
Gin & Tonic	125 Kč
Champagne	295 Kč

Package 1195 Kč

2 glasses of wine / beer

Water and coffee gratis

Package 2475 Kč

Unlimited beverage service for 2 hours
(includes wine, beer, coffee, water)

Each addtional hour 155 Kč





Package 3

595 Kč

Unlimited beverage service for 2 hours
(includes wine, beer, coffee, water)

Each addtional hour

Open BAR

695 Kč

Whiskey, rum, gin, vodka, vermouth

Duration for two hours + soft drinks gratis

Open COCKTAILS

695 Kč

Whiskey sour

Rum & coke

Gin & tonic

Vodka & juice

Duration for 2 hours

All prices are in Czech Crowns and apply for one person,

TERMS AND CONDITIONS

1 On demand sent to the company contact email will be replied by the manager with the offer with the specification of the range of services provided and their price. Upon request via the Company contact email, a manager will reply with details regarding the range of services to be provided and their prices.

2 The order will be agreed by both parties in writing. Providing any service beyond this will be charged according to the company's current price list. The order will be agreed to by both parties in writing. The provision of any services beyond this agreement will be charged according to the Company's current price list.

3 The Client is responsible for the accuracy of the information provided by the company in the demand. In case of changes, the related costs may be charged to the Client. The Client is responsible for providing accurate information in the request for a quote. In case of changes, the related costs may be charged to the Client.

4 The Customer is obliged to notify the Company of the change in the number of persons in writing at least 3 calendar days before the scheduled date of the event. The Client is required to notify the Company in writing of any change to the number of guests attending at least 3 business days before the scheduled date of the event.

5 Payment Terms: The Customer is obliged to pay at the latest 7 calendar days before the date of the event on the bank's bank account deposit of 50% of the total order value. Payment Terms: The Client will be required to deposit 50% of the quoted price at least 7 business days prior to the scheduled event.

6 The company will charge the actual costs of the event to the client by 10 calendar days after it has been happened, on the basis of the issued tax invoice. The deposit paid may also be taken into account in the billing process. The Client is obliged to pay the remaining amount on the billing document within the due date. The Company will provide a final total invoice (tax document) within 10 business days after the event. The payment due date will be included in this billing document.

7 If consumption is made by the customer over advance in the order, the price will be increased by this amount consumption in billing. If during the event, the Client uses or consumes more than was expected in advance, the additional costs will be included in the final invoice.

8 If the invoice (tax document) is not paid in time, it may be interest of 0.1% for each day delay from the amount owed. If the final invoice (tax document) is not paid by the due date, the Company may add a 0.1% penalty for each day it is delinquent.

TERMS AND CONDITIONS

9 Prices are quoted in Czech crowns, including VAT, unless stated otherwise.
Prices will be quoted in Czech crowns and are inclusive of VAT, unless stated otherwise.

10 If it is necessary to use extraordinary number or kind of furniture on the basis of demand, or to provide other special requirements of the customer, this service will be subject to a special price offer. If it is necessary to use an unusual amount of or type of furniture, or in case of other special requirements of the Client, these services will be subject to a custom price offer not included in the standard Company price list.

11 For groups, the price for consumption according to the confirmed order is charged also a service charge of 12.5% of the total consumption. The invoiced amount for all bar and food consumption is subject to a service charge of 12.5%.

12 All payments are deemed to be paid when they are credited to the Company's bank account. Payments are deemed to have been received when they are credited to the Company's bank account.

13 Cancellation Policy: Cancellation is only possible in writing via e-mail stated in the order. Cancellation Policy: Cancellations will only be accepted in writing via the email provided in the quote.

14 When canceling the order no later than 3 calendar days before the agreed will be charged to the customer by the contractual company a fine of 50% of the agreed order value. Cancellations must be received at least 3 business days prior to the scheduled event. Cancellations received after that time are subject to forfeiture of the 50% deposit.

15 When order is canceled 2 or fewer calendar days before the agreed will be charged to the customer by the contractual company a fine of 100% of the agreed order value. No cancellations are accepted with notice of 2 or fewer business days, and the full amount of the agreed quote will be invoiced.

16 The Client acknowledges that the Company is entitled to use a deposit for payment of the contractual penalty. The Client acknowledges that the Company is entitled to use the deposit for payment of any contractual penalties.

17 The Client is responsible for any damage to the Company's property during the event. Any damage caused by the customer or his client to the company's inventory or equipment may be required to be paid by the customer. The Client is responsible for any damage caused to Company property during the event. Any repair or replacement costs will be required to be paid by the Client.

CONTACT

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+420 222 713 222

aromi.lacollezione.cz

RESERVATIONS

For reservations for 8 and more guests please contact:

sales@lacollezione.cz



LOOKING FORWARD TO SEEING YOU AT AROMI!

