

## Appetizers

- SEASONAL SOUP OF THE DAY** . . .cup 5/bowl 7
- SHRIMP GORGONZOLA** . . . . . 14  
Six large shrimp sautéed with our Gorgonzola cheese, brandy, and lobster cream sauce
- CALAMARI (Award Winning)** . . . . . 12  
Lightly breaded squid fried and served with a side of homemade marinara
- ANTIPASTO PLATTER** . . . . . 15  
A large platter of Italian cheeses, meats, olives and peppers.  
Great for sharing!
- EGGPLANT STACK** . . . . . 11  
Breaded slices of eggplant fried, fresh tomato, mozzarella, and fresh basil on a bed of marinara sauce
- TUSCAN BRUSCHETTA** . . . . . 10  
Fresh chopped tomato and roasted red pepper top fresh homemade mozzarella, on slices of our grilled Italian bread
- TOMATO AND FRESH  
HOMEMADE MOZZARELLA** . . . . . 9  
Served with fresh basil and olive oil  
Add prosciutto de Parma . . . . . 4
- EGGPLANT ROLATINI** . . . . . 10  
Three thin slices of eggplant stuffed with ricotta, mozzarella, and spinach on a bed of marinara sauce topped with parmesan cheese
- ROASTED RED PEPPER ROLLS** . . . . . 12  
Stuffed with fresh goat cheese served over homemade basil-pesto sauce
- ZUCCHINI FRITTI** . . . . . 9  
Fresh julienne sliced zucchini fried to a crisp golden brown and served with homemade marinara sauce
- FRESH LITTLE NECK CLAMS** . . . . . 9  
A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley
- PRINCE EDWARD  
ISLAND MUSSELS** . . . . . 11  
A bowl of steamed mussels with garlic, olive oil, white wine. Choice of sauces -red or white and mild or hot served with grilled Italian bread
- \*NEW YORK STRIP CARPACCIO** . . . . . 13  
Thinly sliced raw beef served on a Dijon mustard sauce with capers, fresh greens and shaved parmesan
- FOCACCIA BREAD** . . . . . 4  
Home made from our wood burning brick oven

## Sides

- SPINACI SALTATI AL BURRO** . . . . . 8  
Fresh spinach sautéed with butter, garlic & parmesan cheese
- SAUTÉED BROCCOLI** . . . . . 7  
With roasted garlic and olive oil
- SAUTÉED VEGETABLE MEDLEY** . . . . . 6  
In olive oil with roasted garlic
- FRESH LOCAL VEGETABLE SPECIAL** . . . . . 7

## Salads

- \*FILETO STEAK SALAD** . . . . . 16  
Grilled slices of beef tenderloin top mixed garden greens, fresh tomatoes, cucumber, onion, & feta cheese served with our Italian dressing
- \*GRILLED SALMON SALAD** . . . . . 14  
Fresh salmon steak grilled and served over mixed garden greens, hard-boiled egg, chopped red onion, grape tomato, carrots, fresh dill and citrus vinaigrette
- \*MEDITERRANEAN SALAD** . . . . . 15  
Fresh herb-encrusted tuna grilled tops a medley of mixed greens, roasted red pepper, hearts of palm, artichokes, fresh tomatoes, cannellini beans, carrots, and citrus vinaigrette
- \*CAESAR SALAD** . . . . . 8  
With home made dressing, shaved parmesan and croutons  
Add grilled chicken.. 12 Add sautéed shrimp.. 15
- GREEK SALAD** . . . . . 9  
Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini and calamata olives served with our Italian dressing
- GRILLED MARINATED  
CHICKEN BREAST** . . . . . 13  
Fresh lemon, olive oil and herbs provide the marinade for our grilled chicken breast served atop a bed of mixed arugula and garden greens accented with goat cheese, sundried tomatoes, tomatoes, carrots, toasted walnuts, and raspberry vinaigrette
- FRESH SPINACH & PEAR SALAD** . . . . . 11  
Spinach, slices of Bosc pear, grape tomatoes, caramelized pecans, gorgonzola cheese with our Balsamic vinaigrette
- CHUNKY CHICKEN SALAD** . . . . . 9  
Apples, grapes and walnuts with a honey cinnamon dressing served with slices of Tuscan bread and fresh fruit
- HOUSE SALAD** . . . . . 6  
Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber and home made croutons served with our Italian vinaigrette

## Pizza

May we suggest as an appetizer sharing pizza from our woodburning brick oven.

- TRADITIONAL MARGHERITA** . . . . . 11  
Our special homemade & perfectly seasoned tomato sauce, fresh basil, and mozzarella cheese
- PEPPERONI AND MUSHROOM** . . . . . 12  
Just like it sounds...Wonderful!
- NEAPOLITAN PIZZA** . . . . . 12  
Our tomato sauce and homemade fresh mozzarella topped with fresh basil
- BURRATA PIZZA** . . . . . 16  
A sophisticated Italian Pizza. Our homemade tomato sauce cooked on our pizza dough then topped with chunks of a whole burrata cheese, extra virgin olive oil and fresh basil
- PARMA AND ARUGULA** . . . . . 15  
Our homemade fresh mozzarella cheese baked then topped with fresh arugula tossed with lemon olive oil dressing and slivers of Prosciutto de Parma and shaved parmesan
- BBQ CHICKEN** . . . . . 12  
Sliced red onion, smoked gouda cheese, and barbecue chicken
- CARNE PIZZA** . . . . . 15  
A quality meat lover's delight. Italian sausage, pepperoni, and salami top our tomato sauce with mozzarella cheese
- YOUR PICK** . . . . . 15  
Pick 3 items from our pizza chef's selection: sausage, pepperoni, prosciutto, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts.

## Pasta

<b>PENNE MARE É MONTI</b> . . . . .	19
Shrimp and chicken sautéed with a brandy tomato cream sauce and fresh basil.	
<b>SEASONAL RAVIOLI</b> . . . . .	17
Featured ravioli prepared by the chef with one of our signature homemade sauces	
<b>FETTUCINE ALFREDO</b> . . . . .	16
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & Prosciutto ham	
Add chicken . . . . .	19
Add shrimp . . . . .	22
<b>SHRIMP SCAMPI</b> . . . . .	22
Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	
<b>HEARTY ITALIAN SAUSAGE &amp; CHICKEN</b> . . . . .	18
Sautéed fresh red and green bell peppers, onions, black olives, and a robust Italian marinara with parmesan cheese tossed with rigatoni	
<b>PENNE MEDITERRANEAN</b> . . . . .	15
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts and feta cheese in virgin olive oil served with penne pasta	
<b>CHICKEN ARRABIATA</b> . . . . .	16
Sautéed slices of chicken, caramelized onions and a spicy fresh plum tomato sauce served over penne pasta	
<b>TORTELLONI SIX FORMAGGI</b> . . . . .	18
Tossed with a flavorful sauce of pureed sundried tomatoes, shallots, prosciutto, mascarpone cheese, fresh basil, touch of brandy and cream	
<b>BROCCOLI &amp; ZITI</b> . . . . .	14
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like crushed red peppers, ask for it hot!	
<b>ANGEL HAIR PASTA</b> . . . . .	16
Delicate noodles lovingly mixed with tomato cream sauce, prosciutto ham and mushrooms	
<b>PUTTANESCA</b> . . . . .	14
Capers, black olives, anchovies sautéed with fresh chopped tomatoes and garlic served on linguine pasta... an Italian classic	
<b>EGGPLANT TIMBALLO</b> . . . . .	14**
Baked in our wood burning oven a casserole of eggplant, fresh tomato, fresh mozzarella layered between pasta topped with a cherry tomato sauce and parmesan	
<b>BAKED MANICOTTI</b> . . . . .	13**
Manicotti noodles stuffed with cheese, topped with tomato sauce and baked in our wood-burning oven	
<b>BAKED LASAGNA</b> . . . . .	14**
The traditional lasagna served hot from our wood-burning oven	
<b>PASTA AND SAUCE</b> . . . . .	11
Your choice of linguine, capellini, fettuccine, penne & rigatoni or whole wheat penne served with our homemade marinara	
Gluten Free Fusilli w/ Marinara . . . . .	15
Gluten Free Fusilli w/ Vodka Tomato Cream Sauce . . . . .	17
<b>FOR OUR CHILDREN</b> . . . . .	5
A half order of pasta with marinara or alfredo sauce	

ADD 4 Shrimp \$9 / Chicken \$8 / Lump crabmeat \$9

\*\*Half orders of pasta may be ordered for half price plus \$2 (exceptions lasagna, eggplant timballo & manicotti).

\*\*All items may be split for an additional charge of \$2

**Aldo's Ristorante proudly supports locally grown and wild caught seafood when available.**

We serve natural chicken, no antibiotics, hormone free, vegetarian fed.

## House Favorites

<b>SHRIMP GORGONZOLA WITH ANGEL HAIR</b> . . . . .	23
A dinner size portion of Aldo's favorite appetizer, eight Large Shrimp with gorgonzola cheese, brandy and lobster cream sauce tossed with angel hair pasta	
<b>ROMANELLI ALLA VODKA</b> . . . . .	23
Romanelli pasta stuffed with fontina, ricotta and Parmesan cheese topped with tomato vodka cream sauce, prosciutto, shallots and large shrimp	
<b>CAPE HENRY CRABMEAT CAPPELLINI</b> . . . . .	25
Jumbo crabmeat, artichoke hearts, sundried tomatoes seasoned with Old Bay sautéed in butter, chicken stock, and basil finished with a splash of sherry over cappellini pasta	
<b>TODAY'S FISH</b> . . . . .	Market
The chef's selection of today's fish explained by your server	
<b>PESCATORE</b> . . . . .	27
Fresh mussels, scallops, calamari, local little neck clams and Gulf shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine	
<b>LINGUINE WITH FRESH CLAM SAUCE</b> . . . . .	19
Linguine pasta topped with a half dozen local littleneck clams, baby clams, olive oil, garlic and parsley (your choice - red or white sauce, mild or hot)	
<b>SALMON WITH FRESH DILL</b> . . . . .	21
Filet of salmon poached and broiled in white wine and olive oil with a lime, a touch of honey & fresh dill finish, served with linguine aglio olio	
<b>LEMON CHICKEN ROSEMARY</b> . . . . .	18
Boneless marinated chicken breast with lemon, olive oil, garlic and fresh rosemary grilled with fresh diced tomato and served with sautéed broccoli	
<b>CHICKEN OR VEAL FRANCESE</b> . . . . .	19
Natural chicken breast or veal medallions lightly floured and egg washed sautéed and served with a refreshing sauce of white wine, lemon juice and parsley with cappellini	
	w/ Veal . . . . . 24
<b>CHICKEN OR VEAL MARSALA</b> . . . . .	19
Natural chicken breast or thinly sliced medallions of veal lightly floured and sautéed with fresh mushrooms and Marsala wine sauce served with linguine aglio olio	
	w/ Veal . . . . . 24
<b>CHICKEN OR VEAL PARMIGIANO</b> . . . . .	19
Freshly panko breaded veal cutlet or boneless chicken breast topped with fresh homemade mozzarella cheese and served with a side of linguine marinara	
	w/ Veal . . . . . 24
<b>CHICKEN OR VEAL TIVOLI</b> . . . . .	20
Natural chicken breast or veal medallions, sauteed with marsala wine and raisins, pinenuts, sundried tomato, served with linguine aglio olio	
	w/ Veal . . . . . 25
<b>CHICKEN CUTLET OR VEAL MILANESE</b> . . . . .	22
Hand cut veal cutlet or chicken breast pounded very thin breaded, pan fried and topped with chopped tomatoes, cucumber, mixed greens and fresh lemon	
	w/ Veal . . . . . 25
<b>FILETO AL COGNAC</b> . . . . .	33
Hand cut 7 oz. Filet of beef cooked to perfection, topped with a delicious Cognac and peppercorn sauce, served with a side of linguine aglio olio	
<b>FILETO SORRENTINO</b> . . . . .	36
7 oz. Filet of beef served over sauté spinach and tomato cream topped with zucchini, Prosciutto, and mozzarella cheese	

*Substitution of spinach or vegetables for pasta for \$3*

### ASK YOUR SERVER ABOUT ALDO'S GIFT CARDS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*Before placing your order please inform your server if you have a food allergy.

At Aldo's we follow strict guidelines to preparing food to accommodate allergies. Please note that our kitchen uses flour, gluten and many varieties of nuts in our food preparation.