

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
- AVOCADO & LUMP CRAB 18
Half of a hass avocado pitted and peeled, stuffed with 4oz of jumbo lump crab topped with a zesty remoulade served over a bed of mixed greens, sliced roma tomato and half a lemon
- 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
- BURRATA MOZZARELLA BALL 14
Burrata cheese ball tops beefsteak tomatoes, sliced Italian bread topped with olive oil & fresh basil
Add prosciutto de Parma 4
- 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 10
A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley
- PRINCE EDWARD
ISLAND MUSSELS 12
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
- LOLLIPOP LAMBCHOPS 10
(2) 2 oz bone in New Zealand lamb chops marinated in honey, Dijon, rosemary and thyme grilled over high heat to perfection
- *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

Aldo's Ristorante proudly supports local farms & wild caught seafood.

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
- PANKO CHICKEN WITH FRUIT 15
Chicken breast panko crusted and fried served over a bed mixed greens, tomatoes, onions and cucumbers, fresh berries with a champagne vinaigrette dressing. Also available grilled
- *CAESAR SALAD 8
Our home made dressing, shaved parmesan and croutons
Add grilled chicken.. 12 Add sautéed shrimp.. 15
- GREEK SALAD 10
Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini and calamata olives served with our Italian dressing
- GRILLED COBB CHICKEN SALAD 14
Diced chicken, avocado, tomato, egg, romaine and prosciutto crumbles with gorgonzola cheese and ranch dressing
- FRESH SPINACH & PEAR SALAD 12
Spinach, slices of Bosc pear, grape tomatoes, caramelized pecans, gorgonzola cheese with our Balsamic vinaigrette
- BEET SALAD 11
Red beets chopped and served over arugula topped with goat cheese and pine nuts. Served with a balsamic vinaigrette
- HOUSE SALAD 6
Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber and homemade 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 13
Sliced red onion, smoked gouda cheese, and barbecue chicken
- ZAATAR PIZZA 12
Mediterranean herb mix topped with goat cheese, red onion and slices of fresh tomato
- ITALIAN FENNEL SAUSAGE PIZZA 15
Fennel sausage, roasted shaved fennel and fresh mozzarella
- YOUR PICK 16
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

PENNE MARE É MONTI	19
Shrimp and chicken sautéed with a brandy tomato cream sauce and fresh basil	
SEASONAL RAVIOLI	18
Featured ravioli prepared by the chef with one of our signature homemade sauces	
FETTUCCINE ALFREDO	16
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham	
Add chicken	19
Add shrimp	22
SHRIMP SCAMPI	22
Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	
HEARTY ITALIAN SAUSAGE & CHICKEN	18
Sautéed fresh red and green bell peppers, onions, black olives, and a robust Italian marinara with parmesan cheese tossed with rigatoni	
PENNE MEDITERRANEAN	16
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts and feta cheese in virgin olive oil served with penne pasta	
CAPRESE PASTA	16
Penne pasta tossed with cherry tomatoes, caramelized onions, olive oil and fresh basil topped with fresh burrata cheese ball stuffed with mozzarella	
CHICKEN ARRABIATA	18
Sautéed slices of chicken, caramelized onions and a spicy fresh plum tomato sauce served over penne pasta. Also available mild	
TORTELLONI SIX FORMAGGI	18
Tossed with a flavorful sauce of pureed sundried tomatoes, shallots, prosciutto, mascarpone cheese, fresh basil, touch of brandy and cream	
BROCCOLI & ZITI	15
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like crushed red peppers, ask for it hot!	
PUTTANESCA	15
Capers, black olives, anchovies sautéed with fresh chopped tomatoes and garlic served on linguine pasta... an Italian classic	
EGGPLANT TIMBALLO	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	
BAKED LASAGNA	14**
The traditional lasagna served hot from our wood-burning oven	
PASTA AND SAUCE	
Your choice of linguine, capellini, fettuccine, penne, rigatoni, or whole wheat penne	
w/ Homemade Marinara	12
w/ Tomato Cream Sauce	15
w/ Gluten Free Fettuccine or Penne	add 3
FOR OUR CHILDREN	5
A half order of pasta with marinara or cream sauce	

ADD 4 Shrimp \$9 / Chicken \$8 / Lump crabmeat \$10

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

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

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

*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.

House Favorites

SHRIMP GORGONZOLA WITH ANGEL HAIR	24
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	
ROMANELLI ALLA VODKA	24
Romanelli pasta stuffed with fontina, ricotta and Parmesan cheese topped with tomato vodka cream sauce, prosciutto, shallots and large shrimp	
CAPE HENRY CRABMEAT CAPPELLINI	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	
TODAY'S FISH	Market
The chef's selection of today's fish explained by your server	
PESCATORE	29
Fresh mussels, scallops, calamari, local little neck clams and Gulf shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine	
LINGUINE WITH FRESH CLAM SAUCE	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)	
SALMON WITH FRESH DILL	22
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	
LEMON CHICKEN ROSEMARY	20
Boneless marinated chicken breast with lemon, olive oil, garlic and fresh rosemary grilled with fresh diced tomato and served with sautéed broccoli	
CHICKEN OR VEAL FRANCESE	20
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	
CHICKEN OR VEAL MARSALA	20
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	
CHICKEN OR VEAL PARMIGIANO	20
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	
CHICKEN OR VEAL TIVOLI	20
Natural chicken breast or veal medallions, sauteed with marsala wine and raisins, pinenuts, sundried tomato, served with linguine aglio olio w/ Veal 25	
CHICKEN CUTLET OR VEAL MILANESE	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	
FILETO AL COGNAC	34
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	
LAMBCHOP DINNER	35
Six 2oz bone in New Zealand lamb chops marinated with honey Dijon rosemary and thyme, grilled over high heat to perfection served with fried potato wedges and vegetable of the day	

Substitution of spinach or vegetables for pasta for \$3

**EVERYONE LOVES...
ALDO'S GIFT CARDS**