

House Favorites

SHRIMP GORGONZOLA WITH ANGEL HAIR..... 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

ROMANELLI ALLA VODKA 23

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..... 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

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 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

LEMON CHICKEN ROSEMARY..... 18

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..... 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/ Veal24

CHICKEN OR VEAL MARSALA 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/ Veal24

CHICKEN OR VEAL PARMIGIANO..... 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/ Veal24

CHICKEN OR VEAL TIVOLI..... 20

Natural chicken breast or veal medallions, sautéed 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 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

FILETO SORRENTINO..... 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.

757.491.1111

La Promenade Shopping Center

1860 Laskin Road

Virginia Beach , VA 23454

www.AldosVB.com



Aldo's

R I S T O R A N T E

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Appetizers

SEASONAL SOUP OF THE DAYcup 5/bowl 7

SHRIMP GORGONZOLA14

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 PLATTER15

A large platter of Italian cheeses, meats, olives and peppers.

Great for sharing!

EGGPLANT STACK11

Breaded slices of Eggplant fried, fresh tomato, mozzarella, and fresh basil on a bed of marinara sauce

TUSCAN BRUSCHETTA10

Fresh chopped tomato and roasted red pepper top fresh homemade mozzarella, on slices of our grilled Italian bread

TOMATO AND FRESH
HOMEMADE MOZZARELLA9

Served with fresh basil and olive oil

Add prosciutto de Parma4

EGGPLANT ROLATINI10

Three thin slices of eggplant stuffed with ricotta, mozzarella, and spinach on a bed of marinara sauce topped with parmesan cheese

ROASTED RED PEPPER ROLLS9

Stuffed with fresh goat cheese served over homemade basil-pesto sauce

ZUCCHINI FRITTI9

Fresh julienne sliced zucchini fried to a crisp golden brown and served with homemade marinara sauce

FRESH LITTLE NECK CLAMS9

A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley

PRINCE EDWARD
ISLAND MUSSELS11

A bowl of steamed mussels with garlic, olive oil, white wine. Choice of sauces

-red or white and mild or hot with Italian garlic bread

*NEW YORK STRIP CARPACCIO13

Thinly sliced raw beef served on a Dijon mustard sauce with capers, fresh greens and shaved parmesan

FOCACCIA BREAD4

Home made from our wood burning brick oven

Salads

*FILETO STEAK SALAD16

Grilled slices of beef tenderloin top mixed garden greens, fresh tomatoes, cucumber, onion, & feta cheese served with our Italian dressing

*GRILLED SALMON SALAD14

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 SALAD15

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 SALAD8

With home made dressing, shaved parmesan and croutons

Add grilled chicken.. 12 Add sautéed shrimp.. 13

GREEK SALAD9

Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini and calamata olives served with our Italian dressing

GRILLED MARINATED
CHICKEN BREAST13

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 SALAD11

Spinach, slices of Bosc pear, grape tomatoes, caramelized pecans, gorgonzola cheese with our Balsamic vinaigrette

CHUNKY CHICKEN SALAD9

Apples, grapes and walnuts with a honey cinnamon dressing served with slices of Tuscan bread and fresh fruit

HOUSE SALAD6

Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber and home made croutons served with our Italian vinaigrette

Sides

SPINACI SALTATI AL BURRO8

Fresh spinach sautéed with butter, garlic & parmesan cheese

SAUTÉED BROCCOLI7

With roasted garlic and olive oil

SAUTÉED VEGETABLE MEDLEY6

In olive oil with roasted garlic

FRESH LOCAL VEGETABLE SPECIAL7

Pasta

PENNE MARE É MONTI19

Shrimp and chicken sautéed with a brandy tomato cream sauce and fresh basil.

SEASONAL RAVIOLI17

Featured ravioli prepared by the chef with one of our signature homemade sauces

FETTUCINE ALFREDO16

Our fresh ribbon noodles tossed with traditional white

sauce, baby peas & Prosciutto ham

Add chicken19

Add shrimp22

SHRIMP SCAMPI22

Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon,

lobster stock & tossed with linguine

HEARTY ITALIAN SAUSAGE
& CHICKEN18

Sautéed fresh red and green bell peppers, onions, black olives, and a robust Italian marinara with parmesan cheese tossed with rigatoni

PENNE MEDITERRANEAN15

Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts and feta cheese in virgin olive oil served with penne pasta and crumbled feta cheese

CHICKEN ARRABIATA16

Sautéed slices of chicken, caramelized onions and a spicy fresh plum tomato sauce served over penne pasta

TORTELLONI SIX FORMAGGI18

Tossed with a flavorful sauce of pureed sundried tomatoes, shallots, prosciutto, mascarpone cheese, fresh basil, touch of brandy and cream

BROCCOLI & ZITI14

Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like crushed red peppers, ask for it hot!

ANGEL HAIR PASTA16

Delicate noodles lovingly mixed with tomato cream sauce, prosciutto ham and mushrooms

PUTTANESCA14

Capers, black olives, anchovies sautéed with fresh chopped tomatoes and garlic served on linguine pasta... an Italian classic

EGGPLANT TIMBALLO14**

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 MANICOTTI13**

Manicotti noodles stuffed with cheese, topped with tomato sauce and baked in our wood-burning oven

Pasta continued

BAKED LASAGNA14**

The traditional lasagna served hot from our wood-burning oven

PASTA AND SAUCE11

Your choice of linguine, capellini, fettuccine, penne & rigatoni

or whole wheat penne served with our homemade marinara

Gluten Free Fusilli w/ Marinara15

Gluten Free Fusilli w/ Vodka Tomato Cream Sauce17

FOR OUR CHILDREN5

A half order of pasta with marinara or alfredo sauce

Pizza

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

TRADITIONAL MARGHERITA11

Our special homemade & perfectly seasoned tomato sauce, fresh basil, and mozzarella cheese

PEPPERONI AND MUSHROOM12

Just like it sounds...Wonderful!

NEAPOLITAN PIZZA12

Our tomato sauce and homemade fresh mozzarella topped with fresh basil

BURRATA PIZZA16

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 ARUGULA15

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 CHICKEN12

Sliced red onion, smoked gouda cheese, and barbecue chicken

CARNE PIZZA15

A quality meat lover's delight. Italian sausage, pepperoni, and salami top our tomato sauce with mozzarella cheese

YOUR PICK15

Pick 3 items from our pizza chef's selection: sausage, pepperoni, prosciutto, genoa salami, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts.

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.