

ALDO'S VALENTINE'S DAY 2018

APPETIZERS

| | | | |
|----------------------------------|-----------|--|-------|
| SOUP OF THE DAY Cup ...6 | Bowl ...8 | CRABMEAT STUFFED AVOCADO | ...19 |
| SHRIMP GORGONZOLA | ...15 | 2 GRILLED LOLLIPOP LAMBCHOPS | ...11 |
| TOMATO & FRESH MOZZARELLA | ...10 | BURATTA CHEESE W/ BEEF STEAK TOMATOES | ...15 |
| Add Prosciutto | ...14 | Add Prosciutto | ...19 |
| LOCAL LITTLE NECK CLAMS | ...11 | ZAATAR PIZZA | ...12 |
| CALAMARI W/ MARINARA | ...13 | FOCACCIA BREAD | ...4 |
| BURRATA CHEESE STUFFED MEATBALLS | ...10 | | |

SALADS

| | | |
|-------------------|------------------|-----------------|
| CAESAR SALAD ...9 | GREEK SALAD...11 | HOUSE SALAD...7 |
|-------------------|------------------|-----------------|

ENTREES

| | |
|--|-------|
| PENNE MEDITERRANEAN Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts and feta cheese in virgin olive oil served with penne pasta | ...17 |
| ROMANELLI ALLA VODKA Large Gulf Shrimp and prosciutto tossed in vodka tomato cream sauce top a three cheese filled pocket of pasta | ...25 |
| FRESH FILET OF FLOUNDER Pan seared with olive oil, topped with caramelized orange, capers, and citrus saffron butter served with green beans and linguine aglio olio | ...32 |
| LOBSTER RAVIOLI With a rosemary tomato cream sauce, topped with crabmeat, spinach and finished with balsamic fig glaze | ...28 |
| PESCATORE Our seafood combination of Gulf shrimp, mussels, scallops, calamari, little neck clams sautéed in olive oil, garlic, plum tomatoes and served on top of linguine | ...30 |
| FETTUCINE ALFREDO Our fresh ribbon noodles tossed with traditional white sauce, baby peas & Prosciutto ham | ...18 |
| CHICKEN PARMIGIANO Freshly panko breaded boneless chicken breast topped with fresh homemade mozzarella cheese and served with a side of linguine marinara | ...22 |
| CHICKEN MARSALA Natural cut chicken breast lightly floured and sautéed with fresh mushrooms and marsala wine sauce served with linguine aglio olio and green beans | ...22 |
| SCALLOPINE DI VITELLA BOCELLE Veal medallions sautéed with butter topped with caramelized prosciutto, mushrooms, shallots, and amaretto served with linguine aglio olio and green beans | ...30 |
| FILETO WITH CRABMEAT & VODKA TOMATO CREAM SAUCE Our famous 7 oz. filet of beef tenderloin, grilled and topped with lump crabmeat, tomato cream sauce served with fried wedge potatoes and carrots | ...49 |
| FILETO ALLA ROSSINI 7 oz. filet of beef with cremini, oyster, shitake mushrooms, thyme, rosemary in a beef reduction sauce, served with fried potato wedges, and carrots | ...39 |
| LAMB CHOP DINNER Six 2 oz. 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 | ...37 |
| COSTOLETTE RIPIENA Aldo's favorite special our 12 oz. veal chop grilled and stuffed with fresh spinach and fresh mozzarella served with linguine aglio olio | ...43 |
| LOBSTER FRANCESE 10 oz. cold water lobster tail lightly floured and sautéed with a refreshing sauce of white wine, lemon juice and parsley atop a bed of sautéed spinach served with capellini pasta | ...41 |