

SICILY

LUNCH MENU

FOCACCIA BREAD

Soup of the Day

LUNCH ENTRÉES

Chicken Caesar Salad

Grilled chicken served over romaine, homemade dressing, shaved parmesan, and house baked croutons

Salmon Picatta

Fresh lunch sized filet of salmon pan sautéed in white wine, olive oil, capers, lemons, and parsley accompanied with a side linguine aglio olio

Eggplant Timballo

Baked eggplant, fresh tomato and mozzarella layered between egg pasta noodles, topped with a cherry tomato sauce and fresh parmesan

DESSERT

Napoleon

Coffee & Tea

W/ Dessert 31 + tax and 20% gratuity
W/O Dessert 24 + tax and 20% gratuity

Aldo's Ristorante

757-491-1111
www.Aldosvb.com

AMALFI

LUNCH MENU

FOCACCIA BREAD

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Salmon with Fresh Dill

8 oz filet of salmon poached and broiled in white wine and olive oil with lime and fresh dill served with linguine aglio olio

Filletto Steak Salad

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

Avocado & Lump Crab

Half of a Hass avocado pitted and peeled, stuffed with 4 oz of jumbo lump crab topped with a zesty remoulade served over a bed of mixed greens, sliced tomato and half a lemon

DESSERT

Napoleon or Chocolate Ganache

Coffee & Tea

W/ Dessert 39 + tax and 20% gratuity
W/O Dessert 32 + tax and 20% gratuity

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TUSCANY

LUNCH MENU

FOCCACCIA BREAD

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Fillet Al Cognac

Hand cut 7 oz filet of beef cooked to perfection, topped with a delicious Cognac peppercorn sauce, served with a side of linguine aglio olio

Lemon Chicken Rosemary

Boneless marinated chicken breast with lemon, olive oil, garlic, and fresh rosemary grilled with diced tomato and served with sautéed broccoli

Shrimp Scampi

Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguini

DESSERT

Coconut Cake or Chocolate Ganache

Coffee & Tea

W/ Dessert 51 + tax and 20% gratuity

W/O Dessert: 44 + tax and 20% gratuity

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RECEPTION MENU

HORS D'OEUVRES RECEPTION

Priced by the dozen

Onion Jam Goat Cheese Crostini \$27.00

Steak Crostini \$35.00

Crab Avocado w/ Zesty Remoulade Crostini \$35.00

Burrata Cheese Tomato Crostini \$24.00

Smoked Salmon w/ Vegetable Cream Cheese Crostini
\$30

Shrimp and Avocado Crostini \$30

Tuscan Cream Cheese Crostini \$24

Mini Burrata Cheese Stuffed Meatballs \$27

Grilled Tuna Bites w/ Sundried Tomato Puree \$24

Lollipop Lamb Chops \$60

Oven Roasted Bacon Wrapped Maple Glazed Scallops
\$30

Prosciutto Stuffed Green Olives \$18

Grilled Marinated Beef-Vegetable Kabobs \$39

Spinach Stuffed Button Mushrooms \$20.00

Crabmeat Stuffed Button Mushrooms \$34.00

Shrimp Gorgonzola \$28.00

Prosciutto & Tomato Fresh Mozzarella (plate \$13.00)

Antipasto Platter (per plate \$15.00)

Tomato & Mozzarella (per plate \$11.00)

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PROSECCO

FOCACCIA BREAD

APPETIZERS TO SHARE

Calamari

Onion Jam & Goat Cheese Crostini

SALAD

Arugula & Bosc Pear salad with toasted pine nuts, dried cranberries, and maple balsamic vinaigrette

DINNER ENTRÉES

Romanelli Alla Vodka

Romanelli pasta stuffed with fontina, ricotta, and parmesan cheese topped with a tomato vodka cream sauce with prosciutto, shallots, and large shrimp

Penne Mediterranean

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

Chicken Francese

Chicken breast lightly floured and sautéed with a refreshing sauce of white wine, lemon juice and parsley with capellini

Salmon Saffron Citrus Butter

Poached salmon with a homemade saffron citrus butter melted underneath the broiler and served with a side of mixed vegetables

DESSERT

Coconut Cake

Coffee & Tea

54 + tax and 20% gratuity

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CHIANTI

FOCACCIA BREAD

APPETIZERS TO SHARE

Calamari

Tomato & Mozzarella

SALAD

Caesar Salad

DINNER ENTRÉES

Chicken Francese

Chicken breast lightly floured and sautéed with a refreshing sauce of white wine, lemon juice and parsley with capellini

Seasonal Ravioli

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

Penne Mare EMonti

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

Broccoli & Ziti

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

DESSERT

Napoleon

Coffee & Tea

46 + tax and 20% gratuity

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BRUNELLO

FOCACCIA BREAD

APPETIZERS TO SHARE

Shrimp Gorgonzola

Six large shrimp sautéed with our gorgonzola cheese, brandy and lobster cream sauce

Burrata Tomato Crostini

SALAD

Salad mixed greens, mandarin oranges, apples, toasted pine nuts, goat cheese, shaved fennel & a citrus balsamic dressing

DINNER ENTRÉES

Filletto Desica

Filet of beef cooked to perfection, topped with tomato cream sauce, lump crabmeat and served over fresh spinach

Lobster Francese

9 oz cold water lobster tail lightly floured and egg washed, sautéed and served over sautéed spinach with cappellini

Costoletta Di Vitella Ripiena

12 oz veal chop stuffed with spinach and fresh mozzarella cheese, grilled to perfection and served with linguine aglio olio

Seasonal Fish

Pan seared with olive oil and finished with a saffron compound butter, lemon, orange zest, and fresh herbs served with seasonal veggies and linguine aglio olio

DESSERTS

Chocolate Ganache or Napoleon
Coffee & Tea

80 + tax and 20% gratuity

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FLORENCE

FOCACCIA BREAD

APPETIZERS TO SHARE

Shrimp Gorgonzola

Six large shrimp sautéed with our gorgonzola cheese, brandy and lobster cream sauce

Mini Burrata Meatballs

SALAD

Caesar Salad

DINNER ENTRÉES

Chicken Marsala Chicken breast lightly floured and sautéed with fresh mushrooms, and a marsala wine sauce served with a side of linguine aglio olio and the vegetable of the day

Scallopene Modo-Mio Veal rollatini rolled up, stuffed with minced walnuts, spinach, gorgonzola cheese and marscarpone cheese, served with linguine aglio olio

Filletto Portofino 7 oz filet of beef grilled and finished in a beef stock reduction with marinated mixed mushrooms (Shitakes, Oyster, Cremini, and Button) served with a side of pan fried potatoes and the vegetable of the day

Seasonal Fish Pan seared and finished with a lobster stock, splash of cream, shaved carrots, celery and onions, sliced tomato, fresh dill and white wine

DESSERT

Napoleon
Coffee & Tea

62 + tax and 20% gratuity

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