

COVA Fall Restaurant Week 2018

\$15 - Lunch

October 1st-7th

CHOICE OF ENTRÉE

Fall Risotto

Parmesan risotto mixed with butternut squash, baby spinach and chicken, topped with goat cheese crumbles

Meatball Marinara

Two 3 oz house meatballs, linguini, marinara, parmesan, crispy basil

Harvest Pizza

Olive oil, grana cheese, pancetta, wilted spinach, goat cheese, butternut squash, red onion, toasted pecan

CHOICE OF DESSERT

Napoleon
Belgian Chocolate Torte



ALDO's RISTORANTE
Virginia Beach

Price per person excludes: beverages, tax and gratuity

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CHOICE OF APPETIZER

Award Winning Calamari With our homemade marinara

Cup of Tomato Bisque

Caesar Salad With garlic croutons

2 oz Burrata Mozzarella Ball Tops beef steak
tomatoes, sliced crostini points topped with olive oil and
fresh basil

CHOICE OF ENTRÉE

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

Halibut Filet of halibut pan seared in basil lemon butter,
topped with roasted Roma tomato and crispy capers, served
with French green beans and linguine aglio olio

Shrimp & Crab Risotto Parmesan risotto mixed with
sweet peas and caramelized onions, topped with seared
shrimp & lump crabmeat

Chicken Marsala Chicken breast lightly floured and
sautéed with fresh mushrooms and Marsala wine sauce,
served with linguine aglio olio

CHOICE OF HOMEMADE DESSERT

Napoleon
Belgian Chocolate Torte

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CHOICE OF APPETIZER

Award Winning Calamari With our homemade marinara

Cup of Tomato Bisque

Caesar Salad With garlic croutons

2 oz Burrata Mozzarella Ball Tops beef steak
tomatoes, sliced crostini points topped with olive oil and fresh
basil

CHOICE OF ENTRÉE

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

Halibut Filet of halibut pan seared in basil lemon butter,
topped with roasted Roma tomato and crispy capers, served
with French green beans and linguine aglio olio

Shrimp & Crab Risotto Parmesan risotto mixed with
sweet peas and caramelized onions, topped with seared
shrimp & lump crabmeat

Chicken Marsala Chicken breast lightly floured and
sautéed with fresh mushrooms and Marsala wine sauce, served
with linguine aglio olio

CHOICE OF HOMEMADE DESSERT

Napoleon
Belgian Chocolate Torte

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