

## Virginia Beach Restaurant Week

February 3<sup>rd</sup> - 9<sup>th</sup> 2020

\$15

### CHOICE OF APPETIZER

Caesar Salad  
Cup of Seasonal Soup

### CHOICE OF ENTRÉE

#### *Paperdelle Bolognese*

Paperdelle pasta tossed with Bolognese sauce (hearty beef, veal and pork ragu) topped with shaved parmesan and crispy basil

#### *Wild Mushroom Risotto*

Parmesan risotto mixed with chicken, sautéed mixed mushrooms, and asparagus

#### *Caramelized Onion & Spinach Pizza*

Topped with prosciutto, goat cheese, fig balsamic reduction



ALDO'S RISTORANTE  
*Virginia Beach*

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*Virginia Beach*

Price per person excludes: beverages, tax and gratuity

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**CHOICE OF APPETIZER**

*Award Winning Calamari* With our homemade marinara

*Caesar Salad* With garlic croutons

*2 oz Burrata Mozzarella Ball* Topped 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

*Mediterranean Salmon* Pan seared Northern Atlantic  
salmon, roasted peppers, kalamata olives, blistered cherry  
tomato, charred artichoke hearts, feta crumbles, white wine  
lemon butter pan sauce, served over paperdelle con spinaci

*Chianti Braised Short Rib* Chianti braised short rib  
served over a crispy gorgonzola polenta cake and seasonal  
vegetable, finished with a natural jus

*Chicken Saltimboca* Pan seared natural chicken breast,  
fontina cheese, spinach pancetta crisp, roasted tomato,  
white wine sage butter sauce, served with linguine aglio  
olio

**CHOICE OF HOMEMADE DESSERT**

Napoleon  
Belgian Chocolate Torte

**Price per person excludes: beverages, tax and gratuity**

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*Caesar Salad* With garlic croutons

*2 oz Burrata Mozzarella Ball* Topped 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

*Mediterranean Salmon* Pan seared Northern Atlantic  
salmon, roasted peppers, kalamata olives, blistered cherry  
tomato, charred artichoke hearts, feta crumbles, white wine  
lemon butter pan sauce, served over paperdelle con spinaci

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**CHOICE OF HOMEMADE DESSERT**

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