

She Crab Soup – Lump crab and Chesapeake crab roe, Old Bay, sherry with cream	9.75
Meatball Appetizer – (3) 2.5 oz meatballs	14

Appetizers

SEASONAL SOUP OF THE DAY	6/8
SHRIMP GORGONZOLA	15
Six large shrimp sautéed with our Gorgonzola cheese, brandy and lobster cream sauce	
SEARED SCALLOPS	18
Four pan seared scallops, roasted red pepper beurre blanc, fava bean puree, pancetta crumble	
CALAMARI	14
Lightly breaded squid fried & served with a side of homemade marinara	
AVOCADO & LUMP CRABMEAT	18
Half of a Haas avocado pitted & peeled, stuffed with 4 oz of jumbo lump crabmeat, topped with a zesty remoulade, served over a bed of mixed garden greens, sliced Roma tomato and half a lemon	
TOMATO & FRESH BASIL	11
Served with fresh basil and olive oil	
Add prosciutto di Parma	5
BURRATA MOZZARELLA BALL	15
Burrata cheese ball tops beefsteak tomatoes, sliced Italian bread topped with olive oil & fresh basil	
Add prosciutto di Parma	5
FRESH LITTLE NECK CLAMS	12
A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley	
LOLLIPOP LAMBCHOPS	13
(2) hone Dijon rosemary lamb chops, marinated & grilled, polenta cake, micro greens	
FOCCACIA BREAD	4.5
Homemade from our woodburning brick oven	

Sides

SPINACH SALTATI AL BURRO	8
SAUTEED BROCCOLI	8
SAUTEED VEGETABLE MEDLEY	8
FRESH LOCAL VEGETABLE SPECIAL	8

Salads

*GRILLED SALMON SALAD	17
Mixed garden greens, hard boiled egg, red onion, cherry tomatoes, fresh dill and mustard vinaigrette	
*CAESAR SALAD	10
Our homemade dressing, shaved parmesan and croutons	
Add grilled chicken	18
Add sautéed shrimp	19
GREEK SALAD	13
Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini & Kalamata olives, served with our Italian dressing	
POACHED PEAR SALAD	12
Baby spinach, sliced port wine poached pear, candied pecans, and gorgonzola cheese with our port Dijon vinaigrette	
HOUSE SALAD	8
Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber & homemade croutons, served with our Italian vinaigrette	

Pizza

TRADITIONAL MARGHERITA	12
Our special homemade & perfectly seasoned tomato sauce, fresh basil and mozzarella cheese	
PEPPERONI & MUSHROOM	13
Just like it sounds...Wonderful!	
BURRATA CAPRESE PIZZA	16
Basil pesto, balsamic roasted tomato, torn burrata cheese	
Add Prosciutto di Parma	5
YOU PICK	17
Pick 3 items from our pizza chef's selection: sausage, pepperoni, prosciutto, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts	

At Aldo's we follow strict guidelines to preparing food allergies. Please note our kitchen uses flour, gluten and many varieties of nuts in our food preparations.

*Consuming raw or undercooked meats, poultry, seafood, eggs may increase your risk of food borne illness.

*Before placing your order please inform your server if you have any food allergy.

Filetto – Grilled center cut tenderloin, cabernet demi-glace, mild mushroom duxelles, gorgonzola herb compound butter, served with roasted fingerling potatoes and vegetable of the day	39
Costoletta Di Vitella Ripiena – 12 oz. veal chop, butterflied and grilled to perfection, then stuffed with sautéed spinach & fresh mozzarella, served with linguine aglio olio	41
Scallopine Di Vitella Alla Brazia – Veal medallions sautéed with butter, topped with caramelized prosciutto, mushrooms, shallots and amaretto, served with linguine aglio olio and vegetable of the day	32
Fresh Catch – Pan seared seasonal fish, served over squid ink aglio oli and grilled asparagus, topped with marinated tomatoes & finished with a lemon basil butter, crispy capers & micro greens	35
Lobster Calamaretti – Fresh Maine lobster claw & knuckle meat, herb roasted roma tomatoes, calamaretti pasta tossed with a sherry mascarpone cream sauce and garnished with crispy basil	35
Famous Crab Cakes – 2 3 oz jumbo lump crabmeat lemon ricotta crab cakes pan seared, served over grilled asparagus and basil pancetta creamed corn, finished with a sundried tomato remoulade	35

Pasta

FETTUCINE ALFREDO	18
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham + Chicken 23 + Shrimp 27 + Scallop 30	

SHRIMP SCAMPI	23
Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	

PENNE MEDITERRANEAN	18
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta	

BROCCOLI & PENNE	18
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!	

BAKED LASAGNA	16
The traditional lasagna served hot from our woodburning oven	

PASTA & SAUCE	
Your choice of linguine, capellini, fettucine, or penne	
With homemade marinara	13
With tomato cream sauce	16
With gluten free penne add	3

FOR OUR CHILDREN	6
A half order of pasta with marinara or cream sauce	

ADD 4 SHRIMP \$9 / CHICKEN \$8 / LUMP CRABMEAT \$10
3 SCALLOPS \$12 / 2 MEATBALLS \$9 / SAUSAGE \$7
4oz SALMON \$9

****Half orders of pasta may be ordered for half price plus \$3 (exception lasagna)**

****All items may be split for an additional charge of \$2**

House Favorites

SHRIMP GORGONZOLA	26
Eight large shrimp with gorgonzola cheese, brandy & lobster cream sauce tossed with angel hair pasta	

ROMANELLI ALLA VODKA	26
Romanelli pasta stuffed with fontina, ricotta parmesan cheese, topped with tomato cream sauce, prosciutto, shallots and large shrimp	

PESCATORE	30
Fresh mussels, scallops, calamari, local little neck clams and Gulf shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine	

CHICKEN OR VEAL FRANCESE	23
Chicken breast or veal medallions lightly floured, egg washed, sautéed served with a refreshing sauce of white wine, lemon juice, parsley with capellini pasta +Veal 27	

CHICKEN OR VEAL MARSALA	23
Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio +Veal 27	

CHICKEN OR VEAL PARMIGIANO	23
Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara + Veal 27	

FILETO AL COGNAC	38
Hand cut 7 oz. filet of beef cooked to perfection, topped with a delicious cognac and peppercorn sauce, served with linguine aglio olio	

LAMBCHOP DINNER	36
(6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic	