

Appetizers

SEASONAL SOUP OF THE DAY.....	cup 6/bowl 8
ALDO'S SHE CRAB SOUP	cup 10
Chesapeake Bay crab roe, crab. Sherry. Marsala, Old Bay	
SHRIMP GORGONZOLA.....	15
Six pan seared gulf shrimp, gorgonzola, brandy lobster cream sauce	
CALAMARI "AWARD WINNING"	16
Lightly breaded and fried squid, homemade marinara	
MEATBALLS APPETIZER.....	14
Three 2.5oz meatballs, homemade marinara, shaved parmesan, crispy basil	
SEARED SCALLOPS.....	19
Four pan seared scallops, roasted red pepper beurre blanc, fava bean puree, pancetta crumble	
EGGPLANT STACK.....	13
Pan fried sliced eggplant, vine ripe tomato, fresh mozzarella, marinara, basil	
TOMATO AND FRESH HOMEMADE MOZZARELLA.....	11
Fresh basil, extra virgin olive oil	
Add prosciutto di Parma.	
5	
BURRATA MOZZARELLA BALL	15
Creamy burrata cheese ball, sliced beefsteak tomatoes, extra virgin olive oil, fresh basil, sliced Italian Bread	
Add prosciutto di Parma.	
5	
ZUCCHINI FRITTI.....	12
Crispy golden brown zucchini, house marinara sauce	
FRESH LITTLE NECK CLAMS.....	13
Dozen steamed Chesapeake Bay little neck clams, extra virgin olive oil, white wine, garlic, red pepper, parsley	
PRINCE EDWARD ISLAND MUSSELS.....	14
Steamed mussels, garlic, white wine, olive oil, parsley, grilled Italian bread. Choice of red or white sauces, mild or hot	
LOLLIPOP LAMBCHOPS	15
Two Honey Dijon rosemary lambchops, marinated & grilled, polenta cake, micro salad	
*NEW YORK STRIP CARPACCIO	16
Thinly sliced raw New York strip, dijon, capers, shaved parmesan, extra virgin olive oil, micro salad	
FOCACCIA BREAD	5
Thin and crispy wood fired dough, extra virgin olive oil, garlic, parmesan, rosemary	

Sides

SPINACI SALTATI AL BURRO	8
Sautéed baby spinach, butter, garlic & parmesan cheese	
SAUTÉED BROCCOLI	8
Roasted garlic, extra virgin olive oil	
SAUTÉED VEGETABLE MEDLEY	8
Roasted garlic, extra virgin olive oil	
FRESH LOCAL VEGETABLE SPECIAL	8
Chef's daily preparation	

Aldo's Ristorante proudly supports local farms & wild caught seafood.

Salads

*GRILLED SALMON SALAD.....	18
Mixed garden greens, hard-boiled egg, red onion, cherry tomatoes, carrots, fresh dill and mustard vinaigrette	
*CAESAR SALAD.....	12
Romaine hearts, garlic croutons, shaved parmesan and house Caesar	
Add grilled chicken...18 Add sautéed shrimp...19	
GREEK SALAD	14
Mixed garden greens, roma tomatoes, cucumber, red onion, feta cheese, pepperoncini, kalamata olives, house Italian dressing	
COBB SALAD	19
Grilled chicken, romaine, avocado, tomato, egg, crispy pancetta, gorgonzola cheese, ranch dressing	
POACHED PEAR SALAD.....	14
Baby spinach, sliced port wine poached pear, candied pecans, gorgonzola cheese, port Dijon vinaigrette	
BEET SALAD	14
Arugula, mixed greens, roasted red and golden beets, goat cheese, caramelized onion, toasted pine nuts, mustard vinaigrette	
HOUSE SALAD.....	9
Mixed greens, roma tomato, cucumber, mushroom, carrot, red onions, croutons, house Italian dressing	

Pizza

May we suggest as an appetizer sharing pizza from our woodburning brick oven.

TRADITIONAL MARGHERITA	12
Our special homemade & perfectly seasoned tomato sauce, fresh basil, and mozzarella	
PEPPERONI AND MUSHROOM	13
House pizza sauce, pepperoni, sliced mushroom, mozzarella	
SAUSAGE RICOTTA	16
Italian sausage, cherry peppers, grilled onions, mushrooms, roasted garlic whipped ricotta, braised kale, provolone and mozzarella	
FORMAGGIO DI CAPRA PROSCIUTTO.....	15
Prosciutto di Parma, extra virgin olive oil, baby spinach, goat cheese, caramelized onion, fig balsamic reduction	
BURRATA CAPRESE	16
Basil pesto, balsamic roasted tomato, torn burrata cheese	
*add prosciutto di parma 4	
BBQ CHICKEN	16
Sliced red onion, smoked gouda cheese	
ZAATAR PIZZA	12
Mediterranean herb mix, goat cheese, red onion, sliced roma tomato	
YOUR PICK.....	18
Choose 3 items: sausage, pepperoni, prosciutto, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, kalamata olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts.	

Pasta

PENNE MARE É MONTI	23
Pan seared shrimp, sautéed chicken, brandy tomato cream sauce, fresh basil	
SEASONAL RAVIOLI	25
Rotating seasonally inspired ravioli created by the chef	
FETTUCCINE ALFREDO	18
Parmesan cream, sweet peas, prosciutto ham	
Add Chicken.....	24
Add 6 Shrimp	28
Add 3 Scallops	33
SHRIMP SCAMPI	24
Sautéed gulf shrimp, garlic, butter, shallots, lobster stock, white wine, fresh lemon, parsley, linguine	
SAUSAGE UMBRIA	23
Italian sausage, wild mushrooms, caramelized onion, roasted garlic crema, toasted pine nuts, braised and truffled kale, strozzapreti pasta	
SHRIMP BASILICO	25
Pan seared gulf shrimp, roasted tomatoes, shallots, basil pesto, burrata cheese, bucatini pasta	
LINGUINE WITH FRESH CLAM SAUCE	23
½ dozen local littleneck clams, baby clams, olive oil, garlic and parsley. choice - red or white sauce, mild or hot	
PENNE MEDITERRANEAN	20
Baby spinach, mushrooms, sundried tomatoes, onion, pine nuts, olive oil, crumbled feta cheese	
BROCCOLI & PENNE	19
Broccoli florets, sliced cherry peppers, olive oil, fresh garlic Add crushed red peppers if you like it hot!	
PUTTANESCA	19
Capers, kalamata olives, anchovies, plum tomato, garlic, linguine	
EGGPLANT TIMBALLO	16**
Wood fired eggplant casserole, crushed tomatoes, mozzarella, cherry tomato sauce, parmesan	
BAKED LASAGNA	18**
Traditional lasagna finished in our wood-burning oven	
PASTA AND SAUCE	
Your choice of linguine, capellini, fettuccine, penne	
w/ Homemade Marinara	14
w/ Tomato Cream Sauce	17
w/ Pesto.....	17
w/ Gluten Free Penne.....	add 3
FOR OUR CHILDREN	8
A half order of pasta with marinara or cream sauce	

ADD 4 Shrimp \$9 / Chicken \$8 / 3 Scallops \$14
2 Meatballs \$9 / Sausage \$8 / 4 oz. Salmon \$10

**Half orders of pasta may be ordered for half price plus \$3 (exceptions lasagna & eggplant timballo).

Substitution of spinach or vegetables for pasta for \$3

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

**20% gratuity will be added to all parties of 6 or more

House Favorites

SHRIMP GORGONZOLA WITH ANGEL HAIR	26
Eight pan seared gulf shrimp, gorgonzola, brandy lobster cream sauce, capellini pasta	
ROMANELLI ALLA VODKA	27
Sautéed gulf shrimp, prosciutto, shallots, Romanelli pasta purses stuffed with fontina, ricotta and parmesan cheese, vodka tomato cream	
FRESH CATCH	Market
The chef's selection of today's fish explained by your server	
PESCATORE	33
Mussels, scallops, calamari, local little neck clams, Gulf shrimp, olive oil, garlic, plum tomato sauce, linguine	
*CHICKEN ROMESCO	25
Grilled chicken, roasted red pepper romesco with minced almonds, pesto oil, crumbled feta, sautéed spinach	
SALMON WITH FRESH DILL	24
Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served with linguine aglio olio	
BUCATINI FRA DIAVOLO	29
Gulf shrimp, Italian sausage, local little neck clams, garlic, pepper, onions, spicy plum tomato sauce, crispy basil	
CHICKEN OR VEAL FRANCESE	25
Natural chicken breast or veal medallions lightly floured and egg washed, white wine, lemon, butter, parsley, capellini	
w/ Veal	29
CHICKEN OR VEAL MARSALA	25
Natural chicken breast or veal medallions lightly floured sautéed with fresh mushrooms, Marsala pan sauce served with linguine aglio olio	
w/ Veal.....	29
CHICKEN OR VEAL PARMIGIANO	25
Natural chicken breast or veal cutlet lightly breaded with seasoned house bread crumbs and pan fried, topped with marinara, parmesan and house mozzarella, linguine marinara	
w/ Veal.....	29
CHICKEN OR VEAL MILANESE	25
Natural chicken breast or veal cutlet lightly breaded with lemon herb panko bread crumbs and pan fried topped with roma tomatoes, cucumber, & red onion, tossed in a lemon vinaigrette	
w/ Veal.....	29
FILETTO AL COGNAC	Market
Center cut 7oz grilled tenderloin, Cognac peppercorn sauce, served with a side of linguine aglio olio	
LAMB ROSMARINO	39
Six grilled lamb chop lollipops, honey rosemary dijon marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic	

EVERYONE LOVES... ALDO'S GIFT CARDS

Please ask your server for more information.

*Before placing your order please inform your server if you have a food allergy. We follow strict guidelines to preparing food to accommodate allergies. Please note that our kitchen uses flour, gluten and many varieties of nuts in our food preparation. Not all of our dishes are available for modification.

*Consuming raw or undercooked meats, poultry, seafood, shellfish

or eggs may increase your risk of food borne illness.