

Easter Weekend 2022

Appetizers

SEASONAL SOUP OF THE DAY 6/8

SHE CRAB SOUP 10

Lump crab, Chesapeake crab roe, Old Bay, sherry with cream

MEATBALL APPETIZER 14

Three 2.5oz meatballs

SHRIMP GORGONZOLA 15

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

SEARED SCALLOPS 19

Four pan seared scallops, roasted red pepper beurre blanc, fava bean puree, pancetta crumble

CALAMARI 16

Lightly breaded squid fried & served with a side of homemade marinara

LOLLIPOP LAMBCHOPS 15

(2) honey Dijon rosemary lamb chops, marinated & grilled, polenta cake, micro greens

FRESH LITTLE NECK CLAMS 13

A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley

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

FOCCACIA BREAD 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 18

Mixed garden greens, hardboiled egg, red onion, cherry tomatoes, fresh dill and mustard vinaigrette

*CAESAR SALAD 12

Our homemade dressing, shaved parmesan and croutons

Add grilled chicken 19

Add sautéed shrimp 20

GREEK SALAD 14

Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini & Kalamata olives, served with our Italian dressing

POACHED PEAR SALAD 14

Baby spinach, sliced port wine poached pear, candied pecans, and gorgonzola cheese with our port Dijon vinaigrette

HOUSE SALAD 9

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 18

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.

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Filetto – Grilled center cut tenderloin, topped with a pinot noir demi in a gorgonzola cheese cream sauce, finished with crispy shallots, 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 Brazza – Veal medallions sautéed floured and pan seared Caprese style with Roma tomato, shaved prosciutto, and basil in a white wine pan sauce, finished with balsamic drizzle, served with linguine aglio olio and vegetable of the day	32
Fresh Catch – Pan seared seasonal fish in olive oil and white wine, topped with roasted zucchini, squash and marinated tomatoes in a citrus beurre blanc, finished with crispy capers, served with linguine aglio olio and vegetable of the day	35
Lobster Calamaretti – Fresh Maine lobster claw & knuckle meat, herb roasted tomatoes, shallots and calamaretti pasta tossed with a sherry mascarpone cream sauce and garnished with crispy basil	39

Pasta

FETTUCINE ALFREDO	18
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham + Chicken 24 + Shrimp 28 + Scallop 33	
SHRIMP SCAMPI	24
Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	
PENNE MEDITERRANEAN	20
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta	
GENO'S SHRIMP CALAMARETTI	30
Shrimp, spinach, zucchini, squash, and diced tomato, tossed in a garlic parmesan lobster cream sauce with calamaretti pasta	
BROCCOLI & PENNE	19
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!	
BAKED LASAGNA	18
The traditional lasagna served hot from our woodburning oven	
PASTA & SAUCE	
Your choice of linguine, capellini, fettucine, or penne	
With homemade marinara	14
With tomato cream sauce	17
With 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 / LUMP CRABMEAT \$10
3 SCALLOPS \$14 / 2 MEATBALLS \$9 / SAUSAGE \$8
4oz SALMON \$10

**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	27
Romanelli pasta stuffed with fontina, ricotta parmesan cheese, topped with tomato cream sauce, prosciutto, shallots and large shrimp	
PESCATORE	33
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	25
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 29	
CHICKEN OR VEAL MARSALA	25
Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio +Veal 29	
CHICKEN OR VEAL PARMIGIANO	25
Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara + Veal 29	
FILETO AL COGNAC	Market
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	39
(6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic	