

PROSECCO

FOCACCIA BREAD

APPETIZERS TO SHARE

Calamari

Tomato & Mozzarella

SALAD

Poached Pear Salad baby spinach, sliced port wine poached pear, candied pecans, gorgonzola cheese, port Dijon vinaigrette

DINNER ENTRÉES

Romanelli Alla Vodka

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

Penne Mediterranean

Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts, and feta cheese in virgin olive oil served with penne pasta

Chicken Francese

Chicken breast lightly floured and sautéed with a refreshing sauce of white wine, lemon juice and parsley with capellini

Pan Roasted Salmon

Pan roasted salmon, lemon dill cream, marinated tomato, served with seasonal vegetables and linguine aglio olio

DESSERT

Napoleon
Coffee & Tea

65 + tax and 20% gratuity

Aldo's Ristorante

757-491-1111
www.Aldosvb.com

CHIANTI

FOCACCIA BREAD

APPETIZERS TO SHARE

Calamari

Tomato & Mozzarella

SALAD

Caesar Salad

DINNER ENTRÉES

Chicken Francese

Chicken breast lightly floured and sautéed with a refreshing sauce of white wine, lemon juice and parsley with capellini

Penne Mare E Monti

Shrimp & chicken sautéed with a brandy tomato cream sauce and fresh basil

Broccoli & Ziti

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

DESSERT

Napoleon
Coffee & Tea

54 + tax and 20% gratuity

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BRUNELLO

FOCACCIA BREAD

APPETIZERS TO SHARE

Shrimp Gorgonzola

Fresh Tomato & Mozzarella

SALAD

Beet Salad Arugula, mixed greens, roasted red and golden beets, goat cheese, caramelized onion, toasted pine nuts, mustard vinaigrette

DINNER ENTRÉES

Filleteo Desica Grilled center cut tenderloin, brandy tomato cream, lump crab meat, sauteed spinach, fig balsamic reduction

Lobster Calamarata Cold water lobster claw and knuckle meat, roasted tomatoes, and calamarata pasta tossed in a sherry mascarpone cream, topped with crispy basil

Costoletta Di Vitella Ripiena 12 oz veal chop stuffed with spinach and fresh mozzarella cheese, grilled to perfection and served with linguine aglio olio

Seasonal Fish Pan seared with basil lemon butter, crispy capers, herb roasted tomato served with seasonal veggies and linguine aglio olio

DESSERTS

Chocolate Ganache – Napoleon
Coffee & Tea

96 + tax and 20% gratuity

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FLORENCE

FOCACCIA BREAD

APPETIZERS TO SHARE

Shrimp Gorgonzola

Mini Meatballs

SALAD

Caesar Salad

DINNER ENTRÉES

Chicken Marsala Chicken breast lightly floured and sautéed with fresh mushrooms, and a marsala wine sauce served with a side of linguine aglio olio and the vegetable of the day

Filleteo Portofino 7 oz filet of beef grilled and finished in a beef stock reduction with marinated mixed mushrooms (Shitakes, Oyster, Cremini, and Button) served with a side of pan-fried potatoes and the vegetable of the day

Fresh Catch Pan seared seasonal fish, lobster brandy cream, roasted roma tomato, crispy basil, served with seasonal vegetables and linguine aglio olio

DESSERT

Napoleon
Coffee & Tea

78 + tax and 20% gratuity

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