

## 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..... 18  
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..... 15  
Pan fried sliced eggplant, vine ripe tomato, fresh mozzarella, marinara, basil
- TOMATO AND FRESH HOMEMADE  
MOZZARELLA..... 12  
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..... 13  
Crispy golden brown zucchini, house marinara sauce
- FRESH LITTLE NECK CLAMS..... 14  
Dozen steamed Chesapeake Bay little neck clams, extra virgin olive oil, white wine, garlic, red pepper, parsley
- PRINCE EDWARD  
ISLAND MUSSELS..... 15  
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 ..... 17  
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..... 13  
Romaine hearts, garlic croutons, shaved parmesan and house Caesar  
Add grilled chicken...20 Add sautéed shrimp...21
- GREEK SALAD ..... 15  
Mixed garden greens, roma tomatoes, cucumber, red onion, feta cheese, pepperoncini, kalamata olives, house Italian dressing
- WEDGE SALAD..... 12  
Iceberg lettuce, cherry tomatoes, blue cheese crumbles, crispy pancetta, blue cheese dressing, balsamic drizzle
- 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..... 10  
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 ..... 14  
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..... 16  
Prosciutto di Parma, extra virgin olive oil, baby spinach, goat cheese, caramelized onion, fig balsamic reduction
- BURRATA CAPRESE ..... 17  
Basil pesto, balsamic roasted tomato, torn burrata cheese  
\*add prosciutto di parma 4
- BBQ CHICKEN ..... 17  
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

<b>PENNE MARE É MONTI</b> .....	25
Pan seared shrimp, sautéed chicken, brandy tomato cream sauce, fresh basil	
<b>SEASONAL RAVIOLI</b> .....	25
Rotating seasonally inspired ravioli created by the chef	
<b>FETTUCCINE ALFREDO</b> .....	19
Parmesan cream, sweet peas, prosciutto ham	
Add Chicken.....	26
Add 6 Shrimp.....	29
Add 3 Scallops .....	34
<b>SHRIMP SCAMPI</b> .....	25
Sautéed gulf shrimp, garlic, butter, shallots, lobster stock, white wine, fresh lemon, parsley, linguine	
<b>SAUSAGE UMBRIA</b> .....	25
Italian sausage, wild mushrooms, caramelized onion, roasted garlic crema, toasted pine nuts, braised and truffled kale, penne pasta	
<b>PAPPARDELLE BOLOGNESE</b> .....	25
Pappardelle pasta, Aldo's homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil	
<b>LINGUINE WITH FRESH CLAM SAUCE</b> .....	25
½ dozen local littleneck clams, baby clams, olive oil, garlic and parsley. choice - red or white sauce, mild or hot	
<b>PENNE MEDITERRANEAN</b> .....	21
Baby spinach, mushrooms, sundried tomatoes, onion, pine nuts, olive oil, crumbled feta cheese	
<b>BROCCOLI &amp; PENNE</b> .....	21
Broccoli florets, sliced cherry peppers, olive oil, fresh garlic Add crushed red peppers if you like it hot!	
<b>PUTTANESCA</b> .....	20
Capers, kalamata olives, anchovies, plum tomato, garlic, linguine	
<b>EGGPLANT TIMBALLO</b> .....	17**
Wood fired eggplant casserole, crushed tomatoes, mozzarella, cherry tomato sauce, parmesan	
<b>BAKED LASAGNA</b> .....	18**
Traditional lasagna finished in our wood-burning oven	
<b>PASTA AND SAUCE</b> .....	
Your choice of linguine, capellini, fettuccine, penne	
w/ Homemade Marinara .....	14
w/ Tomato Cream Sauce .....	18
w/ Pesto.....	17
w/ Gluten Free Penne.....	add 3
<b>FOR OUR CHILDREN</b> .....	8
A half order of pasta with marinara or cream sauce	

ADD 3 Shrimp \$9 / Chicken \$10 / 3 Scallops \$14  
2 Meatballs \$9 / Sausage \$9 / 4 oz. Salmon \$11

\*\*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 \$3

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

## House Favorites

<b>SHRIMP GORGONZOLA WITH ANGEL HAIR</b> .....	27
Pan seared gulf shrimp, gorgonzola, brandy lobster cream sauce, capellini pasta	
<b>ROMANELLI ALLA VODKA</b> .....	28
Sautéed gulf shrimp, prosciutto, shallots, Romanelli pasta purses stuffed with fontina, ricotta and parmesan cheese, vodka tomato cream	
<b>FRESH CATCH</b> .....	Market
The chef's selection of today's fish explained by your server	
<b>PESCATORE</b> .....	35
Mussels, scallops, calamari, local little neck clams, Gulf shrimp, olive oil, garlic, plum tomato sauce, linguine	
<b>*CHICKEN ROMESCO</b> .....	27
Grilled chicken, roasted red pepper romesco with minced almonds, pesto oil, crumbled feta, sautéed spinach	
<b>SALMON WITH FRESH DILL</b> .....	25
Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served with linguine aglio olio	
<b>BUCATINI FRA DIAVOLO</b> .....	30
Gulf shrimp, Italian sausage, local little neck clams, garlic, pepper, onions, spicy plum tomato sauce, crispy basil	
<b>CHICKEN OR VEAL FRANCESE</b> .....	27
Natural chicken breast or veal medallions lightly floured and egg washed, white wine, lemon, butter, parsley, cappellini	
w/ Veal .....	31
<b>CHICKEN OR VEAL MARSALA</b> .....	27
Natural chicken breast or veal medallions lightly floured sautéed with fresh mushrooms, Marsala pan sauce served with linguine aglio olio	
w/ Veal.....	31
<b>CHICKEN OR VEAL PARMIGIANO</b> .....	27
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.....	31
<b>CHICKEN OR VEAL MILANESE</b> .....	27
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.....	31
<b>FILETTO AL COGNAC</b> .....	Market
Center cut 7oz grilled tenderloin, Cognac peppercorn sauce, served with a side of linguine aglio olio	
<b>LAMB ROSMARINO</b> .....	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.