

ALDO'S VALENTINE'S DAY 2024

APPETIZERS

SHE CRAB SOUP	Cup ...10	LOLLIPOP LAMPCHOPS	...17
SHRIMP GORGONZOLA	... 19	LOCAL LITTLE NECK CLAMS	...15
TOMATO & FRESH MOZZARELLA	...13	BURRATA CHEESE W/TOMATOES	...16
Add Prosciutto	...18	Add Prosciutto	...21
CALAMARI W/MARINARA	...17	SEARED SCALLOPS	...19
FOCACCIA BREAD	... 5.50		

SALADS

HOUSE SALAD...11	WEDGE SALAD...13	CAESAR SALAD ...14	GREEK SALAD...16
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ENTREES

ROMANELLI ALLA VODKA Romanelli pasta stuffed with fontina, ricotta, & parmesan cheese, topped with tomato vodka cream sauce, prosciutto, shallots and large shrimp ...30

FRESH CATCH Pan seared in olive oil, white wine, topped with Ratatouille (eggplant, peppers, onions, zucchini, tomato, basil) in a lemon butter sauce, with linguine aglio y olio, vegetable of the day ...39

PENNE MEDITERRANEAN Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta...22
cheese in virgin olive oil served with penne pasta ADD 4oz Grilled Salmon...33

LOBSTER RAVIOLI Heart shaped ravioli filled with Maine lobster, served over sauteed spinach, finished with a tarragon sherry cream, topped with fig balsamic glaze ...36

LINGUINE W/ FRESH CLAM SAUCE Linguine pasta topped with a half dozen local Little Neck clams, baby clams, olive oil, garlic and parsley (your choice - red or white sauce, mild or hot) ...27

FETTUCINE ALFREDO Our fresh ribbon noodles tossed with traditional white sauce, baby peas & Prosciutto ham ...21
ADD chicken...28 ADD shrimp ...30 ADD scallop ...37

SALMON WITH FRESH DILL Northern Atlantic salmon, olive oil, lime, white wine, honey and dill served with linguine aglio olio ...28

LOBSTER CALAMARETTI Fresh Maine lobster claw and knuckle meat sautéed with herb roasted tomatoes, tossed with calamaretti pasta and a sherry mascarpone cream sauce ...40

CHICKEN PARMIGIANO Freshly breaded boneless chicken breast topped with fresh homemade mozzarella cheese and served with a side of linguine marinara ...28
VEAL ...32

CHICKEN FRANCESE Natural cut chicken breast lightly floured and egg washed, sautéed with a refreshing sauce of white wine, lemon juice and parsley with served with capellini pasta ...28
VEAL ...32

SCALLOPINE DI VITELLA ALA ROSETTA Veal medallions floured, pan seared with prosciutto di parma, dried cranberries, cremini mushrooms, in a marsala sauce topped with crumbled goat cheese, served with linguine aglio olio and vegetable of the day ...36

FILETO ALLA ROSSINI Grilled Center Cut filet topped with a brandy beef sauce, shiitake shallot truffle oil compound butter, garnished with crispy onions, served with fingerling potatoes and vegetable of the day ...48

COSTOLETTE RIPIENA Aldo's favorite special our 12 oz. veal chop grilled and stuffed with fresh spinach and fresh mozzarella served with linguine aglio olio ...49

LAMB ROSMARINO (6) grilled lambchop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini and roasted red pepper, finished with fig balsamic ...44

SIDES

Spinaci Saltati al Burro ...9	Fresh Seasonal Vegetable ...9	Sautéed Broccoli ...9
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