

# Aldo's Father's Day Weekend

*Wishing you a wonderful weekend!*

## Appetizers

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| <b>SEASONAL SOUP OF THE DAY</b>  | <b>6/8</b> |
| <b>ALDO'S SHE CRAB SOUP</b>  | <b>10</b>  |
| Crab meat and Chesapeake crab roe, Old Bay, sherry with cream  |            |
| <b>SHRIMP GORGONZOLA</b>   | <b>18</b>  |
| Six large shrimp sautéed with our Gorgonzola cheese, brandy and lobster cream sauce                                      |            |
| <b>CALAMARI</b>  | <b>16</b>  |
| Lightly breaded squid fried & served with a side of homemade marinara  |            |
| <b>MEATBALL APPETIZER</b>  | <b>14</b>  |
| (3) 2.5 oz meatballs, homemade marinara, shaved parmesan, crispy basil   |            |
| <b>SEARED SCALLOPS</b>   | <b>19</b>  |
| Four pan seared scallops, roasted red pepper beurre blanc, fava bean puree, pancetta crumble                             |            |
| <b>TOMATO &amp; FRESH MOZZARELLA</b>   | <b>12</b>  |
| Served with fresh basil and olive oil  |            |
| Add prosciutto di Parma  | <b>5</b>   |
| <b>BURRATA MOZZARELLA BALL</b>   | <b>15</b>  |
| Burrata cheese ball tops beefsteak tomatoes, sliced Italian bread topped with olive oil & fresh basil                    |            |
| Add prosciutto di Parma  | <b>5</b>   |
| <b>FRESH LITTLE NECK CLAMS</b>   | <b>14</b>  |
| A dozen Chesapeake Bay steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley |            |
| <b>LOLLIPOP LAMBCHOPS</b>  | <b>15</b>  |
| (2) honey Dijon rosemary lamb chops, marinated & grilled, polenta cake, micro greens                                     |            |
| <b>FOCCACIA BREAD</b>  | <b>5</b>   |
| Homemade from our woodburning brick oven   |            |

## Additions

ADD 3 SHRIMP \$9 / CHICKEN \$10 / 3 SCALLOPS 14  
2 MEATBALLS \$9 / SAUSAGE \$9 / 4oz SALMON \$11

\*\*All items may be split for an additional charge of \$3

\*Unfortunately, no half orders this weekend

## Please Note

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.

## Salads

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| <b>*GRILLED SALMON SALAD</b>   | <b>18</b> |
| Mixed garden greens, hardboiled egg, red onion, cherry tomatoes, fresh dill and mustard vinaigrette  |           |
| <b>*CAESAR SALAD</b>   | <b>13</b> |
| Our homemade dressing, shaved parmesan and croutons  |           |
| Add grilled chicken  | <b>20</b> |
| Add sautéed shrimp   | <b>21</b> |
| <b>GREEK SALAD</b>   | <b>15</b> |
| Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini & Kalamata olives, served with our Italian dressing                 |           |
| <b>WEDGE SALAD</b>   | <b>12</b> |
| Iceberg lettuce, cherry tomatoes, blue cheese crumbles, crispy pancetta, blue cheese dressing, balsamic drizzle                                      |           |
| <b>POACHED PEAR SALAD</b>  | <b>14</b> |
| Baby spinach, sliced port wine poached pear, candied pecans, and gorgonzola cheese with our port Dijon vinaigrette                                   |           |
| <b>HOUSE SALAD</b>   | <b>10</b> |
| Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber & homemade croutons, served with our Italian vinaigrette |           |

## Pizza

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|---|-----------|
| <b>TRADITIONAL MARGHERITA</b>   | <b>12</b> |
| Our special homemade and perfectly seasoned tomato sauce, fresh basil, and mozzarella |           |
| <b>PEPPERONI &amp; MUSHROOM</b>   | <b>14</b> |
| House pizza sauce, pepperoni, sliced mushroom, mozzarella                             |           |

## Sides

|                                      |          |
|--------------------------------------|----------|
| <b>SPINACH SALTATI AL BURRO</b>      | <b>8</b> |
| <b>SAUTEED BROCCOLI</b>              | <b>8</b> |
| <b>FRESH LOCAL VEGETABLE SPECIAL</b> | <b>9</b> |

|   |           |
|---|-----------|
| <b>Filetto</b> – Grilled center cut tenderloin topped with wild mushroom demi, smoked gouda cheese cream sauce, finished with crispy onions, served with fingerling potatoes and vegetable of day   | <b>48</b> |
| <b>Costoletta Di Vitella Ripiena</b> – 12 oz. veal chop, butterflied and grilled to perfection, then stuffed with sautéed spinach & fresh mozzarella, served with linguine aglio olio   | <b>48</b> |
| <b>Scallopine Di Vitella Alla Brazia</b> – Veal medallions floured and pan seared with quartered cremini mushroom, cranberries, pine nuts, marsala wine pan sauce, finished with crumbled goat cheese, served with linguine aglio olio and vegetable of the day | <b>33</b> |
| <b>Fresh Catch</b> – Pan seared in olive oil and white wine, topped with oven roasted tomatoes, lemon-shrimp-shallot-basil butter, garnished with crispy capers, served with linguine aglio olio and vegetable of the day                                       | <b>38</b> |
| <b>Lobster Calamarata</b> – Fresh Maine lobster claw & knuckle meat, herb roasted Roma tomatoes, calamarata pasta tossed with a sherry mascarpone cream sauce, garnished with crispy basil  | <b>39</b> |
| <b>Lamb Rosmarino</b> – (6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini and roasted red pepper, fig balsamic  | <b>39</b> |
| <b>Crab Cakes</b> – 2 (3oz) jumbo lump crab cakes pan seared, served over basil pancetta cream corn, grilled asparagus, finished with remoulade sauce   | <b>39</b> |

## *Pasta*

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| <b>FETTUCINE ALFREDO</b>   | <b>19</b> |
| Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham<br>+ Chicken <b>26</b> + Shrimp <b>29</b> + Scallop <b>34</b> |           |
| <b>SHRIMP SCAMPI</b>   | <b>25</b> |
| Shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine  |           |
| <b>PAPPARDELLE BOLOGNESE</b>   | <b>25</b> |
| Pappardelle pasta, Aldo's homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil   |           |
| <b>LINGUINE WITH CLAMS</b>   | <b>25</b> |
| ½ dozen local Littleneck clams, baby clams, olive oil, garlic and parsley, choice of red or white sauce, mild or hot                                   |           |
| <b>PENNE MEDITERRANEAN</b>   | <b>21</b> |
| Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta                              |           |
| <b>BROCCOLI &amp; PENNE</b>  | <b>21</b> |
| Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!  |           |
| <b>EGGPLANT TIMBALLO</b>   | <b>17</b> |
| Woodfired eggplant casserole, crushed tomatoes, mozzarella, cherry tomato sauce, parmesan  |           |
| <b>PASTA &amp; SAUCE</b>   |           |
| Your choice of linguine, capellini, fettucine, or penne  |           |
| With homemade marinara   | <b>14</b> |
| With tomato cream sauce  | <b>18</b> |
| With gluten free penne add   | <b>3</b>  |
| <b>FOR OUR CHILDREN</b>  | <b>8</b>  |
| A half order of pasta with marinara or cream sauce   |           |

## *House Favorites*

|   |           |
|---|-----------|
| <b>SHRIMP GORGONZOLA</b>  | <b>27</b> |
| Large shrimp with gorgonzola cheese, brandy & lobster cream sauce tossed with angel hair pasta  |           |
| <b>ROMANELLI ALLA VODKA</b>   | <b>28</b> |
| Romanelli pasta stuffed with fontina, ricotta parmesan cheese, topped with tomato cream sauce, prosciutto, shallots and large shrimp  |           |
| <b>PESCATORE</b>  | <b>35</b> |
| Fresh mussels, scallops, calamari, local little neck clams and shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine                                     |           |
| <b>SALMON WITH FRESH DILL</b>   | <b>25</b> |
| Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce, served with linguine aglio olio  |           |
| <b>CHICKEN OR VEAL FRANCESE</b>   | <b>27</b> |
| Chicken breast or veal medallions lightly floured, egg washed, sautéed served with a refreshing sauce of white wine, lemon juice, parsley with capellini pasta<br>+Veal <b>31</b> |           |
| <b>CHICKEN OR VEAL MARSALA</b>  | <b>27</b> |
| Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio<br>+Veal <b>31</b>          |           |
| <b>CHICKEN OR VEAL PARMIGIANO</b>   | <b>27</b> |
| Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara<br>+ Veal <b>31</b>                    |           |
| <b>FILETO AL COGNAC</b>   | <b>47</b> |
| Hand cut 7 oz. filet of beef cooked to perfection, topped with a delicious cognac and peppercorn sauce, served with linguine aglio olio   |           |