

Aldo's Christmas Weekend

Appetizers

SEASONAL SOUP OF THE DAY 6/8

ALDO'S SHE CRAB SOUP 10

Crab meat and Chesapeake crab roe, Old Bay, sherry with cream

SHRIMP GORGONZOLA 18

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

CALAMARI 16

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

MEATBALL APPETIZER 14

(3) 2.5 oz meatballs, homemade marinara, shaved parmesan, crispy basil

SEARED SCALLOPS 19

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

TOMATO & FRESH MOZZARELLA 12

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

FRESH LITTLE NECK CLAMS 14

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

LOLLIPOP LAMBCHOPS 15

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

FOCCACIA BREAD 5

Homemade from our woodburning brick oven

Additions

ADD 4 SHRIMP \$9 / CHICKEN \$8 / 3 SCALLOPS \$14

2 MEATBALLS \$9 / SAUSAGE \$8 / 4oz SALMON \$10

**All items may be split for an additional charge of \$2

*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

*CAESAR SALAD 13

Our homemade dressing, shaved parmesan and croutons

Add grilled chicken 20

Add sautéed shrimp 21

GREEK SALAD 15

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

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 and perfectly seasoned tomato sauce, fresh basil, and mozzarella

PEPPERONI & MUSHROOM 14

House pizza sauce, pepperoni, sliced mushroom, mozzarella

YOUR PICK 18

Choose 3 items: sausage, pepperoni, prosciutto, peppers, sundried tomatoes, mushrooms, artichoke hearts, kalamata olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts

Sides

SPINACH SALTATI AL BURRO 8

SAUTEED BROCCOLI 8

FRESH LOCAL VEGETABLE SPECIAL 8

Filetto – Grilled center cut tenderloin topped with wild mushroom demi, gouda cheese cream sauce, crispy onions, served with fingerling potatoes and vegetable of the day	49
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	49
Scallopine Di Vitella Alla Brazia – Veal medallions floured and pan seared Caprese style: sliced roma tomatoes, shaved prosciutto, basil, white wine pan sauce, fresh mozzarella, finished with balsamic glaze, served with linguine aglio olio and vegetable of the day	33
Fresh Catch – Pan seared in olive oil and white wine, topped with oven roasted herb tomatoes, crispy capers, and finished with lemon-shrimp-shallot basil butter, garnished with micro greens, served with linguine aglio olio and vegetable of the day	38
Lobster Calamarata – Knuckle and claw lobster meat, herb roasted tomatoes, shallots, basil, sherry mascarpone lobster cream sauce, tossed with calamarata pasta, finished with crispy basil	39
Short Ribs – Red wine braised beef short rib, paired with creamy wild mushroom risotto and roasted Malibu carrots	35

Pasta

FETTUCINE ALFREDO	19
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham + Chicken 26 + Shrimp 29 +Scallops 34	
SHRIMP SCAMPI	25
Gulf shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	
PENNE MEDITERRANEAN	21
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta	
BROCCOLI & PENNE	21
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!	
SEASONAL RAVIOLI	25
Rotating seasonally inspired ravioli created by the chef	
LINGUINE WITH CLAM SAUCE	25
½ dozen local littleneck clams, baby clams, olive oil, garlic and parsley choice - red or white sauce, mild or hot	
PAPPARDELLE BOLOGNESE	25
Pappardelle pasta, Aldo’s homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil	
PASTA & SAUCE	
Your choice of linguine, capellini, fettucine, or penne	
With homemade marinara	14
With tomato cream sauce	18
With gluten free penne add	3
FOR OUR CHILDREN	8
A half order of pasta with marinara or cream sauce	

House Favorites

SHRIMP GORGONZOLA	27
Eight large shrimp with gorgonzola cheese, brandy & lobster cream sauce tossed with angel hair pasta	
ROMANELLI ALLA VODKA	28
Romanelli pasta stuffed with fontina, ricotta parmesan cheese, topped with tomato cream sauce, prosciutto, shallots and large shrimp	
PESCATORE	35
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	27
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 31	
CHICKEN OR VEAL MARSALA	27
Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio +Veal 31	
CHICKEN OR VEAL PARMIGIANO	27
Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara + Veal 31	
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	
LAMB ROSMARINO	39
(6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic	