

## PROSECCO

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### APPETIZERS TO SHARE

*Focaccia Bread*

*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

75 + tax and 20% gratuity

*Aldo's Ristorante*

757-491-1111

[www.Aldosvb.com](http://www.Aldosvb.com)

## CHIANTI

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### APPETIZERS TO SHARE

*Focaccia Bread*

*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 & Penne*

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

### DESSERT

Napoleon

Coffee & Tea

64 + tax and 20% gratuity

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## BRUNELLO

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### APPETIZERS TO SHARE

*Focaccia Bread*

*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

*Filletto 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

110 + tax and 20% gratuity

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## FLORENCE

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### APPETIZERS TO SHARE

*Focaccia Bread - 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

*Filletto 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

91 + tax and 20% gratuity

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