

Aldo's Mother's Day Weekend

Wishing you a wonderful 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	15
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 3 SHRIMP \$10 / CHICKEN \$11 / 3 SCALLOPS	14
2 MEATBALLS \$9 / SAUSAGE \$10 / 4oz SALMON	\$12
**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.

**20% gratuity will be added to all parties of 5 or more

Salads

*GRILLED SALMON SALAD	18
Mixed garden greens, hardboiled egg, red onion, cherry tomatoes, fresh dill and mustard vinaigrette	
*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	
BEET SALAD	14
Arugula, mixed greens, roasted red and golden beets, goat cheese, caramelized onion, toasted pine nuts, mustard vinaigrette	
HOUSE SALAD	11
Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber & homemade croutons, served with our Italian vinaigrette	

Pizza

TRADITIONAL MARGHERITA	13
Our special homemade and perfectly seasoned tomato sauce, fresh basil, and mozzarella	
PEPPERONI & MUSHROOM	15
House pizza sauce, pepperoni, sliced mushroom, mozzarella	
PROSCIUTTO RICOTTA	17
Prosciutto di Parma, garlic ricotta, caramelized onions, topped with fresh arugula	

Sides

SPINACH SALTATI AL BURRO	9
SAUTEED BROCCOLI	9
FRESH LOCAL VEGETABLE SPECIAL	9

Filetto – Grilled center cut tenderloin topped with wild mushroom demi, gouda cream sauce, and garnished with 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 with zucchini, shallots, tomatoes, basil, white wine butter pan sauce. 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 tomatoes, lemon-shrimp-shallot-basil butter, garnished with crispy capers, served with linguine aglio olio and vegetable of the day	38
Lobster Calamarata – Fresh Maine lobster claw & knuckle meat, herb roasted Roma tomatoes, calamarata pasta tossed with a sherry mascarpone cream sauce, garnished with crispy basil	39
Lamb Rosmarino – (6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini and roasted red pepper, fig balsamic	39
Crab Cakes – 2 (3oz) jumbo lump crab cakes pan seared, served over basil pancetta cream corn, grilled asparagus, finished with remoulade sauce	39

Pasta

FETTUCINE ALFREDO	20
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham	
+ Chicken 26 + Shrimp 29 +Scallop 34	

SHRIMP SCAMPI	25
Shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	

PAPPARDELLE BOLOGNESE	25
Pappardelle pasta, Aldo's homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil	

LINGUINE WITH CLAMS	25
½ dozen local Littleneck clams, baby clams, olive oil, garlic and parsley, choice of red or white sauce, mild or hot	

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!	

BAKED LASAGNA	18
Traditional lasagna finished in our wood-burning over	

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	28
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	36
Fresh mussels, scallops, calamari, local little neck clams and shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine	

SALMON WITH FRESH DILL	26
Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce, served with linguine aglio olio	

CHICKEN OR VEAL FRANCESE	28
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 32

CHICKEN OR VEAL MARSALA	28
Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio	
	+Veal 32

CHICKEN OR VEAL PARMIGIANO	28
Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara	
	+ Veal 32

FILETO AL COGNAC	49
Hand cut 7 oz. filet of beef cooked to perfection, topped with a delicious cognac and peppercorn sauce, served with linguine aglio olio	