

ALDO'S VALENTINE'S DAY 2026

APPETIZERS & SALADS

SHE CRAB SOUP	Cup ...13	LOLLIPOP LAMPCHOPS	...18
SHRIMP GORGONZOLA	... 20	FRESH MIDDLE NECK CLAMS	...17
TOMATO & FRESH MOZZARELLA	...14	BURRATA CHEESE W/TOMATOES	...17
Add Prosciutto	...19	Add Prosciutto	...21
CALAMARI W/MARINARA	...18	SEARED SCALLOPS	...21
FOCACCIA BREAD ...6			

HOUSE SALAD12 WEDGE SALAD...15 CAESAR SALAD...15 GREEK SALAD...17

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 sliced tomatoes, oven roasted peppers and onion, finished with lobster thyme beurre blanc, served with linguine aglio olio and vegetable of the day			...41
LOBSTER CALAMARATA	Fresh Maine lobster claw and knuckle meat sautéed with herb roasted tomatoes, tossed with calamarata pasta and a sherry mascarpone cream sauce			...41
SEASONAL RAVIOLI	Seasonally inspired ravioli created by the chef			...30
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)			...30
FETTUCINE ALFREDO	Our fresh ribbon noodles tossed with traditional white sauce, baby peas & Prosciutto ham			...24
	ADD chicken...31 ADD shrimp ...35			
PENNE MEDITERRANEAN	Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta..25 cheese in virgin olive oil served with penne pasta			...36
	ADD 4oz Grilled Salmon...36			
CHICKEN PARMIGIANO	Freshly breaded boneless chicken breast topped with fresh homemade mozzarella cheese and served with a side of linguine marinara			...31
	VEAL ...36			
CHICKEN MARSALA	Natural cut chicken breast lightly floured and sautéed with fresh mushrooms and marsala wine sauce served with linguine aglio olio			...32
SALMON W/FRESH DILL	Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served seasonal vegetable and linguine aglio olio			...32
SCALLOPINE DI RIALTA	Thinly sliced veal floured and pan seared with zucchini, shallots, tomatoes, and basil in a white wine butter pan sauce, served with linguine aglio olio and vegetable of the day			...39
PESCATORE	Mussels, scallops, calamari, local clams, shrimp, olive oil, garlic, plum tomato sauce, linguine			...39
SHORT RIBS	Red wine braised beef short rib, paired with creamy wild mushroom risotto and roasted Malibu carrots			...39
FILETO ALLA ROSSINI	Grilled Center Cut filet topped with Cabernet wild mushroom demi, finished with gouda cream sauce and crispy onions. Served with fingerling potatoes and vegetable of the day			...54
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			...52
LAMB ROSMARINO	(6) grilled lambchop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini and roasted red pepper, finished with fig balsamic			...42

SIDES Spinaci Saltati al Burro...10 Fresh Seasonal Vegetable ...10 Sautéed Broccoli ...10

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

**No Half Orders