

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 calamata 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

FETTUCCINE ALFREDO Our fresh ribbon noodles tossed with traditional white sauce, baby peas & ...24
Prosciutto ham 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 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 button mushroom sauce, served with linguine, a side salad and vegetable of the day. **29**

PESCATORE Mussels, scallops, calamari, local clams, shrimp, olive oil, garlic, plum tomato sauce, lime juice

SHORT RIBS Red wine braised beef short rib, paired with creamy wild mushroom risotto and roasted

FILETO ALLA ROSSINI Grilled Center Cut filet topped with Cabernet wild mushroom demi, finished

COSTOLETTE RIPIENA Aldo's favorite special our 12 oz. veal chop grilled and stuffed with fresh

LAMB ROSMARINO (6) grilled lambchop lollipops, honey Dijon rosemary marinade, parmesan polenta

~~Spinesi Saltati al Burro~~ Spinesi Saltati al Burro 10 Fresh Seasonal Vegetables 10 Sauteed Broccoli 10

100% graduate will be added to HLL screens

THE MAIN STAGES