

Aldo's Easter Weekend 2026

Appetizers

SEASONAL SOUP OF THE DAY	7/10
ALDO'S SHE CRAB SOUP	11
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	13
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 MIDDLE NECK CLAMS	15
A dozen Chesapeake Bay steamed clams with extra virgin olive oil, white wine, garlic, red pepper and parsley	
LOLLIPOP LAMBCHOPS	16
(2) honey Dijon rosemary lamb chops, marinated & grilled, polenta cake, micro greens	
FOCCACIA BREAD	6
Homemade from our woodburning brick oven	

Additions

ADD 3 SHRIMP \$11 / CHICKEN 12 / 3 SCALLOPS 15
2 MEATBALLS \$9 / SAUSAGE 10 / 4oz SALMON 13

**All items may be split for an additional charge of \$4

*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	16
Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini & Kalamata olives, served with our Italian dressing	
WEDGE SALAD	13
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	14
Our special homemade and perfectly seasoned tomato sauce, fresh basil, and mozzarella	
PEPPERONI & MUSHROOM	16
House pizza sauce, pepperoni, sliced mushroom, mozzarella	
YOUR PICK	19
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	9
SAUTEED BROCCOLI	9
FRESH LOCAL VEGETABLE SPECIAL	9

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	54
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 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	35
Fresh Catch – Pan seared in olive oil and white wine with roasted bell peppers and onions, toasted panko herb tomato, finished with lobster thyme cream sauce, served with linguine aglio olio and vegetable of the day	39
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
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	21
Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham + Chicken 29 + Shrimp 32 + Scallops 36	
SHRIMP SCAMPI	26
Shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine	
PENNE MEDITERRANEAN	23
Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta	
BROCCOLI & PENNE	23
Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!	
SEASONAL RAVIOLI	26
Seasonally inspired ravioli created by the chef	
LINGUINE WITH CLAM SAUCE	25
½ dozen 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	
BAKED LASAGNA	19
Traditional lasagna finished in our wood-burning oven	
PASTA & SAUCE	
Your choice of linguine, capellini, fettucine, or penne	
With homemade marinara	15
With tomato cream sauce	18
With gluten free penne add	4
FOR OUR CHILDREN	9
A half order of pasta with marinara or cream sauce	

House Favorites

SHRIMP GORGONZOLA	28
Six 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	37
Fresh mussels, scallops, calamari, local little neck clams and shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine	
SALMON W/FRESH DILL	27
Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served with linguine aglio olio	
CHICKEN OR VEAL FRANCESE	29
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 33	
CHICKEN OR VEAL MARSALA	29
Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio +Veal 33	
CHICKEN OR VEAL PARMIGIANO	29
Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara + Veal 33	
FILETO AL COGNAC	54
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	