

# Mother's Day Weekend 2026

## Appetizers

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| <b>SEASONAL SOUP OF THE DAY</b>  | <b>7/10</b> |
| <b>ALDO'S SHE CRAB SOUP</b>  | <b>11</b>   |
| Crab meat and Chesapeake crab roe, Old Bay, sherry with cream  |             |
| <b>SHRIMP GORGONZOLA</b>   | <b>18</b>   |
| Six large shrimp sautéed with our Gorgonzola cheese, brandy and lobster cream sauce  |             |
| <b>CALAMARI</b>  | <b>16</b>   |
| Lightly breaded squid fried & served with a side of homemade marinara  |             |
| <b>MEATBALL APPETIZER</b>  | <b>14</b>   |
| (3) 2.5 oz meatballs, homemade marinara, shaved parmesan, crispy basil   |             |
| <b>SEARED SCALLOPS</b>   | <b>19</b>   |
| Four pan seared scallops, roasted red pepper beurre blanc, fava bean puree, pancetta crumble                                     |             |
| <b>TOMATO &amp; FRESH MOZZARELLA</b>   | <b>13</b>   |
| Served with fresh basil and olive oil<br>Add prosciutto di Parma   | <b>5</b>    |
| <b>BURRATA MOZZARELLA BALL</b>   | <b>15</b>   |
| Burrata cheese ball tops beefsteak tomatoes, sliced Italian bread topped with olive oil & fresh basil<br>Add prosciutto di Parma | <b>5</b>    |
| <b>FRESH MIDDLE NECK CLAMS</b>   | <b>15</b>   |
| A dozen Chesapeake Bay steamed clams with extra virgin olive oil, white wine, garlic, red pepper and parsley                     |             |
| <b>LOLLIPOP LAMBCHOPS</b>  | <b>16</b>   |
| (2) honey Dijon rosemary lamb chops, marinated & grilled, polenta cake, micro greens   |             |
| <b>FOCCACIA BREAD</b>  | <b>6</b>    |
| 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

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| <b>*CAESAR SALAD</b>   | <b>13</b> |
| Our homemade dressing, shaved parmesan and croutons<br>Add grilled chicken   | <b>20</b> |
| Add sautéed shrimp   | <b>21</b> |
| <b>GREEK SALAD</b>   | <b>16</b> |
| Mixed garden greens, fresh tomatoes, cucumbers, onion, feta cheese, pepperoncini & Kalamata olives, served with our Italian dressing                 |           |
| <b>WEDGE SALAD</b>   | <b>13</b> |
| Iceberg lettuce, cherry tomatoes, blue cheese crumbles, crispy pancetta, blue cheese dressing. balsamic drizzle                                      |           |
| <b>BEET SALAD</b>  | <b>14</b> |
| Arugula, mixed greens, roasted red and golden beets, goat cheese, caramelized onion, toasted pine nuts, mustard vinaigrette                          |           |
| <b>HOUSE SALAD</b>   | <b>11</b> |
| Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber & homemade croutons, served with our Italian vinaigrette |           |

## Pizza

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| <b>TRADITIONAL MARGHERITA</b>   | <b>14</b> |
| Our special homemade and perfectly seasoned tomato sauce, fresh basil, and mozzarella   |           |
| <b>PEPPERONI &amp; MUSHROOM</b>   | <b>16</b> |
| House pizza sauce, pepperoni, sliced mushroom, mozzarella   |           |
| <b>YOUR PICK</b>  | <b>19</b> |
| Choose 3 items: sausage, pepperoni, prosciutto, peppers, sundried tomatoes, mushrooms, artichoke hearts, kalamata olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts |           |

## Sides

|                                      |          |
|--------------------------------------|----------|
| <b>SPINACH SALTATI AL BURRO</b>      | <b>9</b> |
| <b>SAUTEED BROCCOLI</b>              | <b>9</b> |
| <b>FRESH LOCAL VEGETABLE SPECIAL</b> | <b>9</b> |

|   |           |
|---|-----------|
| <b>Filetto</b> – Grilled center cut tenderloin topped with wild mushroom demi, gouda cheese cream sauce, crispy onions, served with fingerling potatoes and vegetable of the day                                | <b>54</b> |
| <b>Costoletta Di Vitella Ripiena</b> – 12 oz. veal chop, butterflied and grilled to perfection, then stuffed with sautéed spinach & fresh mozzarella, served with linguine aglio olio                           | <b>49</b> |
| <b>Scallopine Di Rialta</b> – 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 | <b>35</b> |
| <b>Fresh Catch</b> – Lightly floured and sautéed with a refreshing sauce of white wine, chicken stock, fresh lemon topped with capers parsley served with linguine aglio olio and vegetable of the day          | <b>39</b> |
| <b>Lobster Calamarata</b> – Knuckle and claw lobster meat, herb roasted tomatoes, shallots, basil, sherry mascarpone lobster cream sauce, tossed with calamarata pasta, finished with crispy basil              | <b>39</b> |
| <b>Crab Cakes</b> – 2 (3oz) jumbo lump crab cakes pan seared, served over basil pancetta cream corn, grilled asparagus, finished with remoulade sauce   | <b>39</b> |

## *Pasta*

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| <b>FETTUCINE ALFREDO</b>  | <b>21</b> |
| Our fresh ribbon noodles tossed with traditional white sauce, baby peas & prosciutto ham<br>+ Chicken <b>29</b> + Shrimp <b>32</b> + Scallops <b>36</b> |           |
| <b>SHRIMP SCAMPI</b>  | <b>26</b> |
| Shrimp sautéed with garlic, butter, shallots, white wine, fresh lemon, lobster stock & tossed with linguine   |           |
| <b>PENNE MEDITERRANEAN</b>  | <b>23</b> |
| Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts & feta cheese in virgin olive oil, served with penne pasta                               |           |
| <b>BROCCOLI &amp; PENNE</b>   | <b>23</b> |
| Fresh broccoli, olive oil, sliced cherry peppers, fresh garlic and if you like red peppers, ask for it hot!   |           |
| <b>SEASONAL RAVIOLI</b>   | <b>26</b> |
| Seasonally inspired ravioli created by the chef   |           |
| <b>LINGUINE WITH CLAM SAUCE</b>   | <b>25</b> |
| ½ dozen clams, baby clams, olive oil, garlic and parsley choice - red or white sauce, mild or hot   |           |
| <b>PAPPARDELLE BOLOGNESE</b>  | <b>25</b> |
| Pappardelle pasta, Aldo's homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil  |           |
| <b>BAKED LASAGNA</b>  | <b>19</b> |
| Traditional lasagna finished in our wood-burning oven   |           |
| <b>PASTA &amp; SAUCE</b>  |           |
| Your choice of linguine, capellini, fettucine, or penne   |           |
| With homemade marinara  | <b>15</b> |
| With tomato cream sauce   | <b>18</b> |
| With gluten free penne add  | <b>4</b>  |
| <b>FOR OUR CHILDREN</b>   | <b>9</b>  |
| A half order of pasta with marinara or cream sauce  |           |

## *House Favorites*

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|---|-----------|
| <b>SHRIMP GORGONZOLA</b>  | <b>28</b> |
| Six large shrimp with gorgonzola cheese, brandy & lobster cream sauce tossed with angel hair pasta  |           |
| <b>ROMANELLI ALLA VODKA</b>   | <b>28</b> |
| Romanelli pasta stuffed with fontina, ricotta parmesan cheese, topped with tomato cream sauce, prosciutto, shallots and large shrimp  |           |
| <b>PESCATORE</b>  | <b>37</b> |
| Fresh mussels, scallops, calamari, local little neck clams and shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine                                     |           |
| <b>SALMON W/FRESH DILL</b>  | <b>27</b> |
| Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served with linguine aglio olio   |           |
| <b>CHICKEN OR VEAL FRANCESE</b>   | <b>29</b> |
| Chicken breast or veal medallions lightly floured, egg washed, sautéed served with a refreshing sauce of white wine, lemon juice, parsley with capellini pasta<br>+Veal <b>33</b> |           |
| <b>CHICKEN OR VEAL MARSALA</b>  | <b>29</b> |
| Chicken breast or thinly sliced veal medallions, lightly floured sautéed with fresh mushrooms and marsala wine sauce, served with linguine aglio olio<br>+Veal <b>33</b>          |           |
| <b>CHICKEN OR VEAL PARMIGIANO</b>   | <b>29</b> |
| Freshly panko breaded veal cutlets or boneless chicken breast, topped with fresh homemade mozzarella cheese, served with linguine marinara<br>+ Veal <b>33</b>                    |           |
| <b>FILETO AL COGNAC</b>   | <b>54</b> |
| Hand cut 7 oz. filet of beef cooked to perfection, topped with a delicious cognac and peppercorn sauce, served with linguine aglio olio   |           |
| <b>LAMB ROSMARINO</b>   | <b>39</b> |
| (6) grilled lamb chop lollipops, honey Dijon rosemary marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic  |           |