

Appetizers

SEASONAL SOUP OF THE DAY..... cup 7/bowl	10
ALDO'S SHE CRAB SOUP cup	11
Chesapeake Bay crab roe, crab. Sherry. Marsala, Old Bay	
SHRIMP GORGONZOLA.....	18
Six pan seared shrimp, gorgonzola, brandy lobster cream sauce	
CALAMARI "AWARD WINNING"	16
Lightly breaded and fried squid, homemade marinara	
MEATBALLS APPETIZER.....	14
Three 2.5oz 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 AND FRESH HOMEMADE MOZZARELLA.....	13
Fresh basil, extra virgin olive oil	
Add prosciutto di Parma.	5
BURRATA MOZZARELLA BALL	15
Creamy burrata cheese ball, sliced beefsteak tomatoes, extra virgin olive oil, fresh basil, sliced Italian Bread	
Add prosciutto di Parma.	5
ZUCCHINI FRITTI.....	13
Crispy golden brown zucchini, house marinara sauce	
FRESH CLAMS	15
Dozen steamed Chesapeake Bay clams, extra virgin olive oil, white wine, garlic, red pepper, parsley	
PRINCE EDWARD ISLAND MUSSELS.....	16
Steamed mussels, garlic, white wine, olive oil, parsley, grilled Italian bread. Choice of red or white sauces, mild or hot	
LOLLIPOP LAMBCHOPS	16
Two Honey Dijon rosemary lambchops, marinated & grilled, polenta cake, micro salad	
*NEW YORK STRIP CARPACCIO	20
Thinly sliced raw New York strip, dijon, capers, shaved parmesan, extra virgin olive oil, micro salad	
FOCACCIA BREAD.....	6
Thin and crispy wood fired dough, extra virgin olive oil, garlic, parmesan, rosemary	

Sides

SPINACI SALTATI AL BURRO	9
Sautéed baby spinach, butter, garlic & parmesan cheese	
SAUTÉED BROCCOLI	9
Roasted garlic, extra virgin olive oil	
FRESH LOCAL VEGETABLE SPECIAL	9
Chef's daily preparation	

Aldo's Ristorante proudly supports local farms & wild caught seafood.

Salads

*GRILLED SALMON SALAD.....	19
Mixed garden greens, hard-boiled egg, red onion, cherry tomatoes, carrots, fresh dill and mustard vinaigrette	
*CAESAR SALAD	13
Romaine hearts, garlic croutons, shaved parmesan and house Caesar	
Add grilled chicken...20 Add sautéed shrimp...21	
GREEK SALAD	16
Mixed garden greens, roma tomatoes, cucumber, red onion, feta cheese, pepperoncini, kalamata olives, house Italian dressing	
WEDGE SALAD.....	13
Iceberg lettuce, cherry tomatoes, blue cheese crumbles, crispy pancetta, blue cheese dressing. balsamic drizzle	
BEET SALAD	16
Arugula, mixed greens, roasted red and golden beets, goat cheese, caramelized onion, toasted pine nuts, mustard vinaigrette	
HOUSE SALAD.....	11
Mixed greens, roma tomato, cucumber, mushroom, carrot, red onions, croutons, house Italian dressing	

Additions An extra protein for your salad

3 SHRIMP	11
GRILLED CHICKEN	12
GRILLED SALMON	13
3 SCALLOPS	15

Pizza May we suggest as an appetizer sharing pizza from our woodburning brick oven.

TRADITIONAL MARGHERITA	15
Our special homemade & perfectly seasoned tomato sauce, fresh basil, and mozzarella	
PEPPERONI AND MUSHROOM	17
House pizza sauce, pepperoni, sliced mushroom, mozzarella	
PROSCIUTTO RICOTTA.....	18
Prosciutto di Parma, garlic ricotta, caramelized onions, topped with fresh arugula	
FORMAGGIO DI CAPRA PROSCIUTTO.....	18
Prosciutto di Parma, extra virgin olive oil, baby spinach, goat cheese, caramelized onion, fig balsamic reduction	
BURRATA CAPRESE	18
Basil pesto, balsamic roasted tomato, torn burrata cheese	
*add prosciutto di parma 4	
BBQ CHICKEN	18
Sliced red onion, smoked gouda cheese	
ZAATAR PIZZA	13
Mediterranean herb mix, goat cheese, red onion, sliced roma tomato	
YOUR PICK.....	19
Choose 3 items: sausage, pepperoni, prosciutto, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, kalamata olives, fresh mozzarella, goat cheese, pesto sauce, pine nuts.	

Pasta

PENNE MARE É MONTI	27
Pan seared shrimp, sautéed chicken, brandy tomato cream sauce, fresh basil	
SEASONAL RAVIOLI	26
Seasonally inspired ravioli created by the chef	
FETTUCCHINE ALFREDO	21
Parmesan cream, sweet peas, prosciutto ham	
Add Chicken.....	29
Add 6 Shrimp	32
Add 3 Scallops	36
SHRIMP SCAMPI	27
Sautéed shrimp, garlic, butter, shallots, lobster stock, white wine, fresh lemon, parsley, linguine	
SAUSAGE UMBRIA	27
Italian sausage, wild mushrooms, caramelized onion, roasted garlic crema, toasted pine nuts, braised and truffled kale, penne pasta	
PAPPARDELLE BOLOGNESE	25
Pappardelle pasta, Aldo's homemade Bolognese meat sauce, garnished with shaved parmesan and crispy basil	
LINGUINE WITH FRESH CLAM SAUCE	26
½ dozen fresh clams, baby clams, olive oil, garlic and parsley. choice - red or white sauce, mild or hot	
PENNE MEDITERRANEAN	23
Baby spinach, mushrooms, sundried tomatoes, onion, pine nuts, olive oil, crumbled feta cheese	
BROCCOLI & PENNE	23
Broccoli florets, sliced cherry peppers, olive oil, fresh garlic	
Add crushed red peppers if you like it hot!	
BAKED LASAGNA	20*
Traditional lasagna finished in our wood-burning oven	
PASTA AND SAUCE	
Your choice of linguine, capellini, fettuccine, penne	
w/ Homemade Marinara	15
w/ Tomato Cream Sauce	18
w/ Pesto.....	18
w/ Gluten Free Penne.....	19
FOR OUR CHILDREN	9
A half order of pasta with marinara or cream sauce	

ADD 3 Shrimp \$11 / Chicken \$12 / 3 Scallops \$15
2 Meatballs \$9 / Sausage \$10 / 4 oz. Salmon \$13

**Half orders of pasta may be ordered for half price plus \$4 (exception lasagna)

Substitution of spinach or vegetables for pasta for \$3

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

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

House Favorites

SHRIMP GORGONZOLA WITH ANGEL HAIR	28
Pan seared shrimp, gorgonzola, brandy lobster cream sauce, capellini pasta	
ROMANELLI ALLA VODKA	29
Sautéed shrimp, prosciutto, shallots, Romanelli pasta purses stuffed with fontina, ricotta and parmesan cheese, vodka tomato cream	
FRESH CATCH	Market
The chef's selection of today's fish	
PESCATORE	38
Mussels, scallops, calamari, local little neck clams, shrimp, olive oil, garlic, plum tomato sauce, linguine	
*CHICKEN ROMESCO	28
Grilled chicken, roasted red pepper romesco with minced almonds, pesto oil, crumbled feta, sautéed spinach	
SALMON WITH FRESH DILL	28
Northern Atlantic salmon, olive oil, lime, white wine, honey and dill sauce served with linguine aglio olio	
LINGUINE FRA DIAVOLO	30
Shrimp, Italian sausage, local little neck clams, garlic, pepper, onions, spicy plum tomato sauce, crispy basil	
CHICKEN OR VEAL FRANCESE	29
Natural chicken breast or veal medallions lightly floured and egg washed, white wine, lemon, butter, parsley, capellini	
w/ Veal	33
CHICKEN OR VEAL MARSALA	29
Natural chicken breast or veal medallions lightly floured sautéed with fresh mushrooms, Marsala pan sauce served with linguine aglio olio	
w/ Veal.....	33
CHICKEN OR VEAL PARMIGIANO	29
Natural chicken breast or veal cutlet lightly breaded with seasoned house bread crumbs and pan fried, topped with marinara, parmesan and house mozzarella, linguine marinara	
w/ Veal.....	33
CHICKEN OR VEAL MILANESE	29
Natural chicken breast or veal cutlet lightly breaded with lemon herb panko bread crumbs and pan fried topped with roma tomatoes, cucumber, & red onion, tossed in a lemon vinaigrette	
w/ Veal.....	33
FILETTO AL COGNAC	Market
Center cut 7oz grilled tenderloin, Cognac peppercorn sauce, served with a side of linguine aglio olio	
LAMB ROSMARINO	41
Six grilled lamb chop lollipops, honey rosemary dijon marinade, parmesan polenta cake, sauteed zucchini & roasted red pepper, fig balsamic	

EVERYONE LOVES... ALDO'S GIFT CARDS
Please ask your server for more information.

*Before placing your order please inform your server if you have a food allergy. We follow strict guidelines to preparing food to accommodate allergies. Please note that our kitchen uses flour, gluten and many varieties of nuts in our food preparation. Not all of our dishes are available for modification.

*Consuming raw or undercooked meats, poultry, seafood, shellfish

or eggs may increase your risk of food borne illness.