Lunch Menu

Aldo's
Restaurant

Unique Place with Passion for People

Special Salads . . . . . $ 13.95

Sicilian Salad
Sliced breaded veal with salami mozzarella, ham, tomatoes, onions, roasted pepper, lettuce in an italian vinaigrette.

Seafood Salad
Calamari, scungilli, mussels & shrimp with lettuce, onions and peppers in garlic, lemon and olive oil.

Insalata Rustica
Sliced breaded chicken with salami, mozzarella, ham, tomatoes, onions, roasted pepper, lettuce in an italian vinaigrette.

Fried Calamari Salad
Tossed with mixed greens, capers, onions in red vinaigrette, garlic & olive oil.

Shrimp Salad Primavera
Marinated with fresh vegetables.

Caesar Salad . . . . . $ 13.95

Tossed with croutons in our own caesar dressing, try it with:

- **Grilled Steak**
- **Grilled Chicken Breast**
- **Grilled Salmon Strips**
- **Grilled Shrimp**

Soup of The Day . . . . . $ 6.00

Pasta . . . . . $ 12.95

Angel Hair Marechiaro
Clams, mussels, scungilli & calamari in a light marinara sauce.

Tortellini con Panna
With prosciutto, cream & cheese.

Penne Arrabiato
Cut Ziti with pink creamy spicy sauce.

Capellini al filleto di Pomodoro
Fresh tomato sauce with onions and prosciutto.

Homemade Cheese Ravioli
With marinara, bolognese or filetto di pomodoro sauce.

Rigatoni alla Vodka
Pink cream sauce with prosciutto, onions and peas.

Rigatoni Bolognese
Large pasta with homemade meat sauce.

Lobster Ravioli
In cream brandy sauce.

Paglia & Fieno
Hay and straw: spinach & egg fettuccini in a filetto di pomodoro sauce.

Cavatelli con Broccoli
Chopped fresh broccoli with olive oil, garlic, and a touch of marinara sauce.

Linguine with Clams
With white or red sauce.

Capellini Primavera
With fresh mixed vegetables.

All Pasta Served with Salad

Aldo's Specialties . . . . . $ 14.95

Trippa alla Palermitana
Tripe with garlic, onions, black olives, spicy pepperoncini with marinara sauce.

Stuffed Eggplant
Rollatini filled with ricotta, baked in filetto di pomodoro sauce and topped with mozzarella.

Shrimp Casa
Jumbo Shrimp stuffed with mozzarella, wrapped in prosciutto, broiled oreganato.

Shrimp Fra' Diavolo
Served with clams, mussels & calamari in a spicy marinara sauce.

Sausage Giambotta
Pepperoncini, onions, mushrooms artichoke hearts, black olives, in a light marinara sauce.

Shrimp & Chicken Montecarlo
Sauteed in a marsala sauce with garlic and mushrooms.

Petti di Pollo *(Boneless Breast of Chicken)* . . . . . $ 13.95

Chicken Aldo
Chicken breast with onions, mushrooms, garlic, and lemon sauce.

Chicken Cacciatora
In red sauce with garlic, onions and mushrooms.

Chicken Parmigiana
Breaded, topped with mozzarella and tomato sauce.

Chicken Capricciosa
Chicken cutlet topped with arugola, tomatoes, onions and olive oil.

Vitello *(Veal Scaloppine)* . . . . . $ 15.95

Veal Milanese
Breaded veal cutlet served with sauteed escarole.

Veal Francese
Scaloppine sauteed in a light egg and flour batter and finished in a lemon, wine and butter sauce.

Veal Parmigiana
Braded veal, topped with mozzarella and tomato sauce.

Pesce *(Fish)* . . . . . $ 18.95

Flounder Oreganato
Broiled with seasoned bread crumbs, with a touch of garlic oil and white wine.

Flounder Livornese
Sauteed with chopped tomatoes, onions, black olives, capers and white wine.

Flounder Francase
Sauteed in a light batter and finished with white wine, lemon and butter sauce.

Shrimp Oreganato
Lightly breaded and broiled with white wine, lemon and butter sauce.

Scallops
Juicy, large scallops with lemon, butter and white wine.

Shrimp Parmigiana
Breaded, topped with mozzarella and tomato sauce.

Zuppa di Clams
Steamed in homemade marinara sauce.

Zuppa di Mussels
Steamed in a homemade marinara sauce.

Grilled Salmon
Firm and flavorful fillet grilled.

All Above Entrees are Served with Salad or Pasta