

Antipasti

We are glad you are here, Buon Appetito! Aldo & Staff

Fried Zucchini \$ 12.95
Crispy zucchini sticks served with marinara sauce.

Stuffed Mushrooms \$ 13.95
Baked and stuffed with garlic, chopped roasted peppers, bread crumbs and cheese.

Mussels Provinciale \$ 13.95
Sauteed in a white wine, garlic, lemon and butter sauce.

Clams Oreganato \$ 13.95
Whole clams stuffed with seasoned bread crumbs, baked with lemon and garlic.

Stuffed Eggplant \$ 13.95
Rollatini filled with ricotta, baked in filetto di pomodoro sauce and topped with mozzarella.

Fried Calamari \$ 15.95
Deep fried and served with marinara sauce.

Zuppa di Clams \$ 17.95
Steamed in marinara with garlic and wine.

Spidini \$ 13.95
Breaded mozzarella with bechamel chopped ham topped with creamy cheese sauce and mushrooms.

Cold Antipasto (For two) \$ 15.95
Mozzarella and tomato, roasted peppers, anchovies, ham, salami, string beans, artichoke hearts and hard boiled egg.

Hot Antipasto (For two) \$ 17.95
Stuffed eggplant, clams oreganato, stuffed mushrooms, artichoke hearts, shrimp oreganato, mussels and roasted peppers.

Clams on The Half Shell \$ 13.95

Shrimp Cocktail \$ 15.95

Soups

■ Stracciatella Romana ■ Tortellini in Brodo ■ Minestrone Casalinga

■ Pasta Fagioli ■ Soup of The Day Your Choice \$ 8.95

Insalate

House Salad \$ 8.95
Lettuce, tomato, onions, peppers, string beans and artichoke hearts with house dressing.

Mozzarella & Tomato \$ 12.95
Homemade mozzarella and sliced tomato with onion on a bed of lettuce with house dressing.

Insalta Di Mare (For two) \$ 17.95
(Seafood Salad) Calamari, scungilli, mussels and shrimp with lettuce, onions and peppers in garlic, lemon and olive oil.

Tomato & Onion Salad \$ 11.95
Tomato and red onion with garlic vinaigrette.

Hearts of Palm \$ 12.95
Sliced hearts of palm with onion, lettuce, roasted peppers and tomato with house dressing.

String Bean Salad \$ 11.95
String beans and red onions and tomato in a garlic vinaigrette.

Homemade Pasta

\$ 21.95

Fusilli Maestosa
Tricolor spiral pasta in a pink sauce with mushrooms, onions and prosciutto.

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

Trofie all' Amatriciana
Twisted pasta in a plum tomato sauce with onions and prosciutto.

Gnocchi
Potato pasta with bolognese or filetto di pomodoro sauce.

Paglia & Fieno (Green & White)
Hay and straw thin fettuccine in filetto di pomodoro sauce.

Lobster Ravioli
In cream brandy sauce.

Tortellini con Panna & Prosciutto
With cream, prosciutto and cheese.

Fettucine Alfredo
With cream, butter and cheese.

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

Pasta

\$ 19.95

Linguine
White or red clam sauce.

Linguine Siciliana
Mushrooms, arugula, sundried tomato, white wine, garlic and plum tomato.

Rigatoni Bolognese
Large pasta with homemade meat sauce.

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

Penne Arrabiato
A spicy pink cream sauce with prosciutto and cheese.

Penne alla Norma
Marinara sauce and chopped eggplant.

Spaghetti Carbonara
Onion, prosciutto, cream, egg and cheese.

Perciatelli all' Amatriciana
Tubular spaghetti in a plum tomato sauce with onions and prosciutto.

Whole Wheat Pasta- Penne
In the sauce of your choice.

■ **Gluten Free Pasta Available** ■

■ Penne ■ Spaghetti

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Aldo's Specialties

All entrees are served with salad or pasta

Filet Mignon Arrabbiato \$ 42.95
Sautéed in wine sauce with mushrooms, onions and hot cherry peppers.

Chicken Fiorentino \$ 26.95
Stuffed with spinach, prosciutto, mozzarella, breaded and sauteed in sherry wine sauce.

Pork Chop Arrabbiato \$ 28.95
Grilled and topped with sauteed cherry peppers, onions and a touch of tomato sauce in a spicy marsala sauce.

Stuffed Eggplant \$ 21.95
Rollatini filled with ricotta, baked in filetto di pomodoro sauce and topped with mozzarella.

Sausage Giambotta \$ 23.95
Sweet sausage sauteed in a tomato and wine sauce with mushrooms, onions, olives, roasted peppers, pepperoncini and artichoke hearts.

Veal Chops Oreganato \$ 43.95
Breaded veal, topped with cheese, garlic, white wine and lemon.

Veal Chops Campagnola \$ 43.95
In a tomato and marsala wine sauce with onions, mushrooms, olives, roasted peppers, pepperoncini and artichoke hearts.

Veal Rollatini \$ 26.95
Rolled and stuffed with prosciutto, mozzarella and garlic, sauteed with mushrooms and onions in white wine sauce.

Trippa alla Palermitana \$ 23.95
Tripe sauteed with mushrooms, olives, onions and vinegar peppers in a tomato and wine sauce with garlic.

Broiled Lobster Tails \$ 43.95
Broiled in garlic, lemon and butter.

Lobster Tail Fra' Diavolo \$ 43.95
Twin tails sauteed with mussels, clams and calamari in a spicy marinara sauce.

Shrimp Aurora \$ 29.95
Stuffed with crabmeat bechamel and baked in white wine sauce.

Shrimp Fra' Diavolo \$ 29.95
Shrimp, clams, mussels and calamari sauteed in a spicy marinara with garlic and wine.

Zuppa di Pesce \$ 34.95
Calamari, mussels, clams scungilli and shrimp sauteed in marinara, garlic and wine.

Vitello \$ 23.95

Veal Milanese
Breaded cutlets served with sauteed escarole.

Veal Capricciosa
Topped with fresh arugula, mozzarella, tomatoes, onions, olive oil and lemon.

Original Veal Cutlet Parmigiana
Breaded cutlet baked in meat sauce with mozzarella.

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

Veal Margherita
Sauteed in marsala wine with prosciutto, onions, mushrooms and artichoke hearts.

Polli \$ 21.95

Chicken Parmigiana
Breaded and baked in filetto sauce with mozzarella.

Chicken Murphy
With hot peppers, potatoes, onions and mushrooms in marsala sauce.

Chicken Francese
Sauteed in a light batter with white wine, lemon and butter sauce.

Chicken Scarpariello
Sauteed in lemon, wine and garlic sauce with sausage, mushrooms, onions and pepperoncini.

Chicken alla Aldo
Boneless chicken breasts sauteed with mushrooms and onions in garlic, lemon and butter sauce.

Pollo Campagnola
In a tomato and marsala wine sauce with onions, mushrooms, olives, roasted peppers, pepperoncini and artichoke hearts.

Pesce \$ 27.95

Calamari Marinara
Sauteed in a homemade marinara sauce with garlic and wine.

Flounder Francese
Sauteed in a light batter with lemon, white wine & butter sauce.

Shrimp Francese
Dipped in egg and butter, sauteed in lemon and white wine sauce.

Shrimp alla Giovanni
Breaded and topped with sauteed chopped tomato, garlic, lemon, white wine and butter sauce, with melted swiss cheese on a bed of linguini.

Salmon Oreganato
Broiled in garlic, lemon and butter with seasoned bread crumbs.

Shrimp Marinara
Sauteed in a homemade marinara sauce with garlic and wine.

Flounder Oreganato
Broiled in garlic, lemon and butter with seasoned bread crumbs.

Zuppa di Clams
Steamed in marinara sauce with garlic & wine.

Flounder Livornese
Sauteed with onions, black olives, capers and tomato wine sauce.

Shrimp Provinciale
In garlic, lemon and white wine sauce.

Mussels Marinara \$ 22.95
Sauteed in a homemade marinara sauce with garlic and wine.

Mussels Provinciale \$ 22.95
Mussels sauteed in a white wine, lemon and garlic sauce.

Vegetali \$ 8.95

■ Sauteed Escarole ■ Broccoli Oreganato ■ Sauteed Mushrooms & Roasted Peppers