

Antipasti

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

Fried Zucchini \$13.95
Crispy zucchini sticks served with marinara sauce.

Stuffed Mushrooms \$14.95
Baked and stuffed with garlic, chopped roasted peppers, bread crumbs and cheese.

Mussels Provinciale \$14.95
Sauteed in a white wine, garlic, lemon and butter sauce.

Clams Oreganato \$16.95
Whole clams stuffed with seasoned bread crumbs, baked with lemon and garlic.

Stuffed Eggplants \$15.95
Rollatini filled with ricotta, baked in filetto di pomodoro sauce and topped with mozzarella.

Fried Calamari \$18.95
Deep fried and served with marinara sauce.

Zuppa di Clams \$18.95
Steamed in marinara with garlic and wine.

Spidini \$15.95
Breaded mozzarella with bechamel chopped ham topped with creamy cheese sauce and mushrooms.

Cold Antipasto (for two) \$17.95
Mozzarella and tomato, roasted peppers, anchovies, ham, salami, string beans, artichoke hearts and hard boiled egg.

Hot Antipasto (for two) \$21.95
Stuffed eggplant, clams oreganato, stuffed mushrooms, artichoke hearts, shrimp oreganato, mussels and roasted peppers.

Clams on the Half Shell \$15.95

Shrimp Cocktail \$17.95

Soups Stracciatella Romana • Tortellini in Brodo • Minestrone Casalinga • Pasta Fagioli

YOUR CHOICE! \$9.95

Insalate

House Salad \$9.95
Lettuce, tomato, onions, peppers, string beans and artichoke hearts with house dressing.

Mozzarella & Tomato \$16.95
Homemade mozzarella and sliced tomato with onion on a bed of lettuce with house dressing.

Insalata Di Mare (for two) \$19.95
(Seafood Salad) Calamari, scungilli, mussels and shrimp with lettuce onions and peppers in garlic, lemon and olive oil.

Tomato & Onion Salad \$13.95
Tomato and red onion with garlic vinaigrette.

Hearts of Palm 14.95
Sliced hearts of palm with onion, lettuce, roasted peppers and tomato with house dressing.

String Bean Salad 14.95
String beans and red onions and tomato in a garlic vinaigrette.

Caesar Salad 12.95
Garnished with shaved Parmesan and homemade Caesar dressing

Homemade Pasta | \$23.95

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 fettucine in filetto di pomodoro sauce.

Lobster Ravioli
In a 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 | \$21.95

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 prociutto.

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

Penne all 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 PENNE AVAILABLE

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Aldo's Specialties

All entrees are served with salad or pasta.

Filet Mignon Arrabbiato \$54.95

Sautéed in wine sauce with mushrooms, onions and hot cherry peppers.

Chicken Fiorentino \$31.95

Stuffed with spinach, prosciutto, mozzarella, breaded and sautéed in sherry wine sauce.

Pork Chop Arrabbiato \$35.95

Grilled and topped with mushrooms, sautéed cherry peppers, onions and a touch of tomato sauce in a spicy marsala sauce.

Stuffed Eggplant \$23.95

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

Sausage Giambotta \$26.95

Sweet sausage in a tomato and wine sauce with mushrooms, onions, olives, roasted peppers, pepperoncini and artichoke hearts.

Vitello | \$29.95

Veal Milanese

Breaded cutlets served with sautéed escarole.

Veal Francese

Scaloppine sautéed in a light batter finished in lemon, wine and butter sauce.

Polli | \$27.95

Chicken Parmigiana

Breaded and baked in filetto di pomodoro sauce and topped with melted mozzarella.

Chicken Scarpariello

Sautéed in lemon, wine and garlic sauce with sausage, mushrooms, onions and pepperoncini.

Pesce | \$36.95

Shrimp alla Giovanni

Breaded and topped with sautéed chopped tomato, garlic, lemon, white wine and butter sauce, with melted mozzarella cheese on a bed of linguini.

Flounder Oreganato

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

Shrimp Provinciale

In garlic, lemon and white wine sauce.

Veal Chops Oreganato \$54.95

Breaded veal, topped with cheese, garlic, white wine and lemon.

Veal Chops Campagnola \$54.95

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

Veal Rollatini \$31.95

Rolled and stuffed with prosciutto, mozzarella and garlic, sautéed with mushrooms and onions in a marsala wine sauce.

Trippa alla Palermitana \$27.95

Tripe sautéed with mushrooms, olives, onions and vinegar peppers in a tomato and wine sauce with garlic.

Calamari Marinara \$29.95

Sautéed in a homemade marinara sauce with garlic and wine.

Broiled Lobster Tails \$51.95

Broiled in garlic, lemon and butter.

Lobster Tail Fra'Diavolo \$51.95

Twin tails sautéed with mussels, clams and calamari in a spicy marinara sauce.

Shrimp Aurora \$34.95

Stuffed with crabmeat bechamel and baked in white wine sauce.

Shrimp Fra'Diavolo \$34.95

Shrimp, clams, mussels and calamari sautéed in a spicy marinara with garlic and wine.

Zuppa di Pesce \$39.95

Calamari mussels, clams scugilli and shrimp sautéed with marinara, garlic and wine.

Veal Capricciosa

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

Veal Margherita

Sautéed in marsala wine with prosciutto, onions, mushrooms and artichoke hearts.

Original Veal Cutlet Parmigiana

Breaded cutlet baked in a meat sauce with mozzarella.

Veal Marsala

Sautéed mushrooms & onions in a Marsala Wine Sauce.

Chicken Murphy

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

Chicken alla Aldo

Boneless chicken breasts sautéed with mushrooms and onions in garlic, lemon and butter sauce.

Chicken Francese

Sautéed in a light batter with white wine, lemon and butter sauce.

Chicken Marsala

Sautéed mushrooms & onions in a Marsala Wine Sauce.

Pollo Campagnola

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

Flounder Francese

Sautéed in a light batter with lemon, white wine & butter sauce.

Salmon Oreganato

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

Zuppa di Clams

Steamed in marinara sauce with garlic & wine.

Shrimp Francese

Dipped in egg and butter, sautéed in lemon and white wine sauce.

Shrimp Marinara

Sautéed in a homemade marinara sauce with garlic and wine.

Flounder Livornese

Sautéed with onions, black olives, capers and tomato wine sauce.

Mussels | \$27.95

Mussels Marinara

Sautéed in a homemade marinara sauce with garlic and wine.

Mussels Provinciale

Mussels sautéed in a white wine, lemon and garlic sauce.

Vegetali

Sautéed Spinach • Sautéed Escarole • Sautéed Broccoli • Broccoli Oreganato • Sautéed Broccoli Rabe • Sautéed Asparagus • Sautéed Mixed Vegetables • Sautéed Mushrooms & Roasted Peppers

YOUR CHOICE! \$9.95