

RIESLING

LUNCH MENU

FOCACCIA BREAD

Soup of the Day

LUNCH ENTRÉES

Grilled Chicken Breast Salad

Tops a bed of mixed arugula and garden greens accented with goat cheese, sundried tomatoes, grape tomatoes, mushrooms, toasted walnuts and raspberry vinaigrette

Flounder Gratinata

Fresh filet of flounder pan sautéed with white wine, olive oil, shallots, mushroom & bread crumbs

Eggplant Timballo

Baked eggplant, fresh tomato and mozzarella layered between egg pasta noodles, topped with a cherry tomato sauce and fresh parmesan

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 28 + tax and 20% gratuity

W/O Dessert 23 + tax and 20% gratuity

Aldo's Ristorante

757-491-1111

www.Aldosvb.com

CHARDONNAY

LUNCH MENU

FOCACCIA BREAD

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Salmon with Fresh Dill

Filet of salmon poached and broiled in white wine and olive oil with lime and fresh dill served with linguine aglio olio

Filletto Steak Salad

Grilled slices of tender beef tenderloin top mixed garden greens, fresh tomatoes, cucumber, onion & feta cheese served with our Italian dressing

Capellini Filamina

Capellini pasta sautéed with olive oil, bacon, onion, peas & parmesan cheese

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 33 + tax and 20% gratuity

W/O Dessert 28 + tax and 20% gratuity

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PINOT GRIGIO

LUNCH MENU

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Penne al Alba

Penne pasta sautéed with spinach, mushroom, chicken & garlic cream sauce

Soyola con Spinachi

Fresh filet of flounder pan sautéed with olive oil, cherry tomatoes, fresh spinach, roasted garlic & white wine

Grilled Chicken Breast Salad

Tops a bed of mixed arugula and garden greens accented with goat cheese, sundried tomatoes, grape tomatoes, mushrooms, toasted walnuts and raspberry vinaigrette

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 28+ tax and 20% gratuity

W/O Dessert: 23 + tax and 20% gratuity

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SAUVIGNON BLANC

LUNCH MENU

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Flounder Francese

Fresh filet of flounder lightly floured and sautéed with refreshing sauce of white wine, lemon juice and parsley with capellini

Aldo's Homemade Cannelloni

Two meat-filled cannelloni topped with vodka tomato cream sauce

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 27 +tax and 20% gratuity

W/O Dessert 22 + tax and 20% gratuity

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VIIGNIER

LUNCH MENU

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Penne Sancarlino

Penne pasta sautéed with chicken, crushed tomato, zucchini, squash & goat cheese

Meatball

Homemade meatballs served with penne pasta with marinara and topped with melted mozzarella cheese

Grilled Salmon Salad

Fresh salmon steak grilled atop mixed garden greens, hardboiled egg, chopped red onion, fresh dill and citrus vinaigrette

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 28 + tax and 20% gratuity

W/O Dessert 23 + tax and 20% gratuity

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PINOT GRIS

LUNCH MENU

Soup of the Day

Or

House Salad

Fresh mixed garden greens topped with a slice of fresh tomato, mushrooms, onions, cucumber and homemade croutons

LUNCH ENTRÉES

Filletto Al Cognac

Hand cut 5 oz. filet of beef cooked to perfection, topped with a delicious Cognac and peppercorn sauce, served with a side of linguine aglio olio

Chicken Francese

Chicken breast lightly floured and sautéed with refreshing sauce of white wine, lemon juice and parsley with capellini

Dessert

Individual serving of classic desserts

Coffee & Tea

W/ Dessert 47 + tax and 20% gratuity

W/O Dessert 42 + tax and 20% gratuity

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RECEPTION MENU

FROM OUR WOODBURNING BRICK OVEN

Asiago Pepper and Tomato \$10.99

*Shredded asiago cheese, fresh roma tomatoes,
roasted red peppers and grated parmesan*

Neapolitan Pizza \$10.99

*Our tomato sauce and homemade fresh mozzarella topped with fresh
basil*

Quattro Formaggi \$10.99

Four white cheeses topped with sliced red peppers and garlic

Pepperoni Pizza \$10.99

HORS D'OEUVRES RECEPTION

Priced by the dozen

Steak Bruschetta \$33.00

Spinach Stuffed Button Mushrooms \$20.00

Crabmeat Stuffed Button Mushrooms \$32.00

Shrimp Gorgonzola \$22.00

Tuscan Bruschetta (per plate \$10.00)

Prosciutto & Fresh Mozzarella (per plate \$12.00)

Calamari (per plate \$11.00)

Antipasto Platter (per plate \$14.00)

Tomato & Mozzarella (per plate \$11.00)

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CABERNET SAUVIGNON

DINNER MENU

FOCACCIA BREAD UPON ARRIVAL

APPETIZERS TO SHARE

Shrimp Gorgonzola

*Six large shrimp sautéed with our gorgonzola cheese,
brandy, and lobster cream sauce*

Tomato & Mozzarella

Caesar Salad

DINNER ENTRÉES

Filletto Desica

*Filet of beef cooked to perfection, topped with tomato cream
sauce, lump crabmeat and served over fresh spinach.*

Seasonal Fish

*Pan-seared with olive oil, saffron, capers and a fresh lemon sauce
served with linguine aglio olio*

Jumbo Shrimp Francese

*Six shrimp butterflied and lightly floured, egg-washed and sautéed
topped with white wine and lemon sauce served with capellini*

Desserts

Napoleon

Coffee & Tea

60.00 + tax and 20% gratuity

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MERLOT

FOCACCIA BREAD

APPETIZERS TO SHARE

Shrimp Gorgonzola

*Six large shrimp sautéed with our gorgonzola cheese,
brandy and lobster cream sauce*

Calamari

Caesar Salad

DINNER ENTRÉES

Chicken Francese

*Chicken breast lightly floured and sautéed with a refreshing sauce of
white wine, lemon juice and parsley with capellini*

Costoletta Di Vitella Ripiena

*12 oz. veal chop stuffed with spinach & fresh mozzarella cheese,
grilled to perfection and served with linguine aglio olio*

Filletto Valdese

*7 oz. filet of beef wrapped with pancetta, cooked to perfection,
topped with mushrooms, onion, honey and bourbon sauce.*

Soyola Alla Barese

*8 oz. filet of flounder pan sautéed with olive oil,
sliced tomato, onion, garlic, fresh dill & white wine*

Desserts

Coconut Cake or Chocolate Ganache

Coffee & Tea

58 + tax and 20% gratuity

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ZINFANDEL MENU

FOCACCIA BREAD

APPETIZERS TO SHARE

Calamari

Tomato & Mozzarella

House Salad

DINNER ENTRÉES

Chicken Francese

*Chicken breast lightly floured and sautéed with a refreshing sauce of
white wine, lemon juice and parsley with capellini*

Penne Mare É Monti

*Shrimp & chicken sautéed with a brandy
tomato cream sauce and fresh basil*

Penne Mediterranean

*Fresh spinach, mushrooms, sundried tomatoes,
onion, pine nuts and feta cheese in virgin olive oil.*

Desserts

Napoleon

Coffee & Tea

43 + tax and 20% gratuity

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