

# RIESLING

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## LUNCH MENU

FOCACCIA BREAD UPON ARRIVAL

### Soup of the Day

#### Grilled Chicken Breast Salad

*A bed of mixed arugula & garden greens accented with goat cheese, sundried tomatoes, grape tomatoes, mushrooms, toasted walnuts, & raspberry vinaigrette*

#### Flounder Gratinata

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

#### Eggplant Timballo

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

### Dessert

*Individual serving of classic desserts*

### Coffee & Tea

W/Dessert: 27.50 +tax and 18% gratuity  
WO/Dessert: 21.50 +tax and 18% gratuity

*Aldo's Ristorante*

757-491-1111  
www.Aldosvb.com

# CHARDONNAY

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## LUNCH MENU

FOCACCIA BREAD UPON ARRIVAL

### Soup of the Day

Or

#### House Salad

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

## LUNCH ENTREES

#### Salmon with Fresh Dill

*Filet of salmon poached & broiled in white wine & olive oil with lime & 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: 32 +tax and 18% gratuity  
WO/Dessert 26 +tax and 18% gratuity

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# PINOT GRIGIO

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## LUNCH MENU

Soup of the Day

Or

House Salad

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

## LUNCH ENTREES

Penne al Alba

*Penne pasta sautéed with spinach, mushrooms, chicken, & garlic cream sauce*

Flounder

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

Grilled Chicken Breast Salad

*A bed of mixed arugula & garden greens accented with goat cheese, sundried tomatoes, grape tomatoes, mushrooms, toasted walnuts, & raspberry vinaigrette*

Dessert

*Individual serving of classic desserts*

Coffee & Tea

WO/Dessert: 20+tax and 18% gratuity

W/Dessert: 26+tax and 18% gratuity

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# SAUVIGNON BLANC

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## LUNCH MENU

Soup of the Day

Or

House Salad

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

## LUNCH ENTREES

Flounder Francese

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

Canelloni

*Two meat filled cannelloni topped with vodka tomato cream sauce*

Dessert

*Individual serving of classic desserts*

Coffee & Tea

WO/Dessert: 20+tax and 18% gratuity

W/Dessert: 26+tax and 18% gratuity

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## VIOGNIER

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### LUNCH MENU

Soup of the Day

Or

House Salad

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

### LUNCH ENTREES

Penne Sancarlino

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

Penne with Meatballs

*Homemade meatballs served with penne pasta served with marinara & topped with melted mozzarella cheese*

Grilled Salmon Salad

*Fresh Salmon steak grilled top mixed garden greens, hardboiled egg, chopped red onion, fresh dill, & citrus vinaigrette*

Dessert

*Individual serving of classic desserts*

Coffee & Tea

WO/Dessert: 21+tax and 18% gratuity

W/Dessert: 27+tax and 18% gratuity

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## PINOT GRIS

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### LUNCH MENU

Soup of the Day

Or

House Salad

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

### LUNCH ENTREES

Filletto Al Cognac

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

Chicken Francese

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

Dessert

*Individual serving of classic desserts*

Coffee & Tea

WO/Dessert: 33 +tax and 18% gratuity

W/Dessert: 40 +tax and 18% gratuity

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## RECEPTION MENU

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### FROM OUR WOODBURNING BRICK OVEN

#### Asiago, Red Pepper, & Tomato 10.99

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

#### Neopolitan Pizza 10.99

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

#### Quattro Formaggi 10.99

*Four cheeses topped with sliced red peppers & garlic*

#### Pepperoni Pizza 10.99

### HORS'S OEUVRES RECEPTION

Priced by the dozen

*Smoked Salmon Bruschetta 18*

*Spinach Stuffed Button Mushrooms 18*

*Crabmeat Stuffed Button Mushrooms 30*

*Shrimp Gorgonzola 20*

*Tuscan Bruschetta 20*

*Prosciutto & Fresh Mozzarella 14*

*Calamari (per plate 10)*

*Antipasto Platter (per plate 12)*

*Tomato & Mozzarella 10*

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## CABERNET SAUVIGNON

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### DINNER MENU

FOCACCIA BREAD UPON ARRIVAL

### APPETIZERS TO SHARE

Shrimp Gorgonzola

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

Calamari

*Lightly breaded squid fried & served with  
our homemade marinara on the side*

Tomato & Mozzarella

### SALADS

*Caesar Salad or House Salad*

### DINNER ENTREES

Filletto Desica

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

Halibut

*8 oz. filet of halibut pan sautéed with olive oil, finished with  
compound shrimp butter, served with linguine aglio olio.*

Costoletta-Di Vitella Ripiena

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

Desserts

*Napoleon*

Coffee & Tea

59.00+tax and 18% gratuity

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## MERLOT

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FOCACCIA BREAD UPON ARRIVAL

### APPETIZERS TO SHARE

#### Shrimp Gorgonzola

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

#### Smoked Salmon Bruschetta

#### Calamari

### Caesar Salad

### DINNER ENTREES

#### Chicken Francese

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

#### Costoletta- Di Vitella Ripiena

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

#### Filletto Valdese

*7 oz. Filet of beef draped with pancetta, cooked to perfection,  
topped with mushroom, onion, honey & bourbon sauce.*

#### Flounder

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

#### Desserts

*Coconut Cake or Chocolate Ganache  
55 +tax and 18% gratuity*

Coffee & Tea

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## ZINFANDEL MENU

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FOCACCIA BREAD UPON ARRIVAL

### APPETIZERS TO SHARE

#### Shrimp Gorgonzola

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

#### Calamari

#### Tomato & Mozzarella

### SALADS

*Caesar Salad or House Salad*

### DINNER ENTREES

#### Chicken Francese

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

#### Penne Mare E Monti

*Shrimp & Chicken sautéed with a brandy,  
tomato cream sauce, & fresh basil.*

#### Penne Mediterranean

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

#### Desserts

*Napoleon*

Coffee & Tea

42+ tax and 18% gratuity

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