

Appetizers

SEASONAL SOUP OF THE DAY6.99

SHRIMP GORGONZOLA 10.99
Six large shrimp sautéed with our Gorgonzola cheese, brandy, and lobster cream sauce

CALAMARI 10.99
Lightly breaded squid fried and served with a side of homemade marinara

ANTIPASTO PLATTER 13.99
A large platter of Italian cheeses, meats, olives and peppers.
Great for sharing!

TUSCAN BRUSCHETTA9.99
Fresh chopped tomato and roasted red pepper top fresh mozzarella, on slices of grilled Italian bread

TOMATO AND FRESH
HOMEMADE MOZZARELLA8.99
Served with fresh basil and olive oil
Add prosciutto 2.99

EGGPLANT ROLATINI8.99
Three thin slices of eggplant stuffed with ricotta, mozzarella, and spinach on a bed of marinara sauce topped with parmesan cheese

PORTOBELLO MUSHROOM CAP9.99
Grilled and stuffed with smoked gouda cheese and roasted red bell pepper, served with mixed garden greens and raspberry vinaigrette

ROASTED RED PEPPER ROLLS8.99
Stuffed with fresh goat cheese served atop pesto sauce

ZUCCHINI FRITTI7.99
Fresh zucchini fried to a crisp golden brown and served with marinara

FRESH LITTLE NECK CLAMS9.99
Twelve steamed little neck clams with extra virgin olive oil, white wine, garlic, red pepper and parsley

PRINCE EDWARD
ISLAND MUSSELS9.99
A bowl of steamed mussels with garlic, olive oil, white wine. Choice of sauces -red or white and mild or hot

*NEW YORK STRIP CARPACCIO 11.99
Thinly sliced raw beef served on a dijon mustard sauce with fresh greens

FOCACCIA BREAD3.99
Home made from our wood burning brick oven

Sides

SPINACI SALTATI AL BURRO6.99
Fresh spinach sautéed with butter, garlic & parmesan cheese

SAUTÉED BROCCOLI5.99
With roasted garlic and olive oil

SAUTÉED FRESH
SEASONAL VEGETABLES5.99
With roasted garlic and olive oil

Salads

FILETO STEAK SALAD 14.99
Grilled slices of beef tenderloin top mixed garden greens, fresh tomatoes, cucumber, onion, & feta cheese served with our Italian dressing

GRILLED SALMON SALAD 12.99
Fresh salmon steak grilled top mixed garden greens, hard-boiled egg, chopped red onion, fresh dill and citrus vinaigrette

*MEDITERRANEAN SALAD 13.99
Fresh herb-encrusted tuna grilled tops a medley of mixed greens, roasted red pepper, hearts of palm, artichokes, fresh tomatoes, and citrus vinaigrette

*CAESAR SALAD 7.99
With home made dressing, shaved parmesan and croutons
Add grilled chicken.. 10.99 Add sautéed shrimp.. 11.99

GREEK SALAD 7.99
Mixed garden greens, tomatoes, cucumbers, onion, feta cheese, peperoncini and calamata olives

GRILLED MARINATED
CHICKEN BREAST 11.99
Fresh lemon, olive oil and herbs provide the marinade for our grilled chicken breast that tops a bed of mixed arugula and garden greens accented with goat cheese, sundried tomatoes, tomatoes, toasted walnuts, and raspberry vinaigrette

FRESH SPINACH SALAD 8.99
A healthy choice with fresh orange slices, mushrooms, red onion and chopped egg with a citrus vinaigrette

CHUNKY CHICKEN SALAD 8.99
Apples, grapes and walnuts with a honey cinnamon dressing served with slices of Tuscan bread and fresh fruit

HOUSE SALAD 5.99
Fresh mixed garden greens topped with slices of fresh tomato, mushrooms, onions, cucumber and home made croutons

Pizza

May we suggest as an appetizer a sharing of pizza from our woodburning brick oven.

TRADITIONAL MARGHERITA 9.99
Our special homemade & perfectly seasoned tomato sauce, fresh basil, and mozzarella cheese

PEPPERONI AND MUSHROOM 10.99
Just like it sounds...Wonderful!

NEAPOLITAN PIZZA 10.99
Our tomato sauce and homemade fresh mozzarella topped with fresh basil

TUSCAN SAUSAGE AND PEPPERS . . . 11.99
With a spicy tomato sauce and mozzarella cheese

ASIAGO PEPPER AND TOMATO 10.99
Shredded asiago cheese, fresh roma tomatoes, roasted red peppers and grated parmesan

BBQ CHICKEN 10.99
Sliced red onion, smoked gouda cheese, and barbecue chicken

QUATTRO FORMAGGI 10.99
Four white cheeses topped with sliced red peppers and garlic

YOUR PICK 12.99
Pick 3 items from our pizza chef's selection: sausage, pepperoni, prosciutto, genoa salami, peppers, tomatoes, sundried tomatoes, mushrooms, artichoke hearts, olives, fresh mozzarella, goat cheese, gorgonzola, fontina, smoked gouda, pesto sauce, pine nuts.

Pasta

PENNE MARE É MONTI 18.99

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

SHRIMP & SCALLOP LINGUINE 17.99

Shrimp and scallops pan poached with marinara sauce and served on a bed of linguine

FETTUCINE ALFREDO 15.99

Our fresh ribbon noodles tossed with traditional white sauce, peas & Prosciutto ham

Add chicken 18.99

Add shrimp 19.99

GOAT CHEESE AND ROASTED TOMATO RAVIOLI 16.99

Topped with portobello mushrooms & caramelized shallots in tomato goat cheese sauce & balsamic glaze

HEARTY ITALIAN SAUSAGE & CHICKEN 16.99

Sautéed fresh red and green bell peppers, onions, black olives, and a robust Italian marinara with parmesan cheese tossed with rigatoni

PENNE MEDITERRANEAN 14.99

Fresh spinach, mushrooms, sundried tomatoes, onions, pine nuts and feta cheese in virgin olive oil

CHICKEN ARRABIATA 15.99

Sautéed slices of chicken, caramelized onions and a spicy fresh plum tomato sauce served over penne pasta

*FETTUCINE CARBONARA 15.99

A Tuscan favorite of pancetta, cream, mushrooms, peas, and egg tossed with lots of parmesan and black pepper

PRIMAVERA ORECCHIETE 14.99

Diced zucchini, carrots, asparagus, sundried tomato & shallots sautéed in extra virgin olive oil with fire-roasted tomatoes and topped with feta cheese

BROCCOLI & ZITI 13.99

Italian virgin olive oil, sliced cherry peppers, fresh garlic and if you like crushed red peppers, ask for it hot!

ANGEL HAIR PASTA 15.99

Delicate noodles lovingly mixed with tomato cream sauce, prosciutto ham and mushrooms

PUTTANESCA 12.99

Capers, black olives, anchovies sautéed with fresh chopped tomatoes and garlic served on linguine pasta

EGGPLANT TIMBALLO 13.99**

Baked in our wood burning oven a casserole of eggplant, fresh tomato, fresh mozzarella layered between pasta topped with a cherry tomato sauce and parmesan

BAKED MANICOTTI 12.99**

Manicotti noodles stuffed with cheese, topped with tomato sauce and baked in our wood-burning pizza oven

BAKED LASAGNA 13.99**

The traditional lasagna served hot from our wood-burning oven

PASTA AND SAUCE 10.99

Your choice of linguine, capellini, fettuccine, penne, orecchiette & rigatoni or whole wheat penne served with

Marinara or Roasted Garlic Marinara 10.99

Vodka Tomato Cream Sauce 12.99

FOR OUR CHILDREN 4.99

A half order of pasta with marinara or alfredo sauce

**Half orders of pasta may be ordered for half price plus \$1.99 (exceptions lasagna, eggplant timballo & manicotti).

**All items may be split for an additional charge of \$1.99

House Favorites

SHRIMP GORGONZOLA WITH ANGEL HAIR 19.99

A dinner size portion of Aldo's favorite appetizer, 8 Large Shrimp with gorgonzola cheese, brandy and lobster cream sauce tossed with angel hair pasta

ROMANELLI ALLA VODKA 19.99

Romanelli pasta stuffed with fontina, ricotta and Parmesan cheese topped with tomato vodka cream sauce, prosciutto and large shrimp

LUMP CRABMEAT & LARGE SHRIMP PASTA 24.99

Sautéed with caramelized shallots, sundried tomatoes, fire-roasted tomatoes in white wine, olive oil and garlic sauce topped with fresh basil served over orecchiette pasta

TODAY'S FISH Market

The chef's selection of today's freshest fish explained by your server

PESCATORE 24.99

Fresh mussels, scallops, calamari, little neck clams, and Gulf shrimp sautéed in olive oil, garlic, plum tomato and served on top of linguine

LINGUINE WITH FRESH CLAM SAUCE 18.99

Linguine pasta topped with a half dozen littleneck clams, and chopped clams, olive oil, garlic and parsley (your choice - red or white sauce, mild or hot)

SALMON WITH FRESH DILL 19.99

Filet of salmon poached and broiled in white wine and olive oil with a lime, a touch of honey & fresh dill finish, served with linguine aglio olio

SHRIMP SCAMPI 19.99

Gulf shrimp sautéed with garlic, butter, shallots, white wine, lobster stock & tossed with linguine

LEMON CHICKEN ROSEMARY 16.99

Boneless marinated chicken breast with lemon, olive oil, garlic and fresh rosemary grilled topped with fresh tomato and served with sautéed broccoli

CHICKEN OR VEAL FRANCESE 18.99

Chicken breast or veal medallions lightly floured and egg washed sautéed and served with a refreshing sauce of white wine, lemon juice and parsley with capellini w/ Veal 22.99

CHICKEN OR VEAL MARSALA 18.99

Thinly sliced medallions of veal or boneless chicken breast lightly floured and sautéed with fresh mushrooms and Marsala wine sauce served with linguine aglio olio w/ Veal 22.99

CHICKEN OR VEAL PARMIGIANO . . . 18.99

Freshly breaded veal cutlet or boneless chicken breast topped with mozzarella cheese and served with a side of linguine marinara w/ Veal 22.99

CHICKEN CUTLET OR VEAL MILANESE 21.99

Hand cut veal cutlet or chicken breast pounded very thin, pan fried and topped with chopped tomatoes, cucumber, mixed greens and fresh lemon w/ Veal 23.99

FILETO AL COGNAC 29.99

Hand cut 8 oz. Filet of beef cooked to perfection, topped with a delicious Cognac and peppercorn sauce, served with a side of linguine aglio olio

BISTECCA AI FUNGHI 30.99

14 oz. Angus New York strip, grilled and topped with mushroom and vodka beef stock served with linguine aglio olio

Substitution of spinach or vegetables for pasta for 2.99

ASK YOUR SERVER ABOUT ALDO'S GIFT CARDS

Reservations now available at www.aldosvb.com

*Are served raw or uncooked. May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**GRATUITY OF 18% MAY BE ADDED FOR PARTIES OF 6 OR MORE