DINNER MENU



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\$30

Antipasti

Mozzarella Frita	\$9
Fresh Italian mozzarella fried in a mixture of panko and dried thym Served with tomato sauce	ie.
Funghi Ripieni	\$11
Mushroom caps stuffed with peppers, mozzarella fresh herbs	
Fried Calamari	\$15
Tender squid served in a blend of Italian tomatoes, virgin olive oil ar spices	
Mussels* Al Vino Blanco	\$14
Fresh mussels served with white wine and garlic olive oil with here	DS
Garlic Bread	\$6
Homemade bread with garlic oliv oil and seasoning	/e
Bruschetta	\$8

Slices of garlic bread, topped with freshly chopped tomatoes, garlic, parsley and mozzarella

Soup & Salads

Caesar*	
with Chicken \$17 with Shrimp \$19	
Mixed Greens	\$9
Spinach	\$9
Zuppa del Giorno (Soup of the day)	\$9

Vegetables

Sautéed with olive oil and garlic

Spinach	\$8
Broccoli Rabe	\$8
French Beans	\$8

Pasta Entrees

Ravioli	\$20
Choice of cheese, spinach or me ravioli, any choice of sauce	eat
Rigatoni Bolognese	\$20
Italian rich meat sauce over rigatoni	
Lasagna	\$20
Homemade meat lasagna	
Spaghetti with Meatballs	\$20
Homemade meatballs atop a bed of pasta covered in a rich tomato sauce	
Homemade Manicotti	\$20
Stuffed with ricotta cheese and chopped spinach	
Gnocchi with Aurora Sauce	\$20
Homemade potato dumpling with fresh tomato, garlic, onion, cream	

)	Rigatoni Contadina	\$20
	Ham, pancetta and peas in a cre sauce over rigatoni	eam
)	Eggplant Parmigiana	\$20
)	Sliced eggplant breaded and ba with mozzarella and a fresh tom sauce	
	Linguini with Clams	\$23
)	Linguine served over little neck clams with a choice of white sau red sauce	ice or
)	Fettuccine with Portebello Mushrooms	\$20
)	Sautéed mushrooms served wit fettuccine pasta, artichokes, her garlic oil	

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Penne with Pesto and \$20 Grilled Chicken

Meat & Fish Entrees

Chicken Parmigiana Chicken Milanese with melted mozzarella in our homemade marinara sauce	\$22
Frutti di Mare al Bianco Vino	\$24
Seafood* with white wine, garlio olive oil	c and
Chicken Marsala	\$23
Served with a red wine and mushroom sauce -Veal Marsala \$28	
Chicken Piccata	\$23
Served with a lemon caper saud -Veal Piccata \$28	ce
Chicken Alla Aldo's	\$24
Chicken baked with prosciutto Fontina in a white wine sauce	and

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Marinated and grilled NY strip ser with chopped tomato, garlic, bas and olive oil	
Filetto di Manzo	\$30
Filet of beef* served with a choice vegetables or pasta	e of

Bistecca Alla Aldo's

Grilled Salmon \$26

Seasoned salmon* with a choice of vegetables or pasta

Shrimp Scampi \$26

Fresh shrimp in a spicy red sauce

Chef's Special \$30

Ask your server about tonight's special entrees

*Prices may be subject to change, sorry no separate checks

*These items are served or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk to food-borne illness.