



## Antipasti

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### Piatti di Salumi

Citerio Capicola, Sopresatta, Giardinara, Burrata 12

### Bruschetta

house tuscan bread ,with pomodoro crudo & asiago 6  
with shrimp, crabmeat, avocado 11

### Tonno Carpaccio

seared ahi tuna punzo drizzled 12

### Carpaccio Di Manza

garden-fresh arugula and parmigiano-reggiano 12

### Calamari Fritti

lightly batter dipped and fried 10

### Scampi Aldino

gulf shrimp, gorgonzola tarragon cream 11

### PEI Mussels

prepared in either our marinara or white wine sauce 12

## Zuppe

### Lenticchie

a delicious cup of lentil minestrone 5

### Pappa col Pomodoro

Italian rustic tomatoe leek soup 5

### Lobster Bisque 7

## Insalate

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### Caprese di buffalo,

house mozzarella, creamy burrata,  
compari tomatoes fresh basil 8

### Di Aldino

fresh mixed california greens and endive.  
sprinkled with pine nuts, shaved parmesan 9 11

### Tuscan Caesar

baby kale , romain heart, creamy house dressing 8 10

### Di Capicouko

fresh farm red and green leaves, hearts of palm,  
caramalized pecans, red onions, gorgonzola 9 11  
and caramelized pecans

### Dela Casa

Aldino's house salad with entree 4 8

salad toppings  
grilled chicken 4  
grilled prawns 9  
6oz scottish salmon 10  
side oder of asparagus 5  
sauteed baby spinach 5  
sauteed mushrooms 5

## Le Pizze

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" Our pizzas are prepared with Antimo Caputo Napoli high protein, low gluten soft wheat flour type 00"

### Margherita

red-ripe roma tomatoes and fresh picked basil for a simple,  
but delicious traditional Italian favorite 15

### Johnny's Pizza

sausage, salt cured Italian bacon, avocado,  
then added jalapeno for a kick 19

### Di Parma

parma prosciutto, fresh buffalo mozzarella,  
wild arrugula 18

### Pesto Manza

house meatbal, pesto, crescensa and mozzarella 17

### Tradizionale

house tomato sauce, and a combination of mozzarella  
& fontina cheeses? 13

### Toppings:

bell pepper, mushroom, black olives 2  
sausage, anchovies, artichoke hearts, pepperoni

## Prix Fixe

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"choices of salad or soup entrée and dessert  
4-6:30 daily 25 per person

Choice of:

Aldino's house salad, casar salad or lobster bisque

### Entree (Your choice)

### Pollo Picatta

zesty lemon, white wine and caper sauce

### Tilapia alla Venezzie

potato en-crusted, champagne buerr blanc  
field veggies and pasta

### Fettuccini con Gamberi

medium shrimp and crimini mushrooms  
tossed with handmade pasta in Aldino's classic alfredo

Choice of Aldino's house made Cheesecake or tiramisu  
No substitutions, no splits please

\*\* This establishment offers you  
sustainable, no GMO,  
BAP certified products.  
please inform of any food allergies\*\*

*kid's menu available, \$3-\$5 split charge  
on some items  
18% gratuity added on parties of 6 and  
more*

## *Paste e Risotto*

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### **Ravioli di Vitello**

garden spinach and veal filled, house ricotta pesto or rosini sauce 17

### **Fettuccini Primavera**

house made fettuccini, loca field vegetables alfredo sauce 17 add chicken 19

### **Piancone Penne alla Vodka**

your choice of spicy ,smoked fennel sausage or seasoned chicken breast , pisseli dolci, Rosini Vodka Sauce & parma 19

### **Risotto alla Milanese**

garden spinach, mushroom,& fontina folded with arborio rice and chicken, saffron cream 19

### **Cappellini con Gamberi**

gulf shrimp,tangy sun dried tomatoes, asparagus,alfredo sauce 19

### **Piancone Farfalle Florentine**

butterfly pasta, spinach, red onions, proscuitto and cream 17

### **Lasagna al Forno**

house made pasta layers, hearty meat ragu, blended with mozzarella and ricotta 17

### **Pasta Ole**

tuscany meet san antonio shrimp, ripe tomatoes, minced onions, cilantro, chetiolini & avocado tossed with penne 20

## *Vegetariano (meatless)*

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### **Stageone Salad**

start with a bed of greens, add in fresh crab meat and avocado, and finish it with a mango vinaigrette 16

### **Pasta Bella Donna**

whole-wheat angel hair pasta blended generously with wild mushrooms, crisp asparagus, roasted garlic and sweet bell peppers sprinkled with pine nuts and fresh parm 15

### **Eggplant Parmesan**

hand battered stacks of fresh farm slices of eggplant baked with our signature sauce and mozzarella 19

### **Portobella E Orzo**

farm fresh meaty bellas, zaffron cream, mound of herbed orzo, slow roasted tomatoes & gorgonzola 15

### **Vegetale Pizza**

grilled zucchini, artichoke hearts, Mushrooms & wild arrugula 18

## *Pollo, Pesce, Carne*

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### **Gamberoni Alla Limone**

succulent,large gulf shrimp fresh from the docks. sautéed in white wine and add lemon for a refreshing zest 23

### **Aneto Salmon Alla Griglia**

dill marinated scottish fresh filet, grilled and served with caper dill cream 23

### **Trout Alla Piccata**

basil marrinated fresh filet, artichoke hearts & mushrooms, white wine lemon 20

### **Broditto Ai Frutti Di Mare**

fresh shrimp, fish, mussels, clams, crab claws of the sea with this dish. it comes in a tangy italian tomato & leek broth and served with linguini 26

### **Polla Alla Gorgonzola**

tossed in sun dried tomatoes, a handful of crimini mushrooms. tarragon cream, gorgonzola cheese 21

### **Pollo Marsala**

dry & sweet florio marsala, mushroom & pasta 19

### **Pollo Alla Parmigiana**

classic parma recipe, hand battered and baked with fresh mozz and house sauce 19

### **Salmon alla Granchio**

a generous portion of sweet crab meat is wrapped it in a tender salmon filet over herbed orzo. buttery lemon and white wine sauce 28

### **Scaloppini di Vitello alla Picatta**

thin slices of tender veal with a light batter. We sauté this with lemon, butter, wine, mushrooms & artichoke hearts. The result is a mouthwatering dish you'll tell your friends and family about 27

### **Filetto alla Griglia**

28 day aged center cut beef tenderloin filet., grill to your request sangeovese mushroom sauce

5 oz. \$27

8 oz. \$37

