

## Antipasti & Zuppe

### Calamari Fritti

Lightly batter\_dipped and fried 10

### Piatti di Salumi

Citerio Capicola, Sopresatta, giardinara, Burrata 10

### Tonno Carpaccio

Seared ahi tuna punzo drizzled 12

### Lenticchie

A delicious cup of lentil minestrone 5

### Pappa col Pomodoro

Italian rustic tomatoe leek soup 5

### Lobster Bisque 7

## Insalate

### Mediterranen 9

crisp lettuce, plump tomatoes, cucumbers, scallions, cannellini beans, kalamata olives, goat cheese, (Rosa's Favorite!)

With marinated black tiger shrimp 13

### Aldino

Fresh mixed California greens, grilled large shrimp, sprinkled with pine nuts, shaved parmesan and topped with our house vinaigrette 15

### Salmon

Bed of fresh baby spinach, add radicchio, red onions, mushrooms, fresh filet of salmon, pecans, aged asiago and balsamic vinaigrette 17

### Chef's Choice

Farm fresh red and green leaves, hearts of palm, sliced red onions, gorgonzola and caramelized pecans 9

With grilled chicken breast 13

With seared beef tenderloin 16

### Tuscan Caesar

Cool and refreshing baby kale, radicchio & romain signature creamy dressing with a hint of aged balsamic, and chicken breast. 13

### Stageone Salad 16

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

## Lunch Specials

\$13 Till 2pm M-F

### Chicken Parmesan

Aldino's version this Italian classic is something to be experienced. Ours is served with seasoned chicken, vegetables & pasta

### Meatball Ravioli

Roasted wild mushroom ravioli, topped with Aldino's classic meatball & rossini sauce

### Tilapia Venezzie

A light tilapia filet encrusted with potato & covered with a buttery sherry beurre blanc sauce on a bed of sauteed vegetables. Served with pasta

### Chef's Combination

Our chefs have come up with a special lunch trio. Chicken parmesan, veal & spinach canelloni, and pasta alla pomodoro all at one serving—enjoy

### Chicken Picatta

This is a traditional Italian favorite. We tenderize chicken breast, then lightly coat & sauté with mushrooms and capers to perfection

## Le Pizze

### Margherita 12

Our hand tossed dough is topped with red-ripe roma tomatoes and fresh picked basil & house mozzarella for a simple, but delicious traditional Italian favorite

### Johnny's Pizza

sausage, cured Italian bacon, avocado, then added jalapeno for a kick 17

### Pesto Manza

House meatbal, pesto, crescensa and mozzarella 15

### Tradizionale\* 11

Topped with house tomato sauce, and a combination of mozzarella & fontina

Toppings:

Bell Pepper, mushroom, black olives 2

Sausage, anchovies, artichoke hearts, pepperon

## Beverages

Republic of Tea,,, Pomogranate, Decaf Gin-  
ger peach, Raspberry Quince 4.25

San Pellegrino, Panna Mineral Water  
Sm 3 Lrg. 5.5

Milk 2.65 Coffee 2.5

Cappuccino, Cafe Late 3.75

Orange Juice, Cranberry juice,

Grapefruit Juice 3

Join us for Sunday Brunch 11-3

Full dinner menu & kid's menu available

Split charge may apply to some entrees

18% gratuity added to parties of 6 and more

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Aldinos.com

Thank You!

## Entrée

### **Gamberoni alla Limone**

Succulent, large gulf shrimp fresh from the docks, sautéed in white wine & lemon for a refreshing zest 18

### **Aneto Salmon alla griglia**

Dill marinated Scottish fresh filet, grilled and served with caper dill cream 18

### **Eggplant Parmesan\***

Hand battered stacks of farm fresh slices of eggplant baked with our signature sauce and melted mozzarella 16

### **Polla alla Gorgonzola**

Plump chicken breast tossed in sun dried tomatoes, a handful of crimini mushrooms, tarragon cream & Gorgonzola cheese 17

## Le Paste

### **Spaghetti, Penne, Bowtie\***

Choose from one of our three favorite pastas and add the sauce you love best—meat sauce, meatball or pomodoro crudo 11

### **Fettuccini Alfredo\*** 14

Perfectly prepared fettuccini with a delicious cream parmesan sauce  
With seasonal vegetables 15  
With shrimp 17

### **Linguine alla Vongole**

Baby clams sautéed with Italian herbs in white wine & lemon sauce 15

### **Linguine alla Scampi** 15

We have perfected our version of this classic Italian dish with succulent sautéed medium shrimp, firm crimini mushrooms, Italian herbs and a tangy lemon wine

### **Ravioli di Vitello**

Filled with garden spinach and veal in our house ricotta pesto or rosini sauce 16

### **Piancone Farfalle Florentine**

Butterfly pasta, spinach, red onions, prosciutto & cream 15

### **Pasta Bella Donna\***

Whole-wheat angel hair blended with wild mushrooms, crisp asparagus, roasted garlic and sweet peppers sprinkled with pine nuts and fresh parmesan 13

### **Pasta Ole**

Tuscany meets San Antonio!

Shrimp, ripe tomatoes, minced onions, cilantro, chetiolini & avocado tossed with penne 16

### **Lasagna al Forno**

House made pasta layers, hearty meat ragu and blended mozzarella and ricotta 16

### **Chicken alla Arrabiatta** 14

Arrabiatta means 'angry'—and like the spicy house tomato sauce this dish is intended to pack a punch of flavor. Served with roasted eggplant, black olives, bowtie

Top any entree with  
Grilled prawns 8  
6 oz Scottish salmon 10  
5 oz centercut beef tenderloin 17  
Asparagus 5  
Garlic Spinach 5

**“We offer you sustainable, Non GMO, BAP certified, and gluten free products. Please inform us of any food allergies.”**

**\*Vegetarian**

## Dolci

### **Aldino's award winning Cheesecake**

#### **Tiramisu.....**

Cheer up with this Italian tradition  
Ladyfingers infused with espresso and Kahlua  
mascarpone and cocoa

#### **Chocolate Lovers**

Tripple layered chocolate cake, granach filling,  
buttercream frosting, drizzled with sea salt caramel

#### **Summer Delight**

Carrot cake loaded with pineapple, pecan and coconut  
wrapped in decadent cream cheese frosting

#### **Creme Brulee**

Cool refreshing creamy vanilla custard,  
caramelized sugar

#### **Spumoni Ice Cream**

Pistachio, chocolate, and strawberry

#### **Iced Aldino Caffè**

Baily's, Kalua, House latte