

ALDINO

1203 N Loop 1604 W, San Antonio, Texas 78258 | 210-340-0000

Thank you for your continued support!

Limited Dinner Menu

Appetizer, Soup, & Salad

Calamari Fritti 10

Calamari, lightly seasoned, and deep fried

Tonno Carpaccio 13

Seared ahi tuna ponzu drizzled

Bruschetta 11

House Tuscan Toast topped w/ Shrimp, crabmeat, avocado, campari tomatoes and sprigs of basil.

Lentin Minestrone Soup 10

Lobster Bisque 8

PEI Mussels 12

House Marinara or white wine sauce

Caprese di buffalo Mozzarella 9

Handmade Buffalo mozzarella & buratta cheese.

Aldino's Chef's Salad 10

Farm fresh green and red leaves tossed with hearts of palm, sliced red onions, topped with gorgonzola and carmelized

Pizza

Margherita 15

Red-ripe roma tomatoes and fresh basil

Di Parma 17

Parma proscuitto, fresh buffalo mozzarella, with arrugula.

Johnny's Pizza 19

Sausage, pancetta, avocado, & jalapeño.

Tradizionale 13

House tomato sauce, and a combination of mozzarella & fontina.

Toppings: bell pepper, mushroom, black olive, sausage, anchovies, artichoke hearts, pepperoni 2

Entrée

House or Caesar side salad with Entrée 4

Lasagna al Forna 17

Layers of homemade pasta a hearty meat ragu. Blended with ricotta and mozzarella, baked to perfection.

Fettuccini Primavera 17

Handmade pasta & fresh seasonal vegetables nested in Aldino's Alfredo sauce.

Add grilled chicken 20

Eggplant Parmesan 19

Hand battered stacks of fresh slices of eggplant chicken. Baked with house tomato sauce and mozzarella.

Gamberoni alla Limone 24

Large gulf shrimp from the docks, sautéed with white wine added lemon.

Salmon Pavarotti

Grilled w/ dill caper cream sauce, veggies, & pasta 24

Wrapped in fresh crabmeat, on orzo

and beurre blanc sauce 28

Steak & Shrimp

With mushroom gorgonzola tarragon cream. Center cut tenderloin filet

5oz - 33

8oz - 42

Pollo alla Parmesan 17

Light seared and baked with mozzarella and house tomato sauce.

Pollo alla Gorgonzola 21

Cremini mushrooms, tangy sun dried tomatoes tossed w/ cream, tarragon gorgonzola cheese.

Ravioli di Vitello 17

Garden spinach, ground veal & ricotta pesto or sosini sauce.

Penne alla Vodka 19

Smoked fennel sausage or seasoned sweet peas, Rosini vodka sauce & asiago.

Cappellini con Gamberi 19

Gulf shrimp, tang sun dried tomatoes, asparagus, alfredo sauce.

Trout all Picatta 22

Basil marinated fresh filet, artichoke hearts, mushrooms, white wine, lemon.

Braised Lamb Shank

Braised in natural juices, served with herbed risotto, MKT.

Please inquire about our house made desserts.

Kid's menu available \$8