
RESTAURANT WEEK DINNER MENU

January 8th - 31st, 2021 | 4 pm to close

First Course: Choice of

Caprese di Buffalo

Fresh mozzarella, creamy burrata, campari tomatoes, sweet basil

Aldino Salad

Field greens and endive, roasted pine nuts, shaved parmesan

Tuscan Caesar

Hearts of romaine & baby kale, house creamy dressing & potato crisps

Second Course: Choice of

Pollo alla marsala

All natural chicken breast & mushrooms sautéed w/ florio marsala cream sauce

Filetto alla griglia

5oz premium center cut tenderloin, sangiovese béarnaise

Salmon Grancchio

Crabmeat wrapped salmon, herbed orzo, buttery lemon white wine

Eggplant Parmesan (Vegetarian)

Hand battered stacks of eggplant, our signature sauce & mozzarella
Served with fettuccini alfredo

Third Course (House made)

Dessert:

Award-Winning House Made Traditional Cheese Cake or Tiramisu

\$35 per person

Price does not include tax or gratuity

No substitutions or splits please, a portion of your purchase will be donated to the Culinaria charity cause.