

# ALDINO

## Dinner Menu

### - Appetizers -

#### Calamari Fritti | 12

Lightly seasoned & deep fried

#### Tonno Carpaccio | 15

Seared Ahi Tuna Ponzu drizzled

#### Lentil Minestrone Soup | 7

#### Lobster Bisque | 9

#### PEI Mussels | 14

House marinara or white wine sauce

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### Aldino's signature house made jumbo meatball | 9

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#### Caprese di Buffalo Mozzarella | 10

Handmade Buffalo mozzarella & burrata cheese, campari tomatoes & sprigs of basil

#### Stageone Salad | 19

A bed of greens with fresh crabmeat and avocado, topped with mango vinaigrette

#### Bruschetta | 14

House Tuscan toast topped with shrimp, crabmeat & avocado

#### Capocuoco (Chef's Salad) | 11

Farm fresh green & red leaves tossed with hearts of palm, sliced red onions & topped with gorgonzola & caramelized pecans

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### Accompany any entree or salad w/ Grilled Prawns | 9

### Grilled Chicken Breast | 5 or Grilled Salmon | 10

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### - Pizza -

#### Margherita | 16

Red-ripe Roma tomatoes & fresh basil

#### Johnny's | 19

Sausage, pancetta, avocado & jalapeño

#### Di Parma | 19

Parma prosciutto, fresh buffalo mozzarella & fresh baby arugula

#### Tradizionale | 14

House tomato sauce with a combination of mozzarella & fontina cheeses

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

### - Entrée -

House, Caesar or Wedge side salad with Entrée | 5

#### Lasagna al Forno | 19

Layers of homemade pasta, a hearty meat ragu blended with ricotta & mozzarella, baked to perfection

#### Pollo alla Parmesan | 19

Lightly seared and baked with mozzarella & house tomato sauce

**Fettuccine Primavera | 19**

Hand made pasta & fresh seasonal vegetables nested in Aldino's Alfredo sauce

**Spaghetti | 18**

Meat sauce or meatball

**Eggplant Parmesan | 19**

Hand battered stacks of fresh eggplant baked with house tomato sauce & mozzarella

**Gamberoni alla Limone | 25**

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

**Gamberi Fritti | 22**

Lightly battered fried shrimp over a bed or creamy orzo

**Anetto Salmon alla Griglia | 26**

Grilled with dill caper cream sauce, veggies and pasta

**Scaloppini di Vitello | 26**

Lightly floured, tender veal sautéed with mushroom, capers & white wine, served with pasta

**Pollo alla Gorgonzola | 22**

Creamy mushrooms, tangy sun dried tomatoes tossed with cream & tarragon gorgonzola cheese

**Ravioli di Vitello | 18**

Garden spinach & ground veal with ricotta pesto or Rosini sauce

**Penne alla Vodka | 20**

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

**Capellini con Gamberi | 24**

Gulf shrimp, tangy sun dried tomatoes, asparagus & alfredo sauce

**Capellini di Mare | 25**

Fresh fish, shrimp & baby clams tossed in a tangy marinara sauce & angel hair pasta

**Trout alla Piccata | 24**

Artichoke hearts & mushrooms with white wine and lemon

**Steak and Shrimp**

Gorgonzola tarragon cream  
5 oz 42 | 8 oz 49

**Please inquire about our house made Desserts**

**Kid's menu available \$10**

**We offer you sustainable, Non GMO, BAP certified and gluten free products**

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illnesses. Please inform of any allergies.**

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