

# ALDINO

## Lunch Menu

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### ***Antipasta & Zuppe***

#### **Calamari Fritti | 12**

Lightly battered & deep fried

#### **Piatti di Salumi | 13**

Citerio Capicola, Sopresatta, giardinara & Burrata

#### **Tonno Carpaccio | 15**

Seared ahi tuna ponzu drizzled

#### **Lenticchie | 6**

A delicious cup of lentil minestrone

#### **Pappa col Pomodoro | 6**

Italian rustic tomato, leek soup

#### **Lobster Bisque | 8**

### ***Insalate***

#### **Mediterranean | 9**

Crisp lettuce, plump tomatoes, cucumbers, scallions, cannellini beans, kalamata olives & goat cheese (Rosa's favorite!)

With marinated black tiger shrimp | 14

#### **Aldino | 17**

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

#### **Salmon | 18**

Bed of fresh baby spinach, radicchio, red onions, mushrooms, pecans, aged asiago, balsamic vinaigrette & fresh fillet of grilled salmon

#### **Chef's Choice | 10**

A delicious cup of lentil minestrone  
With grilled chicken breast | 15

#### **Tuscan Caesar | 14**

Cool & refreshing baby kale, radicchio & romaine signature creamy dressing with a hint of aged balsamic & chicken breast

#### **Stagone Salad | 18**

A bed of greens with fresh crab meat, avocado & topped with a mango vinaigrette

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*Full dinner menu & kid's menu available. Split charge may apply to some entrees.  
20% gratuity added to parties of 6 & more*

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Instagram: @Aldinoatthevineyard

### ***\$15 Lunch Specials***

***Till 3 pm M - F***

#### **Chicken Parmesan**

Aldino's version of this Italian classic is something to be experienced. Served with seasoned chicken, veggies & pasta

#### **Meatball Ravioli**

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

#### **Tilapia Venezzle**

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

#### **Chicken Piccata**

This is a traditional Italian favorite. A tenderized chicken breast, lightly coated & sautéed with mushrooms & capers

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### ***Le Pizze***

#### **Margherita | 14**

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

#### **Johnny's Pizza | 19**

Sausage, cured Italian bacon, avocado & added jalapeño for a kick

#### **Tradizionale | 13**

Topped with house tomato sauce & a combo of mozzarella & parmesan

#### **Toppings:**

Bell pepper, mushrooms, black olives, sausage, anchovies, artichoke hearts & pepperoni

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### ***Beverages***

Republic of Tea: Pomegranate, Decaf Ginger, Peach & Raspberry Quince 4.25

San Pellegrino, Panna mineral water  
Sm 3 Lrg. 5.5

Milk 3 Coffee 2.50  
Cappuccino, Cafe Late 3.75

Orange Juice, Cranberry Juice,  
Grapefruit Juice 3

## Entrée

### Gamberoni alla Limone | 19

Succulent large gulf shrimp sautéed in white wine & lemon for a refreshing zest. Veggies & pasta

### Aneto Salmon alla Griglia | 20

Dill marinated Scottish fresh filet, grilled & served with caper dill cream Veggies & pasta

### Eggplant Parmesan | 16

Hand battered stacks of farm fresh slices of eggplant, baked with our signature sauce & melted mozzarella

### Pollo alla Gorgonzola | 17

Plump chicken breast tossed in sun dried tomatoes, a handful of cremini mushrooms, tarragon cream & gorgonzola cheese

## Le Paste

### Spaghetti, Penne, Bowtie | 13

Choose from one of our three favorite pastas & add the sauce you love best- Tomato, meat or pomodoro crudo sauce With house grande meatball | 15

### Fettuccini Alfredo | 14

Perfectly prepared fettuccini with delicious cream parmesan sauce With seasoned veggies | 15 With shrimp | 18

### Linguine alla Vongole | 15

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

### Linguine alla Scampi | 17

Succulent sautéed medium shrimp, cremini mushrooms, Italian herbs & a tangy lemon wine

### Ravioli di Vitello | 16

Filled with garden spinach, ricotta and ground beef, in our house cream pesto or rossini sauce

### Piancone Farfalle Florentine | 16

Butterfly pasta, spinach, red onions, cream & prosciutto

### Pasta Bella Donna | 14

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

### Pasta Ole | 17

Tuscany meets San Antonio! Shrimp, ripe tomatoes, minced onions, cilantro, chetriolini & avocado laid over a bed of bowtie pasta

### Lasagna al Forno | 17

House made pasta layers, hearty meat ragu & blended mozzarella & ricotta

### Chicken alla Arrabiata | 16

Arrabiata means "angry" & like the name, this dish is intended to pack a punch of flavor. Spicy tomato sauce, roasted eggplant, black olives & bowtie pasta

## Dolci

### Tiramisu

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

### Chocolate Lovers

Triple layered chocolate cake, cranach filling, buttercream frosting, drizzled with sea salt caramel

### Summer Delight

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

### Creme Brulee

Cool refreshing creamy vanilla custard with caramelized sugar

### Spumoni Ice Cream

Pistachio, chocolate and strawberry

Accompany any entree with

Grilled prawns | 10

8 oz. Scottish salmon | 11

5 oz. center cut beef tenderloin | 20

Grilled chicken breast | 5

House meatball | 4

We offer you sustainable, Non GMO, BAP certified and gluten free products. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illnesses. Please inform us of any allergies. Established 1992.

Order online at [Aldinos.com](http://Aldinos.com)

*Thank you!*