

ALDINO

Lunch Menu

Antipasti E Zuppe

Calamari Fritti | 13

Lightly battered & deep fried

Piatti di Salumi | 14

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 | 9

Insalate

Mediterranean | 10

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

With marinated black tiger shrimp | 15

Aldino | 15

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 | 11

A delicious cup of lentil minestrone
With grilled chicken breast | 16

Tuscan Caesar | 15

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

Join us for Sunday Brunch 11-3 pm.

*Full dinner menu & kid's menu available.
Split charge may apply to some entrees.
20% gratuity added to parties of 6 & more
Like us on Facebook, Twitter & Yelp!
Instagram: @Aldinoatthevineyard*

\$15 Lunch Specials Till 2 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

Chef's Combination

Our chef's have come up with a special lunch trio. Chicken parmesan, veal & spinach cannelloni & pasta all pomodoro, all in one serving - enjoy!

Chicken Piccata

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

Le Pizze

Margherita | 15

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 | 20

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

Pesto Manza | 17

House meatball, peto & mozzarella

Tradizionale | 14

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

Toppings: Bell pepper, mushrooms, black olives, sausage, anchovies, artichoke hearts & pepperoni | 2

Beverages

Republic of Tea: Pomegranate, Decaf
Ginger, Peach & Raspberry Quince 4.50

San Pellegrino, Panna mineral water
Sm 3 Lrg. 5.5

Milk 3 Coffee 2.50
Cappuccino, Cafe Late 4

Orange Juice, Cranberry Juice,
Grapefruit Juice 3

Entrée

Gamberoni alla Limone | 20

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

Aneto Salmon alla Griglia | 22

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

Eggplant Parmesan | 17

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

Pollo alla Gorgonzola | 18

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

Le Paste

Spaghetti, Penne, Bowtie | 14

Choose from one of our three favorite pastas & add the sauce you love best- Tomato, meat or pomodoro crudo sauce With house grande meatball | 16

Fettuccini Alfredo | 15

Perfectly prepared fettuccini with delicious cream parmesan sauce With seasoned veggies | 17 With shrimp | 19

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 | 17

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

Piancone Farfalle Florentine | 18

Butterfly pasta, spinach, red onions, cream & prosciutto

Pasta Bella Donna | 16

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

Pasta Ole | 18

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

Lasagna al Forno | 18

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

Chicken alla Arrabiata | 17

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

Iced Aldino Cafe

Baily's, Kahlua, House latte

Accompany any entree with

Grilled prawns | 10

8 oz. Scottish salmon | 12

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

Thank you!