

ALDINO

Dinner Menu

- Appetizers -

Calamari Fritti | 14

Lightly seasoned & deep fried

Tonno Carpaccio | 16

Seared Ahi Tuna Ponzu drizzled

Lentil Minestrone Soup | 7

Lobster Bisque | 10

Garnished with crabmeat

PEI Mussels | 17

House marinara or white wine sauce

Aldino's signature house made jumbo meatball | 10

Caprese di Buffalo Mozzarella | 12

Handmade creamy burrata cheese, campari tomatoes & sprigs of basil

Bruschetta | 16

House Tuscan toast topped with shrimp, crabmeat & avocado

Stageone Salad | 21

Half avocado stuffed with fresh crabmeat, bed of greens, finished with mango vinaigrette

Capocuoco (Chef's Salad) | 13

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

Accompany any entree or salad w/ Grilled Prawns | 10

Grilled Chicken Breast | 5 or 8 oz Grilled Salmon | 12

- Pizza -

Margherita | 19

Red-ripe Roma tomatoes & fresh basil

Johnny's | 25

Sausage, pancetta, avocado & jalapeño

Di Parma | 22

Parma prosciutto, fresh buffalo mozzarella & fresh baby arugula

Tradizionale | 17

House tomato sauce with a combination of mozzarella & fontina cheeses

Toppings: bell pepper, mushroom, black olive, sausage, anchovies, artichoke hearts & pepperoni | 2.50

- Entrée -

House, Caesar or Wedge side salad with Entrée | 5 "Bread Service Upon Request"

Lasagna al Forno | 20

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

Pollo alla Parmesan | 20

Lightly seared and baked with mozzarella & house tomato sauce

Fettuccine Primavera | 20

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

Ravioli di Vitello | 19

Garden spinach & ground veal with ricotta pesto or Rosini sauce

Eggplant Parmesan | 21

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

Gamberoni alla Limone | 28

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

Gamberi Fritti | 24

Lightly battered fried shrimp over a bed or creamy orzo

Anetto Salmon alla Griglia | 29

Grilled with dill caper cream sauce, veggies and pasta

Scaloppini di Vitello | 28

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

Pollo alla Gorgonzola | 24

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

Farfalle Florentine | 20

Butterfly pasta, prosciutto, spinach, onions, Alfredo

Penne alla Vodka | 23

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

Capellini con Gamberi | 27

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

Capellini di Mare | 30

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

Trout alla Piccata | 26

Artichoke hearts & mushrooms with white wine and lemon

Fileto alla Griglia

Center cut black angus beef tenderloin
5 oz 37 | 8 oz 44

Please inquire about our house made Desserts

Kid's menu available \$11

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

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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