

Antipasti & Zuppe

Calamari Fritti

Lightly batter-dipped & fried 13

Piatti di Salumi

Citerio Capicola, Sopresatta, giardinara & Burrata 15

Tonno Carpaccio

Seared ahi tuna, ponzu drizzled 16

Lenticchie

A delicious cup of lentil minestrone 7

Pappa col Pomodoro

Italian rustic tomato, leek soup 7

Lobster Bisque, garnished w/crabmeat 10

Insalate

Mediterranean 10

crisp lettuce, plump tomatoes, cucumbers, scallions, cannellini beans, kalamata olives, goat cheese, (Rosa's Favorite!)

With marinated black tiger shrimp 16

Aldino & Shrimp

Fresh mixed California greens, grilled large shrimp, sprinkled with pine nuts, shaved parmesan and topped with our house vinaigrette 18

Salmon

Bed of fresh baby spinach, add radicchio, red onions, mushrooms, fresh filet of salmon. pecans, aged asiago and balsamic vinaigrette 19

Chef's Choice

Farm fresh red and green leaves, hearts of palm, sliced red onions, gorgonzola and caramelized pecans 13

With grilled chicken breast 18

Tuscan Caesar

Cool and refreshing baby kale, radicchio & romaine signature creamy dressing with a hint of aged balsamic, and chicken breast. 17

Stageone Salad 19

Start with a bed of greens, add in fresh crab meat and avocado, and finish it with a mango vinaigrette

Full dinner menu &
kid's menu available.

Split charge may apply to some entrees.
20% gratuity added to parties of 6 & more.

Aldinos.com

Thank You!

"Lunch Menu till 3 pm m-f"

\$16 Specials

Chicken Parmesan

Aldino's version this Italian classic is something to be experienced. Ours is served with seasoned chicken, vegetables & pasta

Meatball Ravioli

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

Tilapia Venezzie

A light tilapia filet encrusted with potato & covered with a buttery sherry beurre blanc, W/ sauteed vegetables & pasta

Chicken Piccata

This is a traditional Italian favorite. We tenderize chicken breast, then lightly coat & sauté with mushrooms & capers to perfection

Le Pizze

Margherita 17

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

Johnny's Pizza

sausage, cured Italian bacon, avocado, then added jalapeño for a kick 22

Tradizionale* 15

Topped with house tomato sauce and a combination of mozzarella & parmesan

Toppings:

Bell Pepper, mushrooms, black olives 2.5

Sausage, anchovies, artichoke hearts, pepperoni

Beverages

Republic of Tea: Pomegranate, Decaf Ginger
peach, 4.50

San Pellegrino, Panna Mineral Water
Sm 3 Lrg. 5.5

Milk 3 Coffee 2.5

Cappuccino, Cafe Late 4
Orange Juice, Cranberry juice,
Grapefruit Juice 3

Entrée

Gamberoni alla Limone

Succulent, large gulf shrimp sautéed in white wine and lemon for a refreshing zest, pasta & veggies. 20

Aneto Salmon alla Griglia

Dill marinated Scottish fresh filet, grilled and served with caper dill cream, Vegetables & Pasta. 22

Eggplant Parmesan*

Hand battered stacks of farm fresh slices of eggplant baked with our signature sauce and melted mozzarella. 18

Pollo alla Gorgonzola

Plump chicken breast tossed in sun dried tomatoes, a handful of cremini mushrooms, tarragon cream & Gorgonzola cheese. 19

Le Paste

Spaghetti, Penne, Bowtie*

Choose from one of our three favorite pastas and add the sauce you love best— Tomato sauce, meat sauce or pomodoro crudo. 14

W/House grande meatball 17

Fettuccini Alfredo* 16

Perfectly prepared fettuccini with a delicious cream parmesan sauce.

With seasonal vegetables 17

With shrimp 19

Linguine alla Vongole

Baby clams sautéed with Italian herbs in white wine & lemon sauce. 16

Linguine alla Scampi

Succulent sautéed medium shrimp, firm cremini mushrooms, Italian herbs & a tangy lemon wine. 17

Ravioli di Vitello

Filled with garden spinach and veal in our house ricotta pesto or rosini sauce. 17

Piancone Farfalle Florentine

Butterfly pasta, spinach, red onions, cream and prosciutto. 18

Pasta Bella Donna*

Whole-wheat angel hair blended with wild mushrooms, crisp asparagus, roasted garlic and sweet peppers sprinkled with pine nuts and fresh parmesan. 16

Pasta Ole

Tuscany meets San Antonio!

Shrimp, ripe tomatoes, minced onions, cilantro, chetiolini & avocado laid over bed of bowtie pasta. 19

Lasagna al Forno

House made pasta layers, hearty meat ragu and blended mozzarella and ricotta. 18

Chicken alla Arrabiatta

Arrabiatta means 'angry' and like the name this dish is intended to pack a punch of flavor, Spicy tomato sauce roasted eggplant, black olives and bowtie pasta. 18

Top any entree with
Grilled prawns 10
6 oz Scottish salmon 12
5 oz centercut beef tenderloin 20
Asparagus 5
House Meatball 4

Dolci \$9

Tiramisu.....

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

Chocolate Lovers

Triple layered chocolate cake, Cranach filling,
butter-cream frosting, drizzled with sea salt caramel

Summer Delight

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

Creme Brulee'

Cool refreshing creamy vanilla custard,
caramelized sugar

Spumoni Ice Cream

Pistachio, chocolate, and strawberry

Iced Aldino Cafe Baily's, Kahlua, House latte

**"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 foodborn illnesses, Please inform
of any allergies."**

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