



Established 1992

SOUPS & APPETIZERS

LENTIL MINESTRONI 7

LOBSTER BISQUE
garnished w/crabmeat 10

CALAMARI FRITI 14
lightly seasoned and deep-fried

TONNO CARPACCIO 16
seared Ahi tuna ponzu drizzled

PEI MUSSELS 17
marinara or white wine sauce

HOUSE MADE JUMBO
MEATBALL 10
w/melted mozzarella

BRUSCHETTA 16
house Tuscan toast topped
w/shrimp, crabmeat & avocado

SHRIMP COCKTAIL
Signature sauce

1/2 DZN 14
DZN 26

SALAD

CAPRESE DI BUFFALO
MOZZARELLA 12
handmade creamy burrata
cheese Campari tomatoes and
sprigs of basil

STAGEONE 22
half avocado stuffed w/ fresh
crabmeat, bed farm fresh of
greens, finish with mango
vinaigrette

CAPICUCCO (chef's salad) 13
green and red leaves tossed with
hearts of palm, sliced red onions,
topped with gorgonzola, and
caramelized pecans

Accompany any entree or
salad
w/grilled prawns 10
grilled chicken breast 5
6 oz grilled
salmon 12

Please inquire about our house
made desserts

Kid's menu available

(Please ask server)

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
foodborne illnesses, please
inform of any allergies.
"Like us on Facebook, Twitter
and Yelp"

Dinner Menu

\$5 House, Caesar or Wedge, side salad with any Entrée

PASTA

LASAGNA AL FORNO 21
layers of homemade pasta a hearty meat ragu
blended with ricotta and mozzarella, baked to perfection

FETTUCCINI PRIMAVERA 21
handmade pasta & fresh seasonal vegetables
nestled in Aldino's Alfredo sauce

RAVIOLI DI VITELLO 20
garden spinach, ground veal & ricotta, pesto or rossini

FARFALLE FLORENTINE 21
butterfly pasta, prosciutto, spinach, onions & alfredo

PENNE ALLA VODKA 24
smoked fennel sausage or seasoned chicken sweet peas, rossini
vodka sauce& asiago

EGGPLANT PARMESAN 22
hand battered stacks of fresh slices of eggplant
baked with house tomato sauce and mozzarella

RISOTTO ALLA MILANASE 24
Arborio rice/chicken/mushroom/spinach tossed in a creamy
saffron sauce

PORTOBELLA E ORZO 18
marinated & grilled portobello, light creamy orzo, tomato
and gorgonzola cheese for a vegetarian dish

PIZZA

MARGHERITA 19
red-ripe Roma tomatoes and fresh basil

JOHNNY'S 25
sausage, pancetta, avocado & jalapeño

DI PARMA 23
parma prosciutto, fresh buffalo mozzarella
and fresh baby arugula

TRADIZIONALE 17
house tomato sauce, and a combination of
mozzarella & fontina cheeses
Toppings: bell pepper, mushroom, black olive, sausage, anchovies,
artichoke hearts, pepperoni 2.5 each

SEAFOOD

GAMBERONI ALLA LIMONE 28
large gulf shrimp sautéed
w/ white wine lemon

GAMBERI FRITTI 24
lightly battered, fried shrimp, bed
of creamy spinach & onion orzo

SALMON CON PENNE 26
healthy portion of Scottish salmon, shallots, kalamata olives
fresh dill, zesty beurre blanc

CAPPELLINI CON GAMBERI 27
angel hair, large shrimp sun-dried tomatoes
and asparagus tossed in alfredo sauce

CAPPELLINI DI MARE 31
fresh fish, shrimp & baby clams, tangy marinara sauce & angel hair

ANETTO SALMON ALLA GRIGLIA 29
w/dill caper cream sauce

TROUT ALLA PICATTA 27
artichoke hearts, mushrooms,
capers & w/wine lemon

SEARED NANTUCKET SCALLOPS 36
creamy mushroom risotto

CARNE E POLLO

POLLO GORGONZOLA 25
cremini mushrooms/ sun-dried
tomato & cream tarragon
gorgonzola

POLLO PARMESAN 21
baked with,
mozzarella house tomato sauce

VEAL SALTIMBUCA ALLA MARSALA 35
Spinach, prosciutto, provolone, marsala mushroom sauce

SCALOPPINI DI VITELLO 30
lightly floured tender veal slice sautéed w/mushrooms
capers & white wine, served w/ pasta

FILETO ALLA GRIGLIA
Center cut black angus beef tenderloin
Wedge potatoes and vegetable, sangiovese demi-glace
5oz 38 8oz 45