



*Aldino*

## Antipasti

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### Piatti di Salumi

citerio capicola, sopresatta, giardinara, burrata 12

### Bruschetta

house tuscan bread, roma tomato, asiago 6  
shrimp, crabmeat, avocado 11

### Tonno Carpaccio

seared ahi tuna, ponzu drizzled 12

### Carpaccio Di Manza

garden-fresh arugula and parmigiano-reggiano 12

### Calamari Fritti

lightly batter-dipped and fried 10

### Scampi Aldino

gulf shrimp, gorgonzola tarragon cream 10

### PEI Mussels

prepared in either our marinara or white wine sauce 12

## Zuppe

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### Lenticchie

a delicious cup of lentil minestrone 5

### Pappa col Pomodoro

italian rustic tomatoe  
leek soup 5

### Lobster Bisque 7

## Insalate

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### Caprese di buffalo,

house mozzarella, creamy burrata,  
compari tomatoes, fresh basil 7

### Di Aldino

fresh mixed california greens and endive.  
sprinkled with pine nuts, shaved parmesan 7 10

### Tuscan Caesar

baby kale, romain heart, creamy house dressing 7 10

### Di Capicouko

fresh farm red and green leaves, hearts of palm,  
caramalized pecans, red onions, gorgonzola 8 11

### Dela Casa

Aldino's house salad with entree 3 7

#### salad toppings

grilled chicken 4

grilled prawns 8

6oz scottish salmon 9

side oders: asparagus 5

baby spinach 5

mushrooms 5

## Le Pizze

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"we use Antimo Caputo Napoli ,high protein,  
soft wheat flour type 00"

### Margherita

red-ripe roma tomatoes and fresh picked basil for a simple,  
but delicious traditional Italian favorite 13

### Johnny's Pizza

sausage, cured Italian bacon, avocado,  
then added jalapeño for a kick 17

### Di Parma

parma prosciutto, fresh buffalo mozzarella,  
wild arrugula 18

### Pesto Manza

house meatball, pesto, crescensa and mozzarella 15

### Tradizionale

house tomato sauce, with a combination of mozzarella  
& fontina cheese 13

### Toppings:

bell pepper, mushroom, black olives 1.50

sausage, anchovies, artichoke hearts, pepperoni

## Prix Fixe

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"choices of salad or soup entrée and dessert"

4-6:30 daily 22 per person

Choice of:

Aldino's house salad, caesar salad or lobster bisque

### Entree (Your choice)

### Pollo Picatta

zesty lemon, white wine and caper sauce

### Tilapia alla Venezzie

potato en-crusted, champagne buerr blanc  
field veggies and pasta

### Fettuccini con Gamberi

medium shrimp & crimini mushrooms  
tossed with handmade pasta in Aldino's classic alfredo

choice of Aldino's house made Cheesecake or Tiramisu

" No Substitutions, No splits please"

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\*\* we strive to offer you sustanable, no GMO,  
BAP certified products.

please inform of any food allergies\*\*

kid's menu available, \$3-\$5 split charge on some items

18% gratuity added on parties of 6 and more

# *Paste e Risotto*

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## **Ravioli di Vitello**

garden spinach and veal filled, house ricotta, pesto cream or rosini sauce 16

## **Fettuccini Primavera**

house made fettuccini, local field vegetables, alfredo sauce 16 add chicken 19

## **Piancone Penne alla Vodka**

your choice of spicy, smoked fennel sausage or seasoned chicken breast, pisseli dolci, rosini vodka sauce & shaved parmesan 18

## **Risotto alla Milanese**

garden spinach, mushroom, and fontina folded with arborio rice and chicken, saffron cream 18

## **Cappellini con Gamberi**

gulf shrimp, tangy sun dried tomatoes, asparagus, alfredo sauce 19

## **Piancone Farfalle Florentine**

butterfly pasta, spinach, red onions, prosciutto and cream 17

## **Lasagna al Forno**

house made pasta, hearty meat ragu with blended mozzarella and ricotta 15

## **Pasta Ole**

tuscany meets san antonio shrimp, riped tomatoes, minced onions, cilantro, chetiolini and avocado tossed with penne 19

# *Vegetariano (meatless)*

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## **Stageone Salad**

start with a bed of greens, add in fresh crab meat and avocado, and finish it with a mango vinaigrette 14

## **Pasta Bella Donna**

whole-wheat angel hair pasta blended generously with wild mushrooms, crisp asparagus, roasted garlic and sweet bell peppers sprinkled with pine nuts and fresh parma 14

## **Eggplant Parmesan**

hand battered stacks of fresh farm slices of eggplant baked with our signature sauce and mozzarella 17

## **Portobella E Orzo**

farm fresh meaty portobellas, saffron cream, mound of herbed orzo, slow roasted tomatoes and gorgonzola 14

## **Vegetable Pizza**

grilled zucchini, artichoke hearts, mushrooms & wild arrugula 17

# *Pollo, Pesce, Carne*

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## **Gamberoni Alla Limone**

succulent, large gulf shrimp fresh from the docks. sautéed in white wine, lemon added for a refreshing zest 21

## **Aneto Salmon Alla Griglia**

dill marinated scottish fresh filet, grilled and served with caper, dill cream sauce 22

## **Trout Alla Piccata**

basil marinated fresh filet, artichoke hearts and mushrooms, white wine lemon 19

## **Broditto Ai Frutti Di Mare**

fresh shrimp, fish, mussels, clams, crab claws prepared in a tangy italian broth of tomato & leek served with linguini's 24

## **Polla Alla Gorgonzola**

tossed sun dried tomatoes, and crimini mushrooms. tarragon cream & gorgonzola cheese 20

## **Pollo Marsala**

dry & sweet florio marsala, mushroom and pasta 18

## **Pollo Alla Parmigiana**

classic parma recipe, hand battered and baked with fresh mozzarella and house sauce 18

## **Salmon alla Granchio**

a generous portion of sweet crab meat is wrapped in a tender salmon filet over herbed orzo buttery lemon and white wine sauce 27

## **Scaloppini di Vitello alla Piccata**

thin slices of tender veal with a light batter. we sauté this with lemon, butter, wine, mushrooms and artichoke hearts. The result is a mouthwatering dish you'll tell your friends and family about 26

## **Filetto alla Griglia**

aged center cut premium beef tenderloin fillet. with sangeovese mushroom sauce & potatoe del georno, grilled per your request  
5 oz. 27  
8 oz. 36

## DOLCE

### Tiramisu

cheer up with this italian tradition ladyfingers infused with espresso and kahlúa mascarpone and coco

### Chocolate Lovers

triple layered, chocolate cake, granach 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 Broulet

cool refreshing creamy vanilla custard, caramelized sugar,

### Spumani Ice Cream

pistachio chocolate strawberry flavors

### Iced Aldino Cafe

kahlua, baily's, house lat

## BIRRA

birra roma & bifuel 8

moretti lager, peroni, blue moon, corona, dos equis xx, heineken, heineken light, stella artois, lagunitas ipa 5.5

all domestic beers 4

### Signature Cocktails: 10

Effin Cucumber Martini,  
cointreau, house sweet & sour

Tuscan Mule,  
ryka vodka, ginger beer, limoncello

Deep Eddy Lemondrop

The Manhattan

woodford reserve, sweet vermouth, angostura bitters

Join us for Sunday Brunch 11-3  
\$16 bottomless Mimosa Bar

Aldino at the Vineyard

210-340-0000 [www.Aldinos.com](http://www.Aldinos.com)

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