

Antipasti E Zuppe

Calamari Fritti

Lightly batter dipped and fried 10

Piatti di Salumi

Citerio capicola, sopresatta, giardinara, burrata 10

Tonno Carpaccio

Ahi tuna, mango relish, ponzu drizzle 12

Lenticchie

A delicious cup of lentil minestrone 5

Pappa col Pomodoro

Italian rustic tomatoe leek soup 5

Lobster Bisque 7

Insalate

Mediterranen 9

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

With marinated black tiger shrimp 12

Aldino

Fresh mixed California greens, grilled large shrimp, sprinkled with pine nuts, shaved parmesan & topped with our house vinaigrette 14

Salmon

Bed of fresh baby spinach, add radicchio, red onions, mushrooms, fresh filet of salmon. pecans, aged asiago and balsamic vinaigrette 16

Chef's Choice

Farm fresh red and green leaves, hearts of palm, sliced red onions, gorgonzola and caramelized pecans 9

With grilled chicken breast 12

With seared beef tenderloin 15

Tuscan Caesar

Cool and refreshing baby kale, radicchio & romain signature creamy dressing with a hint of aged balsamic, topped with chicken breast. 13

Stageone Salad 14

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

beverages

Republic of Tea :Pomogranate, Decaf
Ginger peach, Raspberry Quince 4.25

San Pellegrino, Panna Mineral Water
Sm 3 Lrg. 5.5

Milk 3 Coffee 2.5

Cappuccino, Cafe Late 3.75

Orange Juice, Cranberry juice,
Grapefruit Juice 3

Lunch Specials

7 for 10 Till 2 M-F

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 sauce on a bed of sauteed vegetables. Served with pasta

Linguine alla Scampi

Our version of this classic Italian dish with succulent sautéed medium shrimp, firm crimini mushrooms, Italian herbs and a tangy lemon wine

Chef's Combination

Our chefs have come up with a special lunch trio. Chicken parmesan, veal & spinach canelloni, and pasta alla pomodoro all at one serving—enjoy

Chicken Picatta

This is a traditional Italian favorite. tenderized & lightly coated chicken breast, sauté with mushrooms, capers & white wine lemon

Chicken alla Arrabiatta

Arrabiatta means 'angry'—and like the spicy house tomatoe sauce this dish is intended to pack a punch of flavor. Served with roasted eggplant, black olives, bowtie pasta and chicken

Le Pizze

Margherita

Our hand tossed dough is topped with ripe roma tomatoes, fresh picked basil & house mozzarella for a simple, yet delicious traditional Italian favorite 12

Johnny's Pizza

Sausage, cured Italian bacon, avocado, & diced jalapeno for a kick 17

Pesto Manza

House meatball, pesto, crescensa and mozzarella 15

Tradizionale*

Topped with house tomato sauce, and a combination of mozzarella & fontina 11

Toppings:

Bell Pepper, mushroom, black olives 2
sausage, anchovies, artichoke hearts, pepperoni

Entrée

Gamberoni alla Limone

Succulent, large gulf shrimp fresh from the docks, sautéed in white wine & lemon for a refreshing zest 17

Aneto Salmon alla griglia

Dill marinated Scottish fresh filet, grilled and served with caper dill cream 17

Eggplant Parmesan*

Hand battered stacks of fresh farm slices of eggplant baked with signature sauce and mozzarella 14

Le Paste

Spaghetti, Penne, Bowtie*

Choose from one of our three favorite pastas and add the sauce you love best—meat sauce, meatball or pomodoro crudo 10

Fettuccini Alfredo*

Perfectly prepared fettuccini with a delicious cream parmesan sauce

With seasonal vegetables 13

With shrimp 15

Linguine alla Vongole

Baby clams sautéed with Italian herbs in white wine & lemon 14

Tortelli Verde di Parma

Parma prosciutto & sweet peas tossed in Alfredo 13

Polla alla Gorgonzola

Tossed in sun dried tomatoes, a handful of crimini mushrooms, tarragon cream & gorgonzola cheese 16

Piancone Farfalle Florentine

Butterfly pasta, spinach, red onions, prosciutto & cream 13

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 13

Pasta Ole

Tuscany meet, San Antonio! shrimp, ripe tomatoes, minced onions, cilantro, chetiolini & avocado tossed with penne 15

Lasagna al Forno

House made pasta layers, hearty meat ragu and blended mozzarella and ricotta 15

Ravioli di Vitello

Filled with garden spinach and veal, house ricotta pesto or rosini sauce 16

Dolci

Tiramisu.....

Cheer up with this Italian tradition, ladyfingers infused with espresso & Kahlua mascarpone & coco powder

Chocolate Lovers

Triple layered, Chocolate cake, Ganach filling, buttercream frosting, drizzled with sea salt caramel

Decadent Delight Carrot Cake

Loaded with pineapple, pecan and coconut, wrapped in decadent cream cheese frosting

Creme Broulet

Cool refreshing creamy vanilla custard caramelized sugar

Spumoni Ice Cream

Pistachio chocolate strawberry flavors

Iced Aldino Caffè

Baily's, Kalua, House latte

Top any entree with

Grilled Prawns 8

6 oz Scottish salmon 9

5 oz centercut beef Tenderloin 15

Asparagus 5

Garlic Spinach 5

Join us for Sunday Brunch 11-3

Full dinner menu & kid's menu available

Split charge may apply to some entrees

18% gratuity added to parties of 6 and more Thank You!

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Aldinos.com

"We offer you sustainable, No GMO BAP certified and gluten free products, Please inform us of any food allergies"