Aldo's

FARMERS MARKET INSPIRATIONS

Tower of Flash-Fried Eggplant	, Parmigiana-Style
Classic Caesar Salad, Garlic C	rostino, White Anchovy
Salad of Watermelon & Import	ed Sheep's Milk Feta Shallots, Citrus Vinaigrette, Sumac
Gluten-Free Meatballs • All Be Tomato Sauce, Whipped Burra	ef (no pork, no veal, low carb/keto) ata [+ \$5 ADDITIONAL]
Tuna Carpaccio Thinly-Sliced Center-Cut Tuna Bermuda Onions, Jalapeño & C	Loin, Sriracha Aioli, Crisp Pane Rustico (Italian Flatbread) Coriander (served chilled & raw)
Panzanella Salad • Local Vine-F Extra Virgin Olive Oil & Sicili	Ripe Tomatoes, Euro Cucumbers, Rustic Bread, Bermuda Onion ian Red Wine Vinegar
YOUR SELECTION OF	PPLEMENTAL COURSE
** Add a sup	pplemental tasting course of pasta for \$9 **
Housemade Potato Gnocch	ni, Tomato Parmigiano Cream Sauce
Orecchiette, Broccoli Rabe, M	fild Italian Sausage, Garlic Oil
Pappardelle, Slow Cooked W	/ild Boar Ragù, Parmigiano
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Pigatani with your choice of	
Rigatoni with your choice of	Vodka Sauce or Classic Bolognese Meat Sauce
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	Vodka Sauce or Classic Bolognese Meat Sauce
YOUR SELECTION OF	Vodka Sauce or Classic Bolognese Meat Sauce
YOUR SELECTION OF Tagliata di Manzo • Tuscan-Sf Grilled 802 Coulotte Steak, sera	Vodka Sauce or Classic Bolognese Meat Sauce SECOND COURSE tyle Grilled Steak, Rosemary Sea Salt ved sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes
YOUR SELECTION OF Tagliata di Manzo • Tuscan-St Grilled 802 Coulotte Steak, sera	Vodka Sauce or Classic Bolognese Meat Sauce SECOND COURSE tyle Grilled Steak, Rosemary Sea Salt
YOUR SELECTION OF Tagliata di Manzo • Tuscan-St Grilled 80z Coulotte Steak, sera Chef Aldo recommends <u>MEDIUI</u> Delicata alla Mugnaia • Pan-se	Vodka Sauce or Classic Bolognese Meat Sauce SECOND COURSE tyle Grilled Steak, Rosemary Sea Salt ved sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes
YOUR SELECTION OF Tagliata di Manzo • Tuscan-St Grilled 8oz Coulotte Steak, sera Chef Aldo recommends <u>MEDIUI</u> Delicata alla Mugnaia • Pan-se White Wine Sauce with a scatte	Vodka Sauce or Classic Bolognese Meat Sauce SECOND COURSE tyle Grilled Steak, Rosemary Sea Salt wed sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes MRARE, as it's traditionally served ◄ [+ \$6 ADDITIONAL] eared invasive Chesapeake Catfish, Italian-style ering of Cherry Tomatoes, Lemon Zest, and Capers
YOUR SELECTION OF Tagliata di Manzo • Tuscan-St Grilled 8oz Coulotte Steak, sera ► Chef Aldo recommends MEDIUI Delicata alla Mugnaia • Pan-se White Wine Sauce with a scatte Shrimp Scampi over Fettuccine	Vodka Sauce or Classic Bolognese Meat Sauce SECOND COURSE tyle Grilled Steak, Rosemary Sea Salt wed sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes MRARE, as it's traditionally served ◄ [+ \$6 ADDITIONAL] eared invasive Chesapeake Catfish, Italian-style ering of Cherry Tomatoes, Lemon Zest, and Capers
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MENU AVAILABLE AT \$35 PER PERSON (Exclusive of Beverages, Tax and Gratuity) <u>NO SUBSTITUTIONS ARE PERMITTED FOR THIS MENU</u> | This menu is not available for take out All Parties will be Billed on a Single Check | Shared Portions Incur a Supplementary Charge of \$15