

YOUR SELECTION OF

**F I R S T C O U R S E**

**Tower of Flash-Fried Eggplant, Parmigiana-Style**

**Gluten-Free Meatballs • All Beef (no pork, no veal, low carb/keto), Whipped Burrata**

**Truffled Cream of Asparagus Soup, Sautéed Mushrooms, Whipped Burrata**

**Tuna Carpaccio • Thinly Sliced Sashimi-Grade Tuna, Thin Crispy Flatbread  
Finely-Diced Cilantro, Jalapeño, Red Onion & Sriracha Aioli**

**Classic Caesar Salad, Garlic Crostino, White Anchovy**

YOUR SELECTION OF

**S U P P L E M E N T A L P A S T A**

**\*\* Add a supplemental tasting course of pasta for \$9 extra \*\***

**Housemade Potato Gnocchi, Tomato Parmigiano Cream Sauce**

**Orecchiette, Broccoli Rabe, Mild Italian Sausage, Garlic Oil**

**Pappardelle, Slow Cooked Wild Boar Ragù, Parmigiano**

**Rigatoni with your choice of Vodka Sauce or Classic Bolognese Meat Sauce**

YOUR SELECTION OF

**S E C O N D C O U R S E**

**Tagliata di Manzo • Tuscan-Style Grilled Steak, Rosemary Sea Salt**

*Grilled Coulotte Steak, served sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes*

► *Chef Aldo recommends MEDIUM RARE, as it's traditionally served* ◄

**Chicken Marsala • Sautéed Mushrooms, Parmigiano Risotto**

**Delicata alla Mugnaia • Pan-seared Chesapeake Catfish, Italian-style**

*White Wine Sauce with a scattering of Cherry Tomatoes, Lemon Zest, and Capers*

**Stuffed Passera di Mare • Line-Caught Mediterranean Flounder, Lump Crab Stuffing**

**Tomato-Garlic Butter, Garlic Mashed Potatoes [ADD +\$10 SUPPLEMENT]**

**Shrimp Scampi over Fettuccine, Creamy Scampi Sauce**

**Whole Wheat Linguine, Blistered Cherry Tomatoes, Roasted Garlic, Arugula (VEGAN)**

**FEATURED WINES**

**Pinot Grigio, Impero, Italy \$38 / BOTTLE**

**Montepulciano d'Abruzzo, Impero, Italy \$38 / BOTTLE**

YOUR SELECTION OF

**D E S S E R T**

**Rustic Petite Apple Tart • topped with caramel, served with Vanilla gelato [served warm]**

**Housemade Sicilian Cannoli, stuffed with sweetened Ricotta**

**MENU AVAILABLE AT \$35 PER PERSON\***

*While the restaurant has made this restaurant week menu available at a discounted price, we hope you share our belief that our hardworking staff shouldn't bear the burden of that discount—after all, they aspire to offer the same attentive, hospitable service that is the hallmark of any visit to Aldo's. While a minimum suggested gratuity of 20% is added to all restaurant week checks, you are welcome to leave an additional gratuity if you feel your service merited it. Thank you!*

\*MENU PRICE DOES NOT INCLUDE BEVERAGES OR TAXES | NO SUBSTITUTIONS ARE PERMITTED FOR THIS MENU  
THIS MENU IS NOT AVAILABLE FOR TAKE OUT OR DELIVERY | ALL PARTIES WILL BE BILLED ON A SINGLE CHECK  
SHARED PORTIONS INCUR A SUPPLEMENTARY CHARGE OF \$15