

Happy Mother's Day!

All Day Dining

11AM - 6PM

A P P E T I Z E R S , S A L A D S A N D S O U P S

Calamari Fritti, Marinara Sauce 14

★ Tower of Crispy Eggplant, Parmigiana Style 14

Shrimp Scampi • White Scampi Sauce, Toasted Bruschetta 16

Gluten-Free Meatballs

All-beef meatballs (no pork, no veal, low carb/keto), tomato sauce, whipped burrata 14

Caesar Salad • Garlic Crouton, White Anchovy 13

Caprese • Campari Tomatoes, Burrata Mozzarella, House-Pickled Sweet Peppers, EVOO, Basil 17

Roasted Red & Yellow Beets, Mixed Greens, Gorgonzola, Walnuts, Champagne Vinaigrette 13

Arugula Salad, Bermuda Onions, Shaved Parmigiano Reggiano, Aged Balsamic Vinaigrette 13

Mista Field Greens, White Balsamic Vinaigrette 12

Truffled Cream of Asparagus Soup, Sautéed Mushrooms, Whipped Burrata 12

Shrimp Bisque 14

M A I N C O U R S E S

★ Grilled Branzino (Mediterranean Sea Bass) • Stuffed with Lemon, Garlic and Oregano Salmoriglio Salsa Verde (Parsley Pesto), served whole, deboned, with or without head & tail (at your request) 36

Aldo's Ossobuco • Four Hour Slow-Braised Veal Shank, Parmigiano Risotto 46

★ Aldo's Signature "Tournedos Rossini"

Grilled Aged Filet Mignon, Seared Hudson Valley Foie Gras, Sautéed Wild Mushrooms 46

Veal Tenderloin Francese • Egg-Battered and Pan-Fried, Lemon-Chardonnay Sauce, Spinach 32

14oz Tuscan Grilled Veal Chop • Bone-in Rib Chop, Wild Mushroom Polenta Galetti 52

Jumbo Lump Maryland Crab Cakes, Remoulade Sauce 38

8oz Prime Filet Mignon, Roasted Bermuda Onions, Creamy Gorgonzola Polenta, "LI" Steak Sauce 42

★ Maryland-Style "Surf & Turf" • Grilled Aged Filet Mignon, Jumbo Lump Maryland Crab Cake 62

Grilled Double-Cut Lamb Chops, Sautéed Broccoli di Rapa 42

Rigatoni Bolognese • Slow-Cooked Veal, Pork & Beef, Whipped Burrata 29

Orecchiette Pasta, Broccoli Rabe, Housemade Italian Sausage and Parmigiano Reggiano 23

Fettuccine, Sous-Vide Maine Lobster Tail, Cognac Tomato-Cream Sauce 46

A L A C A R T E

Bitter Broccoli Rabe sautéed in Garlic Oil 9

Crispy Fingerling Potatoes 8

Sautéed Fresh Spinach 9

Grilled Balsamic Asparagus 9

Sautéed Wild Mushrooms 12

ALL PARTIES WILL BE BILLED ON A SINGLE CHECK
** THOSE ALLERGIC TO NUTS OR NUT PRODUCTS SHOULD KINDLY INFORM A WAITER, AS WE DEEP-FRY IN PEANUT OIL **
SHARED PORTIONS INCUR A SUPPLEMENTARY CHARGE OF 10 | PLEASE REFRAIN FROM USING MOBILE PHONES IN THE DINING ROOMS
CONSUMING RAW, UNCOOKED OR SOUS-VIDE MEATS, POULTRY, PORK, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

Happy Mother's Day!

Brunch Menu

11AM - 3PM

CONVIVIALITY & HAPPINESS... proudly served by the glass or pitcher

one 750ml pitcher serves 5-6 guests...OR 2-3 very happy guests! | sadly, refills aren't free, but hugs are

MIMOSA made with Fresh-Squeezed OJ 9 glass | 29 pitcher (SERVES 5-6)

BELLINI made with Fresh Peach Purée 12 glass | 38 pitcher (SERVES 5-6)

BLOODY MARY Old Bay Rim, Pecanwood Bacon 13

JOHN DALY Homebrewed Iced Tea, Housemade Lemonade, Vodka 12

IRISH COFFEE made with Jameson Irish Whiskey and Chantilly Cream 11

CHAMPAGNE "Impérial," Moët & Chandon, NV 27 GLASS | 135 BOTTLE

PROSECCO Canella, Vadoffiandene, Veneto, Italy 12 GLASS | 55 BOTTLE

ORANGE JUICE Fresh-Squeezed 6 GLASS

"Brunch without booze
is just a sad, late breakfast"

PLATES TO SHARE

for the table... sure to please everyone

Belgian Waffles • Whipped Cream, Mixed Berries 16

Fresh Fruit Platter • Sliced Melon Duo, Mixed Berries & Sliced Banana 16

Crab Louie Avocado Toast • Lump Crab, Avocado, Tomatoes, Asparagus, Salsa Rosa 24

Smoked Salmon Carpaccio • Tzatziki, Capers, Diced Red Onions, Toast Points 14

Amazing Bacon • Thick-cut Pecanwood Smoked Bacon 16

Rigatoni alla Vodka • Sweet Onions, Stolichnaya Vodka, Tomato Cream Sauce 27

Italian Poutine with Sausage • Hand-cut fries tossed with Parmigiano, Burrata Mozzarella Curd topped with Smoked Gouda, Crumbled Italian Sausage, Sautéed Bell Peppers, gravy, & a Poached Egg 24

Gluten-Free Meatballs • All beef (no pork, no veal, low carb/keto), tomato sauce, whipped burrata 14

Home Fries for the Table • sautéed with Pancetta and Sliced Red Onions 10

Captain Crunch French Toast for the Table, Cinnamon-Battered Texas Toast, Maple Bourbon Butter 24

Lobster Risotto (serves up to 4) • Butter Poached Sous-Vide Canadian Cold Water Lobster Tail made with Italian Carnaroli Rice, deglazed with Scotch 48

BRUNCH

"Sergio's Favorite" • Toasted Plain Bagel, Smoked Norwegian Salmon, Housemade Whitefish Salad Tomato, Red Onions, Capers, served with a side Caesar Salad 24

★ **Grilled Branzino (Mediterranean Sea Bass)** • Stuffed with Lemon, Garlic and Oregano Salmoriglio Salsa Verde (Parsley Pesto), served whole, deboned, with or without head & tail (at your request) 36

EGGS BENEDICT: THE REAL REASON FOR BRUNCH (LET'S BE HONEST)

all benedicts topped with two poached eggs, broiled tomatoes, caramelized red onions, velvety hollandaise and served with home fries

Crab Cake Benedict • towering high with two Broiled Jumbo Lump Crab Cakes 29

Smoked Salmon Benedict • Cold-Smoked Sliced Norwegian Salmon 28

Lobster B.L.T. Benedict • Bacon, Lobster and Tomato, Sous Vide 6oz Lobster Tail 44

Steak & Eggs Benedict • 6oz Filet Mignon Butterflied & Seared, Smoked Gouda Mushrooms 42

Captain Crunch French Toast, Cinnamon-Battered Texas Toast, Maple Bourbon Butter 24

BRUNCHY DESSERTS

Aldo's Strawberry Tiramisu 12

Sicilian Cannoli 9