

# DINNER MENU

## STARTERS

<b>OUR SIGNATURE CRABCAKE</b> JUMBO LUMP CRABMEAT, ZUCCHINI, HERBS, SPICES, ROASTED PEPPERS, BABY SPINACH	16	<b>EGGPLANT "NAPOLETANA"</b> PAN-SEARED, TOMATOES, MOZZARELLA GARLIC, EVOO	13
<b>ZUCCHINI FRITTI</b> DUSTED WITH PARMIGIANO REGGIANO	12	<b>CALAMARI DORATI</b> (TWO PREPARATIONS) ZESTY MARINARA OR TOSSED WITH HOT CHERRY PEPPERS & ONIONS	14
<b>BUFFALO MOZZARELLA "NAPOLEAN"</b> PROSCIUTTO DI PARMA, ARUGULA, TOMATOES, EVOO, GARLIC, BASIL	16	<b>COLOSSAL CRAB COCKTAIL</b> CARROT, SNOW PEA & RADISH SLAW, COCKTAIL SAUCE	20
<b>ANTIPASTO RUSTICO</b> IMPORTED ITALIAN MEATS & CHEESES, OLIVES, VEGETABLES, BRUSCHETTA	15.5	<b>SEAFOOD SALAD LAMBERTI</b> CALAMARI, SHRIMP, OCTOPUS, ARUGULA, CELERY, EVOO, LEMON	16
<b>COLOSSAL SHRIMP COCKTAIL</b> LEMON, COCKTAIL SAUCE	17	<b>MAINE LOBSTER &amp; ASPARAGUS SALAD</b> BELGIAN ENDIVE, RED ONIONS, ORANGES, ARUGULA, ORANGE VINAIGRETTE	18
<b>IMPORTED BURRATA &amp; HEIRLOOM TOMATOES</b> SMOKED SEA SALT, BASIL OIL	15	<b>GRILLED BABY SPANISH OCTOPUS</b> CHARRED ARTICHOKE HEARTS, LEMON ZEST, ROSEMARY PESTO	16
<b>GRILLED ALASKAN KING CRAB LEGS</b> 1/2 LB, BROILED, CRACKED IN HALF, BALSAMIC GLAZE	28	<b>CHILLED SEPPIA &amp; AVOCADO</b> SEARED CUTTLEFISH, AVOCADO, TOMATOES, LEMON	14

## CARPACCIO & CRUDO ~ 14

<b>WILD ALASKAN SALMON</b> ARUGULA, EVOO, CITRUS FRUIT ZESTS	<b>YELLOWFIN TUNA &amp; CRAB SALAD</b> AVOCADO, CUCUMBERS, ARUGULA, LIME, EVOO, CHIPOTLE PEPPER SAUCE	<b>SPICED PRIME NEW YORK STRIP</b> ARUGULA, FENNEL, PARMIGIANO, EVOO
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## SOUPS & SALADS

**SOUP OF THE DAY** ~ 8  
PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

**ARUGULA & FENNEL SALAD** ~ 11  
LEMON, EVOO, PARMIGIANO REGGIANO

**CAESAR SALAD LAMBERTI** ~ 11  
ROMAINE, HOUSEMADE CROUTONS, PARMESAN

**FRESH BEET, GREEN BEAN & GOAT CHEESE SALAD** ~ 12  
ARUGULA, CANDIED WALNUTS, EVOO, LEMON

## PASTA

<b>PAPPARDELLE BOLOGNESE</b> HOMEMADE SAUCE USING PRIME SIRLOIN AND SHORTRIBS	21	<b>PENNONI ALLA NONNA</b> PORK SAUSAGE, SMOKED MOZZARELLA, DICED POTATOES, BABY SPINACH, GARLIC, EVOO	23
<b>RAVIOLI POMODORO</b> FRESH TOMATO SAUCE, GARLIC, BASIL	19	<b>RISOTTO OF THE DAY</b> PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION	MP
<b>HOUSEMADE PASTA</b> <b>GNOCCHI SORRENTO</b> PARMESAN, MOZZARELLA, VINE-RIPENED TOMATOES, BASIL	19	<b>FETTUCINE ALFREDO</b> PARMIGIANO CREAM SAUCE W/ GRILLED CHICKEN ~ 25 , W/ FOUR GRILLED SHRIMP ~ 29	19
<b>SWEET POTATO GNOCCHI</b> WILD MUSHROOMS, ESSENCE OF WHITE TRUFFLE	21	<b>PACCHERI AMATRICIANA</b> RIGATONI, CARAMELIZED ONIONS, PANCETTA, BASIL, POMODORO SAUCE	19
<b>RAVIOLI OF THE DAY</b> PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION	MP	<b>PENNE ALLA VODKA</b> BLUSH CREAM SAUCE, PARMIGIANO	17

## SEAFOOD

<b>JUMBO SHRIMP &amp; SCALLOPS VERDE</b> RED & YELLOW TOMATOES, GARLIC, EVOO, WILD FIELD GREENS, PAPPARDELLE PASTA	32	<b>FANTASIA DI MARE</b> SHRIMP, SCALLOPS, CLAMS, MUSSELS, CALAMARI, POMODORO SAUCE OR GARLIC, WHITE WINE, PACCHERI PASTA	34
<b>CAPELLINI POSITANO</b> JUMBO LUMP CRABMEAT, TOMATOES, GARLIC, BASIL, EVOO	29	<b>PAN-SEARED SCALLOPS</b> MUSHROOM RISOTTO	33
<b>SEAFOOD CIOPPINO</b> JUMBO SHRIMP, SCALLOPS, COCKLES, MUSSELS, IMPORTED SAFFRON, SAVORY LOBSTER BROTH, SQUASH & ZUCCHINI "SPAGHETTI"	33	<b>PAN-SEARED SALMON</b> CARAMELIZED LEEKS, CITRUS WINE, SPINACH, ROASTED POTATOES	26
<b>MARKET CATCH OF THE DAY</b> PAN-SEARED FILLET, GRAPE TOMATOES, IMPORTED OLIVES, ARTICHOKE, FRESH BASIL, WHITE WINE, BABY SPINACH, POTATOES	32	<b>OUR SIGNATURE CRABCAKE</b> JUMBO LUMP CRABMEAT, ZUCCHINI, HERBS, SPICES, ROASTED PEPPERS, BABY SPINACH, ROSEMARY POTATOES	29

## FRESH WHOLE FISH, FILLETED TABLE-SIDE

DOMESTIC & IMPORTED FISH DELIVERED DAILY ~ MP

**"ALDO" CLASSICO** SEASONED, GRILLED WITH LEMON & EVOO      **OREGANATE** RED & YELLOW TOMATOES, WHITE WINE, EVOO, GARLIC, OREGANO  
**ACQUA PAZZA "CRAZY WATER"** GARLIC, LEMON, MINT, EVOO, WHITE WINE

## FRESH WHOLE MAINE LOBSTER

1 1/2 LB, STEAMED, DRAWN BUTTER ~ 38

## CHICKEN & VEAL

<b>CHICKEN CARCIOFI</b> ARTICHOKE, OYSTER MUSHROOMS, WHITE WINE, LEMON, VEGETABLES, POTATOES	23	<b>VEAL MARSALA</b> MUSHROOMS, SUN-DRIED TOMATOES, VEGETABLES, POTATOES	26
<b>CHICKEN MAXIMO</b> TOMATOES, MUSHROOMS, SHERRY WINE, ASPARAGUS, MOZZARELLA, VEGETABLES, POTATOES	23	<b>VEAL LIMONE</b> BROCCOLI, ROASTED PEPPERS, GARLIC, LEMON, WHITE WINE	26
<b>PAN ROASTED CHICKEN</b> BONE-IN, EUROPEAN CUT BREAST, GARLIC, ROSEMARY, VEGETABLES, POTATOES	23	<b>VEAL SALTIMBOCCA</b> SAUTÉED IN WITH SAGE, PROSCIUTTO, WILD MUSHROOMS AND WHITE WINE, TOPPED WITH MOZZARELLA CHEESE	24

## ALDO'S FLAME GRILLED PRIME STEAKS & CHOPS

<b>16 OZ. NEW YORK STRIP</b> SAUTÉED MUSHROOMS, STEAK CUT FRIES ~ 42	<b>16 OZ. PRIME RIB-EYE</b> BALSAMIC ROASTED CIPOLLINI ONIONS, STEAK CUT FRIES ~ 42
<b>16 OZ. VEAL RIB CHOP</b> MUSHROOM DEMI SAUCE, BROCCOLI RABE, ROASTED POTATOES ~ 45	<b>TUSCAN SPICE-RUBBED RACK OF LAMB</b> BROCCOLI RABE, ROASTED POTATOES, LAMB JUS ~ 42
<b>8 OZ. PRIME FILET MIGNON</b> BACON, JUMBO LUMP CRABMEAT, GORGONZOLA, BABY SPINACH, ROASTED POTATOES ~ 42	<b>PAN-SEARED BERKSHIRE PORK CHOP</b> SPICY CHERRY PEPPERS, BROCCOLI RABE, ROASTED POTATOES ~ 30

## SIDES

<b>SPAGHETTI, OIL, GARLIC &amp; TOMATOES</b> 8	<b>ESCAROLE &amp; BEANS</b> 8	<b>SAUTÉED BABY SPINACH</b> 8	<b>TRUFFLE MASHED POTATOES</b> 8
<b>SAUTÉED WILD MUSHROOMS</b> 8	<b>GRILLED ASPARAGUS</b> 9	<b>SAUTÉED BROCCOLI RABE</b> 10	

Please alert your server if you have any dietary restrictions or allergies.