

**ALDO'S IS "ONE OF THE BEST ITALIAN RESTAURANTS IN AMERICA"  
"THE WINE LIST AT ALDO'S IS EXEMPLARY, EASILY ONE OF THE BEST ON THE EAST COAST"**

*JOHN MARIANI OF ESQUIRE MAGAZINE*

**"AN ITALIAN MASTERPIECE"**  
*THE NEW YORK TIMES*

**"THE PLACE FOR ROMANCE"**  
*USA TODAY*

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## A P P E T I Z E R S

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**Point Judith Calamari Fritti, Marinara Sauce 14**

**Beef Carpaccio, Tonnato Sauce, Shaved Parmigiano Reggiano 14**

**Shrimp Scampi • Jumbo Shrimp, Creamy Scampi Sauce, Toasted Bruschetta 16**

★ **Gluten-Free Meatballs • All Beef (no pork, no veal, low carb/keto), Tomato Sauce, Whipped Burrata 16**

**Wild Mushroom Risotto, made with *Acquerello Carnaroli Rice* 16**

**Escargots & Shiitakes, Lemon-Garlic Butter, Puff Pastry *Borsetta* 14**

**Seared Hudson Valley Foie Gras, Amarena Cherry Sauce, Toasted Brioche 28**

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## S A L A D S   A N D   S O U P S

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**Classic Caesar Salad • Garlic Crouton, White Anchovy 13**

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

**Aldo's Spinach Salad, Smoked Pancetta Vinaigrette**

**Hardboiled Farmstead Egg, Sliced Mushrooms, Bermuda Onions, Gorgonzola Dolce 14**

**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**

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## F R E S H   P A S T A

**DURUM WHEAT FRESH PASTA**

\* GLUTEN-FREE PASTA AVAILABLE

APPETIZER PRICE | ENTRÉE PRICE

**Linguine & Clams • Shucked Italian Clams, Garlic, Chili Flakes, EVOO 15 | 28**

**Bucatini alla Carbonara • Pancetta, Parmigiano, Egg Yolk, Black Pepper 14 | 26**

**Bucatini all'Amatriciana • Guanciale, Red Onions, Chili Flakes & Pecorino 14 | 26**

**Rigatoni alla Vodka • Sweet Onions, Stolichnaya Vodka, Tomato Cream Sauce 14 | 26**

**Orecchiette Pasta, Broccoli Rabe, Housemade Italian Sausage and Parmigiano Reggiano 13 | 23**

**Rigatoni Bolognese • Slow-Cooked Veal, Pork & Beef, Whipped Burrata 15 | 28**

**Fettuccine, Sous-Vide Petite Cold Water Lobster Tail, Cognac Tomato-Cream Sauce 46**

### **ALDO'S "DEGUSTAZIONE OF PASTA"**

Small "Tasting Portions" of Pasta

**Pasta Duo 18 PER PERSON / Pasta Trio 26 PER PERSON**

**ADD \$10 PER PERSON SUPPLEMENT FOR LOBSTER**

*A MINIMUM OF TWO GUESTS REQUIRED*

## Culinary buzzwords like “FARM-TO-TABLE” are trendy today, but...

for well over 40 years, Chef/Owner Aldo Vitale has grown his own produce, pickled vegetables from his personal garden, house-cured *soppressata* and *salumi*, and has maintained close relationships with farmers, fishmongers, and butchers to ensure exceedingly fresh, local, and organic produce and seasonal ingredients. Long before there was a catchy phrase to describe it, *WE SIMPLY CALLED IT “ITALIAN CUISINE!”* Both Chef Aldo and his son, Chef Sergio Vitale, share a passion for the centuries-old Italian culinary tradition that is deeply ingrained in, and animates the souls of, cooks on every small hilltop town throughout Italy—and now, happily, finds adherents worldwide: an honest approach to food that is fresh, local, and sustainable, celebrating “slow foods” and the venerable tradition that bore them. That attention to detail extends even to our sumptuously appointed dining rooms, steeped in classical Italian tradition, which third generation cabinet-maker-turned-chef Aldo Vitale *personally crafted*. On behalf of the Vitale Family and the Staff of Aldo’s... *BUON APPETITO!*

### ENJOY A *Bellini* COCKTAIL

The World-Famous Cocktail created by *Harry’s Bar* in Venice

*A blend of White Peach Puree and Prosecco \$12*

## M A I N C O U R S E S

★ Chef’s Preparation of Swimmably Fresh Line-Caught Market Fish MARKET PRICE

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, Truffle Wild Mushroom Sauce 46

Veal Saltimbocca • Fresh Spinach and Sage, Parma Prosciutto, Mozzarella, Port Sauce 32

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

Jumbo Lump Maryland Crab Cakes, Garlic Mashed Potatoes, Remoulade Sauce 38

Chicken Marsala, Parmigiano Risotto, Sautéed Mushrooms 26

*ALL OF OUR VEAL IS SOURCED LOCALLY (PENNSYLVANIA) AND RAISED HUMANELY*

**Aldo’s Lobster Risotto for the Table** (*serves up to 4 guests*)

*Butter Poached Sous-Vide Cold Water Lobster Tail Medallions  
made with Italian Carnaroli Rice, deglazed With Highland Scotch 48*

## F R O M T H E G R I L L

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

13oz Tuscan Grilled Veal Chop • Bone-in Rib Chop, Wild Mushroom Polenta Galetti 52

Grilled Double-Cut New Zealand Lamb Chops, Sautéed Broccoli di Rapa 38

## A L A C A R T E

Bitter Broccoli Rabe sautéed in Garlic Oil 9

Sautéed Fresh Spinach 8

Crispy Fingerling Potatoes 7

Grilled Balsamic Asparagus 9

Sautéed Mushrooms 12

### ALDO’S GIFT CARDS... A TASTEFUL GIFT FOR ANY OCCASION

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 DEVICES IN THE DINING ROOMS

CONSUMING RAW, UNCOOKED OR SOUS-VIDE MEATS, POULTRY, PORK, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS