

DINNER

LET'S BE FRIENDS:  

Snacks

NEAPOLITAN OLIVES ✓	5
lemon zest, Aldo's EVOO	
ARANCINI ✓	6
mushroom, arugula	
ASPARAGUS ✓	6
corona beans, sundried tomato, pine nuts	
EGGPLANT CAPONATA ✓	6
pine nuts, basil	
MOZZARELLA DI BUFALA	8
toasted garlic bread, bottarga	
ZUCCHINI FRITTI ✓	8
parmigiano	

Chilled / Raw

TOP NECK CLAMS	1.5 EA
long island, house-made cocktail sauce	
SHRIMP COCKTAIL	3 EA
wild, house-made cocktail sauce	
CRABMEAT TACOS	4.5 EA
cucumbers, avocado, radish, chipotle aioli	
TUNA TARTARE	14
avocado, chives, jalapeño	
SELECT OYSTERS	MP
east & west coast, tarragon mignonette, house-made cocktail sauce	
SEAFOOD SALAD	8
octopus, shrimp, calamari, fennel, celery, lemon	
CHILLED LOBSTER	16
avocado, mango, mustard vinaigrette	

CHEF'S TASTING 45 PER PERSON

entire table must participate, up to 6 guests maximum

each guests chooses:

- one snack
- one pasta or appetizer
- one entrée
- house-made tiramisu
- creamy limoncello

For the Table

MEATS & CHEESES

14 SM / 24 LG

prosciutto, finocchiona, salame napoletano, provolone, parmigiano, mozzarella di bufala

GRIGLIATA DI MARE

24 SM / 45 LG

head-on shrimp, calamari, octopus

VEGGIE PLATE

15

roasted peppers, eggplant, mushrooms, zucchini, beets, pistachios

POSITANO FRIES

7

BROCCOLI RABE

8

ROASTED POTATOES

8

SAUTEED MUSHROOMS

8

ALDO'S SEAFOOD HARVEST

30 SM / 58 LG

select oysters, shrimp cocktail, top neck clams, seafood salad

Appetizers

ARTICHOKE & LEMON SOUP	8	GRILLED OCTOPUS	15
chicken, ricotta dumplings		charred artichokes, lemon zest, red onions, rosemary pesto	
FRISÉE SALAD ✓	8	BURRATA ✓	14
arugula, parmigiano, tomatoes		heirloom tomatoes, red onions, arugula pesto	
GRILLED ARTICHOKE SALAD ✓	9	SPICY CALAMARI	14
endive, baby arugula, radicchio, shaved parmigiano		pickled peppers, goat cheese	
CLASSIC CAESAR SALAD	8	ALDO'S MUSSELS	14
house-made dressing		blue bay, chorizo, pine nuts, sun-dried tomato broth	

Pasta

Gluten-friendly pasta available upon request

LINGUINE	19	GNOCCHI	15
sea urchin & crab, black squid ink		house-made, octopus, mussels, shrimp, tomato	
PAPPARDELLE	14	CAVATELLI ✓	12
signature prime sirloin & short rib bolognese, parmigiano		wild mushrooms, parmigiano, ricotta	
RAVIOLI ✓	12	SPAGHETTI	14
house-made, spinach, squash, asparagus, fontina, pine nuts		manila clams, garlic, parsley	
RIGATONI ✓	12	RISOTTO	15
spicy vodka sauce, sundried tomatoes		baby shrimp, mussels, calamari	

Entrées

PRIME NY STEAK	26
grilled, portobello mushrooms, asparagus	
CHICKEN ROLLATINI	18
stuffed with prosciutto & basil, green beans, marsala wine	
LAMB CHOPS	24
spinach, natural lamb jus	
PRIME PORK CHOP	24
choose: milanese with frisee, arugula, lemon OR pan-seared with cherry peppers	
HERB CRUSTED MAHI	22
broccoli rabe, roasted tomatoes	
BRANZINO	23
pan-seared, parsnip puree, mushrooms, leeks, truffle oil	
GRILLED SALMON	19
broccoli, limoncello	
BLACK BASS	26
carrot puree, caper berry vinaigrette, shaved asparagus	
ZUCCHINI CRABCAKE	24
pan-seared, zucchini, spinach, potatoes, lemon butter sauce	

Classics

EGGPLANT PARMIGIANA ✓	10	LOBSTER RAVIOLI	17
oven baked		brandy cream sauce	
VEAL MARSALA	18	MEATBALLS	12
mushrooms, sun dried tomatoes, spinach		ricotta, parmigiano	
CHICKEN AL LIMONE	16	HOMEMADE LASAGNA	14
escarole, garlic, lemon		signature bolognese, marinara	
VEAL CHOP PARMIGIANA	38	LOBSTER FRA DIAVOLO M/P	
buffalo mozzarella, fresh basil		linguine, peperoncino	

DRINKS

White Wine

BY THE GLASS & QUARTINO	5oz	9oz	Bottle
VERDICCHIO <i>Skin-contact; Dry and bright, mineral acidity</i> 2017, Luchetti, Castelli di Jesi, Le Marche	12	20	60
VERMENTINO <i>Peach and bright lemon; fresh acidity</i> 2015, Borgo dei Trulli, Salento	12	20	60
RIESLING <i>Dry; tropical notes</i> 2017, Wayvine, Pennsylvania	11	19	55
SAUVIGNON BLANC <i>Tropical aromatic; mineral, key lime</i> 2017, Chateau Les Reuilles, Bordeaux, FRA	12	20	60
CHARDONNAY <i>French oak; tropical notes and subtle spice</i> 2017, Cambria, Santa Maria Valley	12	20	60
PECORINO <i>Stainless steel; straw-yellow, crisp with peach notes</i> 2016, "Pehhcora", Terre di Chieti, Abruzzo	11	19	55
ROSADO <i>Bobal Rosé; soft, light acid; hints of melon</i> 2017, Pablo Claro, La Mancha, ESP	10	17	50
VINHO VERDE <i>Notes of peach; zesty, full-bodied</i> 2015, Reguiro, Portugal	12	20	60

BY THE BOTTLE

CODA DI VOLPE 2015, Terradora di Paolo, Campania	60
GAVI 2016, La Luciana Araldica, Piemonte <i>(100% Cortese)</i>	50
PINOT GRIGIO 2017, Pio, Venezia	40
PINOT BIANCO 2016, Marco Felluga, Friuli-Venezia Giulia	50
VERMENTINO 2016, "La Cala", Sella e Mosca, Sardegna	50
IL BIANCO 2017, "La Segreta", Planeta, Sicilia <i>(Grecanico, Chardonnay, Fiano)</i>	55
GRENACHE BLANC 2017, Bila-Haut, Cotes du Rousillon <i>(Marsanne, Vermentino)</i>	50
WHITE TEMPRANILLO 2016, "Blanc de Noir", Vaiven, La Mancha	50
PINOT GRIS 2016, Willakenzie Estate, Willamette	60
ROSÉ GAMAY 2017, Nicolas Potel, Burgundy, FRA	50
SAUVIGNON BLANC 2017, Stoneburn, Marlborough, NZ	50
GRECO DI TUFO 2016, Donna Paolina, Campania	60
CHARDONNAY 2015, Stags' Leap, Napa Valley	70
FALANGHINA 2015, Terradora di Paolo, Campania	60
CHIANTI BIANCO 2016, "Piegaia", Calcinaia, Chianti <i>(Grechetto & Vernaccia)</i>	55
GARGANEGA 2016, "San Vincenzo", Anselmi, Veneto	60
CHARDONNAY 2016, Peirano Estate, Lodi	50
ORANGE WINE 2017, "20,000 Leguas", Tierra de Castilla, ESP	55

SPARKLING WINES

	Glass	Bottle
PROSECCO Villa Sandi, Veneto	10	45
MOSCATO D'ASTI Cantine Povero	12	60
BRUT ROSÉ Bouvet, Rosé Excellence, Loire, France	14	60
CHAMPAGNE Taittanger, Brut la Francaise	16	80
CHAMPAGNE Perrier-Jouët Grand Brut		120
CHAMPAGNE Veuve Cliquot		150

WINE BY THE CARAFE

	½ Liter	1 Liter
PINOT GRIGIO & PEACHES	24	45
CABERNET & PEACHES	24	45
APEROL SPRITZ		45

Red Wine

BY THE GLASS & QUARTINO	5oz	9oz	Bottle
ROERO NEBBIOLO , <i>Ruby red: full-bodied, cocoa</i> 2014, Fratelli Povero, "Tumlin", Piemonte	14	23	65
MERLOT <i>Ripe fruit, perfume; berry cordial</i> 2017, "Vitesse", Colomba Bianca, Sicilia	11	19	55
CABERNET <i>Wild berry nose; currant and red cherry</i> 2016, Cannonball, Northern Sonoma, CA	12	20	60
BEAUJOLAIS <i>Delicate, soft fruits; light yet balanced</i> 2017, Mommessin, FRA	12	20	60
PINOT NOIR <i>Light and dry; red cherry and vanilla</i> 2017, Cloudfall, Monterey, CA	11	19	55
MALBEC <i>Peppery, full-bodied; savory dry fruit and oak</i> 2015, Los Haroldos, Mendoza, ARG	12	20	60
MONTEPULCIANO <i>Medium bodied; cocoa and anise</i> 2016, Sogno, Abruzzo	10	17	50
LACRIMA <i>Deep violet; notes of roses and peppercorn</i> 2017, Luchetti, Morro d'Alba, Le Marche	12	20	60

BY THE BOTTLE

CHIANTI COLLI SENESI 2017, Caspagnolo <i>(Sangiovese, Merlot)</i>	55
CANNONAU 2014, Riserva, Sella e Mosca, Sardegna <i>(Grenache)</i>	55
PINOT NOIR 2016, Siduri, Willamette Valley	55
BAIRRADA 2013, Sidonio De Sousa, Portugal <i>(100% Baga)</i>	50
GARNACHA 2017, "Galerna", Castilla y Leon, Spain	40
NEBBIOLO LANGHE 2015, "Bricco Magno", Villadoria, Piemonte	60
SYRAH 2016, "Les Voisins", Copain, CA	75
RHONE BLEND 2017, Bila-Haut, Cotes du Rousillon <i>(Syrah, Grenache, Carignan)</i>	50
SUPER TUSCAN 2015, "Rubizzo", Rocca delle Macie <i>(Sangiovese, Merlot)</i>	55
BARBERA D'ALBA 2017, "Lupestre", Poderi Vaiot, Piemonte	55
MAREMMA TOSCANA 2015, "642", Tenuta Badiola <i>(Sangiovese, Cabernet, Merlot, Syrah, Petite Verdot)</i>	55
NEGRO AMARO 2016, Trulli, Salento	60
VINO NOBILE DI MONTEPULCIANO 2013, Fattoria del Cerro, Toscana <i>(Sangiovese, Mammolo)</i>	75
CHIANTI CLASSICO RISERVA 2012, Casalforno, Toscana <i>(Sangiovese)</i>	55
FRENCH BLEND 2014, Chateau Kefraya, Bekaa Valley, Lebanon <i>(Syrah, Cabernet, Sinsault)</i>	50
TUSCAN BLEND 2010, "Violetta" Tenuta di Ceppaiano <i>(Sangiovese, Cabernet)</i>	55
AGLIANICO 2015, Terradora di Paolo, Campania	65
MALBEC 2014, Golden Reserve, Trivento, Mendoza, ARG	70
MERLOT 2015, Provenance Vineyards, Napa	80
GHIAIA NERA 2015, Tascante, Sicilia <i>(Nerello Mascalese)</i>	60
TAURASI 2011, Donna Paolina, Campania <i>(Aglianico)</i>	100
CABERNET SAUVIGNON 2015, "Reserva Privada", Casillero del Diablo, CHL	55
BAROLO 2014, Villadoria, Serralunga d'Alba, Piemonte	130
CABERNET SAUVIGNON 2016, Long Meadow Ranch, Napa	80
AMARONE DELLA VALPOLICELLA 2013, "La Bastia", Tinazzi, Veneto <i>(Corvina, Molinara & Rondinella)</i>	130

COCKTAILS 12

A FANCY HAT

Sagamore Rye, Pineapple-Sage Cordial, Lemon, Aged Rum

RABBARBARO

Malfy Rosa Gin, Cynar 70, Grapefruit-Rhubarb Shrub

THE PROCESS

Stateside Vodka, Hibiscus, St-Germain, Lemon, Prosecco

YOU'LL THANK ME WHEN...

Mezcal, Leblon, Raspberry, Minted Agave

SEVILLA

Elijah Craig Small Batch Bourbon, Pedro Ximénez, Creme de Noyaux, Orange Bitters, Twist

KARMA CHAMELEON

Don Q Single Barrel, Guava, Orange Blossom, Wine Float

MIDNIGHT IN THE GARDEN

Barr Hill Gin, Honey, Lime, Bitter, Basil

SPICY JAWN

El Jimador Blanco, Habanero, Peach, Ginger, Canela Salt

BOTTLED BEER

CITRADELIC 7

Colorado, Tangerine IPA, 6%

LAGUNITAS DAYTIME 7

California, Session IPA, 4%

STELLA ARTOIS 6

Belgium, Euro Pale, 5.0%

CORONA 7

Mexico, Lager, 4.6%

PERONI 6

Italy, Euro Pale, Lager, 5.1%

KRONENBOURG BLANC 6

France, White Beer, 5%

MILLER LITE 5

Wisconsin, Light Lager, 4.1%

YUENGLING LAGER 5

Pennsylvania, American Amber, 4.5%

STONE IPA 7

California, West Coast IPA, 6.9%

DOWNEAST CIDER 7

Boston, Unfiltered Cider, 5.1%