

# DINNER

LET'S BE FRIENDS:  

## Snacks

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

## Chilled / Raw

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

### CHEF'S TASTING 45 PER PERSON

entire table must participate, up to 6 guests maximum

each guest chooses:

- one snack
- one pasta or appetizer
- one entrée (excludes rib eye)
- 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

### ESCAROLE & BEANS ✓ 8

### ALDO'S SEAFOOD HARVEST

30 SM / 58 LG

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

## Appetizers

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

## Pasta

Gluten-friendly pasta available upon request

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

## Entrées

<b>RIB EYE 16oz</b>	48
grilled, chimichurri, positano fries	
<b>CHICKEN ROLLATINI</b>	18
stuffed with prosciutto & basil, green beans, marsala wine	
<b>LAMB CHOPS</b>	24
grilled, spinach, natural lamb jus	
<b>PRIME PORK CHOP</b>	24
choose: milanese with frisee, arugula, lemon OR pan-seared with cherry peppers	
<b>HERB CRUSTED MAHI</b>	22
broccoli rabe, roasted tomatoes	
<b>BRANZINO</b>	23
pan-seared, parsnip puree, mushrooms, leeks, truffle oil	
<b>GRILLED SALMON</b>	19
broccoli, limoncello	
<b>BLACK BASS</b>	26
carrot puree, caper berry vinaigrette, shaved asparagus	
<b>ZUCCHINI CRABCAKE</b>	24
pan-seared, zucchini, spinach, potatoes, lemon butter sauce	

## Classics

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

# DRINKS

## White Wine

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

### BY THE BOTTLE

<b>CODA DI VOLPE</b> 2015, Terradora di Paolo, Campania	60
<b>GAVI</b> 2016, La Luciana Araldica, Piemonte <i>(100% Cortese)</i>	50
<b>PINOT GRIGIO</b> 2017, Pio, Venetie	40
<b>PINOT BIANCO</b> 2016, Marco Felluga, Friuli-Venezia Giulia	50
<b>VERMENTINO</b> 2016, "La Cala", Sella e Mosca, Sardegna	50
<b>IL BIANCO</b> 2017, "La Segreta", Planeta, Sicilia <i>(Grecanico, Chardonnay, Fiano)</i>	55
<b>GRENACHE BLANC</b> 2017, Bila-Haut, Cotes du Rousillon <i>(Marsanne, Vermentino)</i>	50
<b>WHITE TEMPRANILLO</b> 2016, "Blanc de Noir", Vaiven, La Mancha	50
<b>PINOT GRIS</b> 2016, Willakenzie Estate, Willamette	60
<b>ROSÉ GAMAY</b> 2017, Nicolas Potel, Burgundy, FRA	50
<b>SAUVIGNON BLANC</b> 2017, Stoneburn, Marlborough, NZ	45
<b>GRECO DI TUFO</b> 2016, Donna Paolina, Campania	60
<b>CHARDONNAY</b> 2015, Stags' Leap, Napa Valley	70
<b>FALANGHINA</b> 2015, Terradora di Paolo, Campania	60
<b>CHIANTI BIANCO</b> 2016, "Piegaia", Calcinaia, Chianti <i>(Grechetto &amp; Vernaccia)</i>	55
<b>GARGANEGA</b> 2016, "San Vincenzo", Anselmi, Veneto	60
<b>CHARDONNAY</b> 2016, Peirano Estate, Lodi	50
<b>ORANGE WINE</b> 2017, "20,000 Leguas", Tierra de Castilla, ESP	55

## SPARKLING WINES

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

## WINE BY THE CARAFE

	½ Liter	1 Liter
<b>PINOT GRIGIO &amp; PEACHES</b>	24	45
<b>CABERNET &amp; PEACHES</b>	24	45
<b>APEROL SPRITZ</b>		45

## Red Wine

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

### BY THE BOTTLE

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

## COCKTAILS 12

### A FANCY HAT

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

### RABBARO

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

## 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%