



Restaurant Week August 12-26 Dinner Menu 4-close

First course: Choice of

Caprese di buffalo

Fresh mozzarella, creamy burrata, camapari tomatoes, sweet basil

Aldino salad

Field greens and endive, roasted pine nuts, shaved parmesan

Tuscan Caesar

Hearts of romaine & baby kale, house creamy dressing & potato crisps

Second course: Choice of

Pollo alla marsala

All natural chicken breast & mushrooms in florio marsala cream

Filetto alla griglia

5oz premium center cut tenderloin, sangiovese bérnaise

Salmon grancchio

Crabmeat wrapped salmon, herbed orzo, buttery lemon white wine

Eggplant parmesan (vegetarian)

Hand battered stacks of eggplant, our signature sauce & mozzarella

Third course (House made)

*Aldino's signature Tiramisu or
Kouign Amann, Caramelized pastry,
with vanilla ice cream & berries*

\$35 per person, Price does not include tax and gratuity
No substitutions or splits please, A portion of your
purchase will be donated to the culinaria charity cause

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