

Dinner Menu Fall 2009

AIDA Bistro Weekly Prix Fixe Menu Special
34 per Person or 44 per Person with Wine or Beer Flight
Our Prix Fixe changes each week,
Check it out on the website each week.

Help Us Support Local Farms & Producers

AIDA Bistro uses fresh & local products from farms & producers whenever possible. During the season, all herbs are locally grown either by local farmers or at our house. We support local businesses & believe that the freshness of the product translates into a great dining experience for you. We support: Larriland Farms, Gorman Farm, Clark Elioak Farms, David Barylski, The Happy Clam, Tranquility Farm, Woodcamp Angus Farm & Hammondale Farm.

AIDA Bistro Small Plate Menu Fall 2009

AIDA Caprese Salad: Fresh Vine Ripe Tomatoes, Homemade Mozzarella Cheese, Fresh Basil Drizzled with Truffle Oil & Balsamic Vinegar 7.99

Anthony's Specially Seasoned Calamari: Flash Fried & Served with our Zesty Homemade Marinara Sauce. 8.99

Homemade Flat Bread: Garden Basil Pesto, Local Vine Ripe Tomatoes, Homemade Mozzarella Cheese garnished with a Balsamic Reduction & Truffle Oil 8.99; **Add Crabmeat or Fennel Salami:** 2

Chef's Pasta Special: Changes weekly. Market Price

Four Homemade Cheese Ravioli: Filled with Ricotta Cheese & Spices and Topped with Homemade Marinara Sauce. 9.99

Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy): Topped with Creole Mustard Cream Sauce. 12.99

Scallop, Crab Meat & Shrimp over Homemade Pasta: Served with Roasted Squash & Finished with a Light Tarragon Cream Sauce 18.99

Chef's Fish Special: Your Server will describe the Chef's Fresh Fish Preparation. Market Price

Small Dinner Salads

Marietta's Goat Cheese Salad: Mixed seasonal organic greens, topped with one golden brown goat cheese croquette, seasonal fruit & toasted pine nuts with a Berry Vinaigrette. 7.99

Grilled Heart of Romaine: Finished with Homemade Caesar Dressing, Croutons & Parmesan. 7.99

Roaring 40's Blue Cheese Salad: Organic Greens, Local Apples with Apple Cider Vinaigrette Topped with Spiced Almonds 7.99

Chef's Homemade Tomato Basil Soup: 4.99 & 7.99

Antipasto

Chef's Homemade Flat Bread: Garden Basil Pesto, Local Vine Ripe Tomatoes, Homemade Mozzarella Cheese garnished with a Balsamic Reduction and Truffle Oil 13.99 **Add Crabmeat or Fennel Salami.** 3

Anthony's Calamari: An AIDA Bistro Favorite Specially seasoned Calamari Flash Fried & Served with our zesty Homemade Marinara Sauce. 13.99

AIDA Caprese Salad: Fresh Vine Ripe Tomatoes, Homemade Mozzarella Cheese, Fresh Basil Drizzled with Truffle Oil & Balsamic Vinegar 11.99

Ala Carte & Entrée Dinner Menu Fall 2009

Homemade Pasta Menu

Spaghetti, Linguine, Fettuccine & Ravioli is Homemade at AIDA Bistro by our Pasta Chef Anna

- *Spaghetti:** With your choice of Homemade Marinara or Garlic & Oil. 10.99 **Add Meatballs.** 14.99
- *Cheese Ravioli:** Filled with Ricotta Cheese & Spices & Homemade Marinara Sauce.
- *Emil's Eggplant Parmigiana:** Local Eggplant, Lightly Battered & Baked with Marinara Sauce, Topped with Melted Provolone Cheese over Fresh Pasta.
- Mikey's Scampi:** Sautéed Shrimp, White Wine Lemon-Butter, Herb & Garlic Sauce with Linguine.
- *Kathryn's Pesto Primavera:** Tossed with Artichoke Hearts, Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Light Basil Pesto Cream Sauce over Fresh Linguine.
- Uncle Frank's Shrimp Fra Diavolo:** Sautéed Shrimp in a Spicy Red Pepper & Homemade Marinara Sauce over Fresh Linguine.
- Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy):** Topped with Creole Mustard Cream Sauce.
- Scallop, Crab Meat & Shrimp over Homemade Pasta:** Served with Roasted Local Squash & Local Cherry Tomatoes Finished with a Light Garden Fresh Tarragon Cream Sauce
- Chef's Pasta Special:** Your server will describe this week's special. Market Price
- *Vegetarian Entrée**

Meat & Fish Entrées

- All Natural, Free Range Roasted Chicken Breast:** Served with Local Vegetables, Basil Pesto Cream Sauce Over a Truffle & Herb Risotto. **This preparation changes weekly and is subject to change.**
- Chef's Fresh Fish of the Day:** Sautéed Atlantic Swordfish over Truffle Risotto with Local Yellow Beans Finished with Sauce Marie (Lobster, Tomato Cream Sauce). **This preparation changes often based on the freshest fish we can source.**
- Chef's Veal Chop Entrée:** 12oz Bone-in (1-3) Veal Chop. Ask your server for the Chef's Preparation. Market Price
- Chef's Beef Special:** 8oz Beef Tenderloin. The preparation changes weekly. Market Price
- Chef's Meat Special:** 16oz Veal Porterhouse. Ask your server for the Chef's Preparation. Market Price

Homemade Whole-wheat Linguine is available upon request: 3
Low Carb Option: Sub Sautéed Veggies for the Pasta: 2
Gluten Free Pasta & Other Menu Items are always Available: Please ask your server.