

Dinner Menu Spring 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.**

AIDA Bistro Small Plate Menu Spring 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: Three Cheese Flat Bread: Homemade Mozzarella, Feta & Parmesan over Tomatoes & Caramelized Onion Spread with Roasted Red Pepper Sauce 8.99

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 Market Price

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

AIDA 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

Chef's Homemade Red Lentil & Italian Sausage Soup: 4.99 & 7.99

Antipasto

Homemade Flat Bread: Three Cheese Flat Bread: Homemade Mozzarella, Feta & Parmesan over Tomatoes & Caramelized Onion Spread with Roasted Red Pepper Sauce 13.99

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

Dinner Menu Spring 2009

AIDA Ala Carte 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. **Add Meatballs.**
- *Cheese Ravioli:** Filled with Ricotta Cheese & Spices & Homemade Marinara Sauce.
- *Emil's Eggplant Parmigiana:** Lightly Battered & Baked with Marinara Sauce, Topped with Melted Provolone Cheese.
- 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 Sun-dried Tomato Pesto Cream Sauce over Linguine.
- Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy):** Topped with Creole Mustard Cream Sauce.
- All Natural, Free Range Roasted Chicken Breast:** Served with Organic Local Asparagus, Mushrooms, White Wine Tomato Butter Sauce over a Parmesan & Herb Risotto.
- Scallop, Crab Meat & Shrimp over Homemade Pasta:** Served with Roasted Squash & Finished with a Light Tarragon Cream Sauce
- Domestic Rack of Lamb:** Served with Organic Local Asparagus and Parmesan Herb Risotto Finished with Red Wine & Whole Grain Mustard Demi. Market Price
- Chef's Veal Entrée:** Ask your server for the Chef's Special Preparation for the Day. Market Price
- Chef's Fresh Fish of the Day:** AIDA brings in Fresh Fish Daily. Market Price
- *Vegetarian Entrée**

Homemade Whole-wheat Linguine is available upon request: 3.00
Low Carb Option: Sub Sautéed Veggies for the Pasta: 2.00

The Chef may occasionally make changes to the menu based on our commitment to use local and seasonal ingredients. We are committed to supporting local farmers and growers and will feature their products whenever available.

AIDA Bistro is 100% Trans-Fat Free. We take pride in offering customers healthful menu options and are happy to provide you with vegetarian, vegan and other menu options to provide you with a great dining experience.