

FARM-2-TABLE Summer Dinner Menu

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, The Happy Clam, Woodcamp Angus Farm.

AIDA Bistro Weekly Prix Fixe Menu Check Out our Prix Fixe Menu Online: It changes weekly

AIDA Bistro Small Plate Menu Summer 2010

Anthony's Specially Seasoned Calamari:

Flash Fried & Served with our Zesty Homemade Marinara Sauce. 8.99

Homemade Flat Bread: Basil Pesto, Tomato & Fresh Mozzarella, Finished with Truffle Oil, Basil Vinaigrette & Balsamic Reduction 8.99;

Crabmeat or Salami: 2

Lobster, Shrimp, & Crab with Fresh Vegetables in a Tarragon Cream Sauce over Homemade Fettuccine 19.99

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

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

Ala Carte & Entrée Dinner Menu Summer 2010

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

Baby Arugula Salad: Served with Fresh Parmesan Cheese, Red Onion & Cherry Tomatoes Finished with Lemon Truffle Vinaigrette 7.99

Chef's Homemade Zesty Sausage & Lentil Soup: 4.99 & 7.99

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

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

Antipasto

Homemade Flat Bread: Basil Pesto, Tomato & Fresh Mozzarella, Finished with Truffle Oil, Basil Vinaigrette & Balsamic Reduction 13.99 **Add Crabmeat or Italian 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

Flash-fried Rock Shrimp Tossed in Chile Aioli Garnished with Fresh Herb Emulsion. 13.99

PEI Mussels with White Wine, Capers, Dijon Cream Sauce with Local Corn, Bacon & Potatoes (Our version of chowder) 12.99

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Homemade Pasta Menu

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

Please Note: Gluten Free Pasta is Always Available: We can also offer customers who have any special dietary restrictions or food or gluten allergy with additional menu options, so please let us know and ask your server.

***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:** 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 Pasta Primavera:** Homemade Pasta Tossed with Basil Pesto, Tomatoes, Baby Spinach Sautéed Squash and Local Eggplant Topped with Ricotta Cheese.

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.

Lobster, Shrimp & Crab: With Fresh Vegetables in Tarragon Cream Sauce over Homemade Fettuccine

***Vegetarian Entrée**

Meat & Fish Entrées

All Natural, Free Range Roasted Chicken Breast with fresh local sautéed vegetables, garden herbs, local tomato & capers in a white wine lemon butter sauce over Homemade Linguine

Chef's Fresh Fish: Preparation Changes Weekly

Grilled Salmon: Preparation Changes Weekly

Chef's Veal Chop Entrée: 12oz Bone-in (1-3). The preparation changes weekly. Market Price

Chef's Beef Special: Your server will describe the beef special. 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 Gluten Free Menu Items are always Available: Please ask your server.

PLEASE NOTE: AIDA Bistro is making an effort to be more aware of our use of natural resources. We are implementing a water conservation policy, to reduce water and cleaning water waste. Please ask your server for water and we will be happy to bring it to your table. Thanks for your support!