

Dinner Menu Winter 2010

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 Weekly Prix Fixe Menu

Check Out our Prix Fixe Menu Online: It changes weekly

AIDA Bistro Small Plate Menu Winter 2010

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

Homemade Three Cheese Flat Bread: Homemade Mozzarella, Feta & Parmesan over Tomatoes & Caramelized Onion Spread with Roasted Red Pepper Sauce 8.99; **Add Crabmeat or Fennel Salami:** 2

Sautéed Shrimp with Scallops and Crabmeat Served in a White Wine, Tomato, Dijon Fresh Herb and Butter Sauce over Homemade Linguine 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 Homemade Marinara Sauce. 12.99

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

Ala Carte & Entrée Dinner Menu Winter 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

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 Seasonal Soup: 4.99 & 7.99

Antipasto

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

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

PEI Mussels in a Mixed Pepper, Onion & Tomato Broth: Finished with Garlic and Shallots in White Wine & Butter 12.99

Ala Carte and Entrée Dinner Menu Winter 2010

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 Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Sun-dried Tomato 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 Homemade Marinara Sauce.

Sautéed Shrimp with Scallops and Crabmeat Served in a White Wine, Tomato, Dijon Fresh Herb and Butter Sauce over Homemade Linguine

***Vegetarian Entrée**

Meat & Fish Entrées

All Natural, Free Range Roasted Chicken Breast: Served with Homemade Marsala Sauce over Linguine

Chef's Fresh Fish: Sautéed Local Rockfish With Bacon, Mushrooms, Onions, Fennel & Tomatoes in a White Wine Garlic Butter Sauce with Fresh Basil, Oregano & Parsley over Linguine. Market Price **(This preparation changes often based on the freshest fish we can source)**

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

Chef's Beef Special: 8oz Filet of Beef Grilled & Served with Fresh Vegetables and the Chef's Starch. 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.

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!